

STARTERS



OYSTER SHOOTERS* | 9

2 OYSTER SHOTS W/HOUSE MADE COCKTAIL SAUCE.
OYSTER VARIES BASED ON AVAILABILITY

OYSTERS ON THE HALF SHELL* | MARKET PRICE

OYSTERS FROM PNW PURVEYORS, SHUCKED TO ORDER &
SERVED W/MIGNONETTE SAUCE. ASK YOUR SERVER FOR
TODAYS SELECTION

CALAMARI TENDERS | 15

FLASH FRIED. SERVED W/SERRANO AIOLI

DUNGENESS CRAB DIP | 22

FRESH CRAB & ARTICHOKE HEARTS W/A BLEND OF
MELTED CHEESES. SERVED W/HOUSE MADE CRACKERS

STUFFED ARTICHOKE BOTTOMS | 16

DUNGENESS CRAB STUFFING & PARMESAN. SERVED
W/PESTO AIOLI

DUNGENESS CRAB STUFFED PRAWNS | 25 **NEW!**

3 JUMBO PRAWNS W/CRAB & ARTICHOKE HEARTS

BACON WRAPPED PRAWNS | 17

CHARMOULA MARINATED PRAWNS. SERVED W/SERRANO AIOLI

SPICY GARLIC PRAWNS | 16

SAUTÉED IN SHERRY WINE, MUSHROOMS & RED PEPPER
FLAKES. SERVED W/TOASTED BREAD

FIRECRACKER SHRIMP | 17

LIGHTLY BREADED SHRIMP TOSSED IN OUR SPICY AIOLI

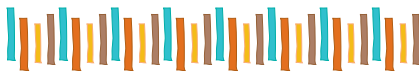
MANILA CLAMS* | 18 **NEW!**

SAUTÉED & TOSSED IN A LEMON WHITE WINE BUTTER
SAUCE, TOPPED W/PROSCIUTTO & SERVED W/BREAD

SPICY MUSSELS* | 18 **NEW!**

SERVED IN A COCONUT CURRY SAUCE W/PITA BREAD

TAPAS



BACON WRAPPED DATES | 14

STUFFED W/SERRANO PEPPERS & DRIZZLED W/BALSAMIC
REDUCTION

BEEF MEDALLIONS* | 18

W/MERLOT-GORGONZOLA SAUCE

STEAK BITES* | 16

SHOULDER TENDERLOIN SAUTÉED IN RED WINE & GARLIC
BUTTER. SERVED W/BREAD

CHICKEN SOUVLAKI | 14

GREEK MARINATED GRILLED CHICKEN W/TZATSIKI & HARISSA

EMPANADAS | 13

GOLDEN BROWN PASTRIES STUFFED W/CHICKEN,
MOZZARELLA & SPICY HARISSA

POUTINE | 11 ADD CORNED BEEF* +4

HOUSE CUT FRIES, CHEESE CURDS & HOUSE MADE GRAVY

BAKED BRIE | 14 **V**

CARAMELIZED APPLES, FRENCH BRIE, MARCONA ALMONDS
& HONEY GLAZE. SERVED W/HOUSE MADE CRACKERS

ROASTED CAULIFLOWER | 13 **V**

PEPITAS, PAPRIKA, FETA, OLIVE OIL & LEMON JUICE

BRUSSELS SPROUTS | 14 **V** ADD BACON JAM +2

PARMESAN & BALSAMIC REDUCTION

CAPRESE CROSTINI | 10 **V NEW!**

CHERRY TOMATOES, FETA CHEESE & PESTO, DRIZZLED
W/BALSAMIC REDUCTION

SEAFOOD ROLLS



SERVED IN OUR BUTTER TOASTED SPLIT TOP
ROLLS, W/OUR HOUSE MADE FRESH CUT FRIES

MAINE LOBSTER ROLL | 31

LOBSTER FROM THE ICY WATERS OF MAINE, LIGHTLY
DRESSED W/AIOLI & OUR HOUSE SPICE BLENDS.
TOPPED W/BABY ARUGULA, LEMON & DRIZZLED HOT
BUTTER

DUNGENESS CRAB ROLL | 31

DUNGENESS CRAB ON TOP OF OUR INFAMOUS
DUNGENESS CRAB DIP. TOPPED W/BABY ARUGULA,
LEMON & DRIZZLED HOT BUTTER

DUELING CLAWS, DUNGENESS & LOBSTER ROLL | 31

CAN'T DECIDE...TRY A MIX OF DUNGENESS CRAB &
MAINE LOBSTER, LIGHTLY DRESSED W/AIOLI & OUR
HOUSE SPICE BLENDS. TOPPED W/BABY ARUGULA,
LEMON & DRIZZLED HOT BUTTER

FIRECRACKER

SHRIMP PO BOY ROLL | 25

OUR POPULAR FIRECRACKER SHRIMP, HOUSE PO BOY
REMOULADE SAUCE, TOMATO, ONION & ROMAINE

SEAFOOD ENTRÉES



FISH & CHIPS | 22

WILD CAUGHT ALASKAN COD, COLE SLAW, HOUSE MADE
TARTAR SAUCE & HOUSE CUT FRIES

GRILLED FISH TACOS* | 23

KING SALMON, AHI TUNA OR COD, SRIRACHA AIOLI,
MANGO SALSA & ROASTED JALAPEÑO ON CORN
TORTILLAS. SERVED W/HOUSE CUT FRIES

SEAFOOD BASKET* | 33

COCONUT SHRIMP, CALAMARI, OYSTER BITES, SALMON
BITES, COD & FRIES. SERVED W/HOUSE MADE TARTAR
SAUCE, SERRANO AIOLI & COCKTAIL SAUCE

SEARED SCALLOPS* | 38 **NEW!**

SERVED W/TOASTED BLENDED GRAINS IN A LEMON
BUTTER SAUCE, SEASONAL VEGETABLES & AVOCADO AIOLI

MEDITERRANEAN KING SALMON* | 35

FRESH KING SALMON, SAUTÉED GREENS, CHERRY
TOMATOES & GARLIC MASHED POTATOES W/A HERB
LEMON BUTTER

SEAFOOD CIOPPINO* | 34 **NEW!**

HOUSE MADE SEAFOOD TOMATO BROTH W/CHEF
SELECTION OF SEASONAL DAILY MARKET SEAFOOD.
SERVED W/GARLIC BREAD

PAELLA FOR TWO



INCLUDES TWO SIDE SALADS OF YOUR
CHOICE & DESSERT TO SHARE

SEAFOOD PAELLA* | 98

PLEASE ALLOW 20 MINUTES

BLACK TIGER PRAWNS, PENN COVE MUSSELS, MANILA
CLAMS, COD, SPANISH CHORIZO, KALAMATA OLIVES,
BOMBA RICE, SOFRITO & SAFFRON BROTH

V VEGETARIAN  FAVORITES  SPICY



SALADS / SOUPS

CHICKEN OR GYRO MEAT +6 GRILLED STEAK +9
PRAWNS +10 SALMON +11 SCALLOPS +21
CUP OF CLAM CHOWDER | 6

SOUP OF THE DAY | 6/11

ASK YOUR SERVER FOR TODAY'S SELECTION

CLAM CHOWDER BREAD BOWL | 16

A TRADITIONAL, CREAMY NEW ENGLAND CLAM CHOWDER W/FRESH CLAMS. SERVED IN A HOT RUSTICA BREAD BOWL

GREEK SALAD | 8/14 V

ROMAINE, FETA, KALAMATA OLIVES, TOMATO, CUCUMBER, RED ONION, GREEN PEPPERS, TZATZIKI & GREEK VINAIGRETTE

CAESAR SALAD | 8/13 V

ROMAINE HEARTS, PARMESAN & GARLIC CROUTONS

SEASONAL GREENS | 9/14 V

MIXED GREENS, BLUE CHEESE, BLUEBERRIES, APPLES, RASPBERRIES, CANDIED PECANS & BALSAMIC VINAIGRETTE

BEET SALAD | 17 V

FRESH SPINACH, ROASTED BEETS, GOAT CHEESE, CANDIED PECANS, ORANGE SEGMENTS & CHAMPAGNE VINAIGRETTE

MACRINA BREAD BOARD W/GARLIC BUTTER | 6 V

SLIDERS

ADD HOUSE CUT FRIES + 4

KOBE BEEF SLIDERS* | 15

THREE AMERICAN KOBE BEEF PATTIES, BACON, BRIE CHEESE, CRISPY ONIONS & TOMATO ON BRIOCHE BUN

GYRO SLIDERS | 14.5

THREE TRADITIONAL LAMB/BEEF GYROS, TZATZIKI, TOMATO, RED ONION & FETA

PASTA BAR

CREATE YOUR OWN PASTA DISH | 19

PICK YOUR PASTA

CAVATAPPI • ANGEL HAIR • FETTUCINI • GLUTEN FREE

+ CHOOSE ONE SAUCE

ALFREDO • PESTO • MARINARA

+ CHOOSE UP TO THREE TOPPINGS

CHERRY TOMATOES • MUSHROOMS • SPINACH
ASPARAGUS • RED PEPPERS

+ TOP IT OFF W/ONE CHEESE

PARMESAN • MOZZARELLA

+ ADD PROTEIN*

CHICKEN +6 • STEAK +9 • SALMON +11 • PRAWNS +10
SCALLOPS +21

HOUSE MADE SAUCE

+1.5 TO ADD AS A SIDE

- HARISSA
- PESTO AIOLI
- TARTAR SAUCE
- CHARMOULA
- FIRECRACKER SAUCE
- SERRANO AIOLI
- COCKTAIL SAUCE
- TZATZIKI
- GARLIC AIOLI
- MERLOT-GORGONZOLA SAUCE

FLATBREADS

GRILLED STEAK* | 19

BISTRO FILET, GORGONZOLA, MUSHROOMS & RED ONIONS
DRIZZLED W/BALSAMIC REDUCTION

PEPPERONI, BACON & CHORIZO | 18

MOZZARELLA & CACCIATORE TOMATO SAUCE

BBQ CHICKEN | 18

APPLEWOOD SMOKED BACON & CARAMELIZED RED ONIONS

PESTO CHICKEN | 18

PARMESAN, ROASTED PEPPERS, SPINACH, CARAMELIZED ONIONS & PESTO

SEAFOOD | 21

PRAWNS, MOZZARELLA, ARTICHOKE HEARTS & DUNGENESS CRAB DIP

PEAR-GORGONZOLA | 18 V

GORGONZOLA, PEAR SLICES, ARUGULA & TOASTED PECANS

BRIE & APPLES | 18 V

CARAMELIZED APPLES, MARCONA ALMONDS & HONEY GLAZE

CAPRESE | 17 V

MOZZARELLA, TOMATO, BASIL & PESTO

MEDITERRANEAN GARLIC | 14 V

PARMESAN, ROASTED GARLIC, OREGANO & OLIVE OIL

SIGNATURE ENTRÉES

BISTRO FILET STEAK & FRITES* | 33

SERVED W/COMPOUND BUTTER, ASPARAGUS & HOUSE CUT FRIES

BLACKENED RIB EYE* | 46 NEW!

12oz BLACK RIB EYE SERVED W/GARLIC MASHED POTATOES, ASPARAGUS & DEMI GLAZE HERB BUTTER

PRIME RIB DIP* | 23

SLICED, SLOW ROASTED PRIME RIB, CARAMELIZED ONION, SWISS CHEESE & CREAMY HORSERADISH ON A TOASTED BAGUETTE. SERVED W/AU JUS DIP & HOUSE CUT FRIES

SEARED AIRLINE CHICKEN BREAST | 26 NEW!

SERVED W/SEASONED VEGETABLES, 5 GRAINS & CRISPY KALE TOPPED W/AVOCADO AIOLI & HARRISA SAUCE

ROASTED CAULIFLOWER STEAK | 22 V NEW!

SERVED W/BEET PURÉE, TRICOLOR QUINOA, ROASTED PUMPKIN SEEDS & LEMON ARUGULA

LAMB BURGER* | 19

A FULL ¾ POUND LAMB PATTY, FETA, CARAMELIZED ONION, LETTUCE, HARISSA & TZATZIKI ON A BRIOCHE BUN. SERVED W/SWEET POTATO FRIES

D'S BURGER* | 22 ADD EGG* +2

TWO OF OUR CUSTOM BLENDED PEPPERONI, CHEDDAR & BEEF PATTIES STACKED HIGH, FINISHED W/APPLEWOOD SMOKED BACON & SERRANO AIOLI ON A BRIOCHE BUN. SERVED W/HOUSE CUT FRIES

BEYOND BURGER | 22 V

100% PLANT BASED PATTY W/TOMATO, LETTUCE, ONION, AVOCADO, PICKLES & HARISSA ON A VEGAN BUN. SERVED W/HOUSE CUT FRIES

PRIME RIB*

AVAILABLE AFTER 4PM FRI, SAT & SUN | 41

12oz HERB CRUSTED & SLOW ROASTED PRIME RIB*, SERVED W/AU JUS, CREAMY HORSERADISH, MASHED POTATOES & SEASONAL VEGETABLES

V VEGETARIAN FAVORITES SPICY