

STARTERS



- OYSTERS ON THE HALF SHELL*** | MARKET PRICE **GF**
OYSTERS FROM PNW PURVEYORS, SHUCKED TO ORDER & SERVED W/MIGNONETTE SAUCE. ASK YOUR SERVER FOR TODAY'S SELECTION
- OYSTER SHOOTERS*** | 9 **GF**
2 OYSTER SHOTS BASED ON VARIETY AVAILABILITY W/HOUSE MADE COCKTAIL SAUCE
- CALAMARI TENDERS** | 18 **GF**
FLASH FRIED. SERVED W/SERRANO AIOLI
- DUNGENESS CRAB DIP** | 24 **GF**
FRESH CRAB & ARTICHOKE HEARTS W/A BLEND OF MELTED CHEESES. SERVED W/HOUSE MADE CRACKERS
- STUFFED ARTICHOKE BOTTOMS** | 19 **GF**
DUNGENESS CRAB STUFFING, PARMESAN & LEMON GARLIC BUTTER SAUCE. SERVED W/PITA
- SPICY GARLIC PRAWNS** | 18 **GF**
SAUTÉED IN SHERRY WINE, MUSHROOMS & RED PEPPER FLAKES. SERVED W/TOASTED BREAD
- FIRECRACKER SHRIMP** | 19 **GF** **GF**
LIGHTLY BREADED SHRIMP TOSSED IN OUR SPICY AIOLI
- SPICY AHI POKE NACHOS*** | 23 **GF**
RAW AHI TUNA MARINATED IN A SWEET SOY GINGER SAUCE, W/SRIRACHA AIOLI, AVOCADO, RADISH, GREEN ONIONS, NORI & SESAME SEEDS SERVED OVER CRISPY TORTILLA CHIPS
- MANILA CLAMS*** | 20
SAUTÉED & TOSSED IN A LEMON WHITE WINE BUTTER SAUCE, TOPPED W/CRISPY PROSCIUTTO & SERVED W/BREAD
- SPICY MUSSELS*** | 20 **GF**
SERVED IN A COCONUT CURRY SAUCE W/PITA BREAD
- JUMBO COCONUT PRAWNS** | 21
SERVED W/SEAWEED SALAD & SWEET CHILI SAUCE
- SEARED SCALLOPS*** | 22
OVER A WHITE WINE, LEMON, CAPERS CREAM SAUCE. SERVED W/TOAST

SALADS / SOUPS



- PLANT-BASED PATTY** V +6 | **CHICKEN** OR **GYRO MEAT** +7 | **SALMON*** +14
GRILLED STEAK* OR **PRAWNS** +13 | **SCALLOPS*** +21
- CLAM CHOWDER** | 9/10
SERVED IN A HOT RUSTICA BREAD BOWL | 16 SOUP REFILL +3
A TRADITIONAL, CREAMY NEW ENGLAND CLAM CHOWDER W/FRESH CLAMS
- GREEK SALAD** | 10/16 **V GF**
ROMAINE, FETA, KALAMATA OLIVES[‡], TOMATO, CUCUMBER, RED ONION, GREEN PEPPERS, TZATZIKI & GREEK VINAIGRETTE
- CAESAR SALAD** | 9/15
ROMAINE HEARTS, PARMESAN & GARLIC CROUTONS
- SEASONAL GREENS** | 9/16 **V GF**
MIXED GREENS, BLUE CHEESE, BLUEBERRIES, APPLES, RASPBERRIES, CANDIED PECANS & BALSAMIC VINAIGRETTE
- BEET SALAD** | 11/18 **V GF**
FRESH SPINACH, ROASTED BEETS, GOAT CHEESE, CANDIED PECANS, ORANGE SEGMENTS & CHAMPAGNE VINAIGRETTE

DID YOU KNOW...WE HAVE AN INCREDIBLE WEEKEND BRUNCH!

AVAILABLE SATURDAYS & SUNDAYS FROM 10AM - 2PM. ENJOY ENTICING MENU ITEMS & DRINK SPECIALS ONLY AVAILABLE FOR BRUNCH!

TAPAS



- BACON WRAPPED DATES** | 15 **GF** **GF**
STUFFED W/SERRANO PEPPERS & DRIZZLED W/BALSAMIC REDUCTION
- STEAK BITES*** | 19
SHOULDER TENDERLOIN SAUTÉED IN RED WINE & GARLIC BUTTER. SERVED W/BREAD
- LAMB CHOPS*** | 21
DRIZZLED W/AIOLI & BALSAMIC REDUCTION. SERVED W/FRIES
- CHICKEN SOUVLAKI** | 16
GREEK MARINATED GRILLED CHICKEN W/TZATZIKI & HARISSA. SERVED W/PITA
- EMPANADAS** | 15
GOLDEN BROWN PASTRIES STUFFED W/CHICKEN, MOZZARELLA & SPICY HARISSA
- KOBE BEEF SLIDERS*** | 17 **GF** **GF** ADD FRIES + 4
THREE AMERICAN KOBE BEEF PATTY SLIDERS, W/BACON, BRIE CHEESE, CRISPY ONIONS, TOMATO & GARLIC AIOLI ON BRIOCHE BUNS
- GYRO SLIDERS** | 17 **GF** **GF** ADD FRIES + 4 **GF**
THREE TRADITIONAL LAMB/BEEF GYROS, TZATZIKI, TOMATO, RED ONION & FETA
- BAKED BRIE** | 15 **V**
CARAMELIZED APPLES, FRENCH BRIE, MARCONA ALMONDS & HONEY GLAZE. SERVED W/HOUSE MADE CRACKERS
- BURRATA CHEESE, ROASTED GARLIC, TOMATOES & CRISPY PROSCIUTTO** | 17
SERVED W/TOASTED BREAD
- ROASTED CAULIFLOWER** | 14 **V GF** **GF**
PEPITAS, PAPRIKA, FETA, OLIVE OIL & LEMON JUICE
- CRISPY BRUSSELS SPROUTS** | 15 **V GF**
PARMESAN & BALSAMIC REDUCTION
- BASKET OF FRIES** | 8 **V GF**
REGULAR, GREEK, GARLIC TRUFFLE OR SWEET POTATO

MACRINA BREAD BOARD W/GARLIC BUTTER | 7 **V**

BRUSCHETTA



- ONE FOR** | 7
- PESTO, FRESH MOZZARELLA, TOMATOES, BALSAMIC REDUCTION** **V**
- SPICY BACON JAM, GOAT CHEESE, ARUGULA** **GF**
- ROASTED PEACHES W/MASCARPONE & PEPITAS** **V**
- STREET CORN, LIME, MAYO, FETA, TAJIN** **V**
- PROSCIUTTO DI PARMA, FIGS & MASCARPONE**

HOUSE MADE SAUCE



+1.5 TO ADD AS A SIDE

- HARISSA • TZATZIKI • COCKTAIL SAUCE •
- SERRANO AIOLI • GARLIC AIOLI • TARTAR SAUCE •
- FIRECRACKER SAUCE • YOGURT TAHINI
- AVOCADO AIOLI

V VEGETARIAN FAVORITES SPICY FROM THE SEA **GF** GLUTEN-FREE

WE ARE NOT A GLUTEN-FREE RESTAURANT. WE HAVE PROCESSES IN PLACE TO MINIMIZE CROSS-CONTAMINATION BUT CANNOT ENSURE THAT WILL NEVER OCCUR.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MIGHT INCREASE YOUR RISK OF FOODBORNE ILLNESS. OUR BURGERS, STEAKS, LAMB, SALMON, TUNA, AND EGGS ARE COOKED TO YOUR ORDER. • *OLIVES MAY HAVE PITS
• GLUTEN-FREE FLATBREAD +3 • GLUTEN-FREE BUN +2 • SPLIT PLATE CHARGE OF +1.5 • AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8+


FLATBREADS

HOUSE-MADE DOUGH BAKED INSIDE OUR WOODSTONE OVEN

- GRILLED STEAK* | 24**
BISTRO FILET, GORGONZOLA, MUSHROOMS, RED ONIONS, ARUGULA & BALSAMIC REDUCTION
- PEPPERONI, BACON & CHORIZO | 23 **
MOZZARELLA & CACCIATORE TOMATO SAUCE
- BBQ CHICKEN | 22 **
APPLEWOOD SMOKED BACON & CARAMELIZED RED ONIONS
- PEAR-GORGONZOLA W/PROSCIUTTO | 23 **
PROSCIUTTO, GORGONZOLA, PEAR SLICES, ARUGULA, TOASTED PECANS & DRIZZLED W/CINNAMON CARAMEL SAUCE
- BRIE & APPLES | 20 **
CARAMELIZED APPLES, MARCONA ALMONDS & HONEY GLAZE
- CAPRESE | 21 **
MOZZARELLA, ROASTED TOMATO WEDGES, CRISPY BASIL, PESTO & BALSAMIC REDUCTION
- MEDITERRANEAN | 22 **
PESTO, SPINACH, ROASTED RED BELL PEPPERS, ROASTED RED ONION, ROASTED GARLIC & BLACK OLIVES TOPPED W/FETA CHEESE
- PEACHES & BURRATA CHEESE | 23 **
PESTO, PEACHES, BURRATA, FRESH TOMATOES, BABY ARUGULA, ROASTED PEPITAS & CRISPY BASIL, DRIZZLED W/HONEY

SEAFOOD ROLLS

SERVED IN OUR BUTTER TOASTED SPLIT TOP ROLLS, W/FRIES

- MAINE LOBSTER ROLL | 34**
LOBSTER, LIGHTLY DRESSED W/AIOLI & OUR HOUSE SPICE BLENDS, BABY ARUGULA, LEMON & BUTTER
- DUNGENESS CRAB ROLL | 34**
DUNGENESS CRAB, DUNGENESS CRAB DIP, BABY ARUGULA, LEMON, BUTTER & REMOULADE SAUCE
- FIRECRACKER SHRIMP PO BOY ROLL | 26 **
OUR POPULAR FIRECRACKER SHRIMP, HOUSE PO BOY REMOULADE SAUCE, TOMATO, ONION & ROMAINE

PAELLA

35 PER PERSON, MINIMUM OF 2 PEOPLE **GF**
PLEASE ALLOW 40 MINUTES TO PREPARE.

BOMBA RICE, PRAWNS, CALAMARI, COD, CLAMS, MUSSELS, GRILLED OCTOPUS, LIME BEANS & SAFFRON, COOKED AND SERVED IN A LARGE SHALLOW PAN

PRIME RIB*

AVAILABLE AFTER 4^{PM} FRI, SAT & SUN | 45 **GF**

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

SEAFOOD ENTRÉES

- FISH & CHIPS | 26 **GF** **
WILD CAUGHT ALASKAN COD, COLE SLAW, HOUSE MADE TARTAR SAUCE & FRIES
- SEAFOOD BASKET* | 39**
COCONUT SHRIMP, CALAMARI, OYSTER BITES, SALMON BITES, COD & FRIES. SERVED W/HOUSE MADE TARTAR SAUCE, SERRANO AIOLI & COCKTAIL SAUCE
- MEDITERRANEAN KING SALMON* | 38 **GF****
6oz FRESH KING SALMON SERVED W/GARLIC MASHED POTATOES, STEAMED BROCCOLI & PARSLEY OLIVE OIL
- SEARED HALIBUT* | 40 **GF****
SERVED OVER ROASTED GREEN BEANS, BUTTERY LEMON-WINE SAUCE & CAPERS

SIGNATURE ENTRÉES

- BISTRO FILET STEAK & FRITES* | 33 **GF** **
8oz BISTRO FILET SERVED W/COMPOUND BUTTER, ASPARAGUS & FRIES
- RIB EYE* | 52 **GF****
14oz BONE-IN RIB EYE SERVED W/GARLIC MASHED POTATOES, ASPARAGUS & DEMI GLAZE HERB BUTTER
- PRIME RIB DIP* | 24**
ROASTED PRIME RIB, CARAMELIZED ONIONS, CREAMY HORSERADISH & SWISS CHEESE ON A TOASTED BAGUETTE. SERVED W/AU JUS DIP & FRIES
- GRILLED LAMB CHOP* | 42**
FOUR HERB MARINATED LAMB CHOPS SERVED W/SAUTÉED VEGETABLES, CHIMICHURRI, TZATZIKI, & CRISPY CHICKPEAS. SERVED W/PITA
- CHICKEN PICCATA | 27**
LIGHTLY BREADED GRILLED CHICKEN BREAST, TOPPED W/A BUTTERY LEMON-WINE SAUCE, MEDLEY CHERRY TOMATOES & CAPERS. SERVED W/GREEN BEANS & GARLIC MASHED POTATOES
- FETTUCCHINE ALFREDO | 21 **GF** PASTA +2 **V****
CHICKEN +7 | STEAK +13 | PRAWNS +13 | SALMON +14 | SCALLOPS +21
FETTUCCHINE PASTA TOSSED IN A HOUSE-MADE CREAMY GARLIC WHITE SAUCE. SERVED W/GARLIC BREAD
- PASTA AL FORNO W/VODKA SAUCE | 22 **GF** PASTA +2 **V****
CHICKEN +7 | STEAK +13 | PRAWNS +13 | SALMON +14 | SCALLOPS +21
PENNE PASTA, COVERED W/OUR SIGNATURE VODKA SAUCE & TOPPED W/A BLEND OF ITALIAN CHEESES, BAKED TO PERFECTION. SERVED W/GARLIC BREAD
- LAMB BURGER* | 23**
A FULL ¾ POUND LAMB PATTY, FETA, CARAMELIZED ONIONS, LETTUCE, HARISSA & TZATZIKI ON A BRIOCHE BUN. SERVED W/SWEET POTATO FRIES
- D'S BURGER* | 23 ADD EGG* +2 **
TWO OF OUR CUSTOM BLENDED PEPPERONI, BACON, BEEF & CHEDDAR PATTIES, FINISHED W/CHEDDAR, TOMATO, LETTUCE, APPLEWOOD SMOKED BACON, AN ONION RING & SERRANO AIOLI ON A BRIOCHE BUN. SERVED W/FRIES
- IMPOSSIBLE BURGER | 22 **V****
100% PLANT BASED PATTY W/TOMATO, LETTUCE, ONION, AVOCADO & HARISSA ON A VEGAN BUN. SERVED W/FRIES
- GRILLED TACOS* | 23 **GF**   **
CHOOSE ONE: KING SALMON, AHI TUNA, COD, SHRIMP
W/SPICY AIOLI, MANGO SALSA & A ROASTED JALAPEÑO ON CORN TORTILLAS. SERVED W/FRIES
- GRILLED STEAK BOWL* | 26 **GF****
CILANTRO LIME RICE, BLACK BEANS, AVOCADO, TOMATOES, PICKLED RED ONIONS & A FIRECRACKER AIOLI DRIZZLE

EXTRAS

- HOUSE MADE CRACKERS | 3
- PITA | 2
- SAUTEED VEGETABLES | 5
- CARROTS & CELERY | 3
- MASHED POTATOES | 6
- SIDE COLESLAW | 4
- MARINARA SAUCE | 3
- AU JUS | 3

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RELEASE DATE MAY 2026

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