

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 TODAY'S SELECTION

CALAMARI TENDERS | 15

FLASH FRIED. SERVED W/SERRANO AIOLI

CRAB CAKES | 22 **NEW!**

SERVED W/AVOCADO AIOLI, SPICY DRIZZLE & MICRO GREENS

DUNGENESS CRAB DIP | 23

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

STUFFED ARTICHOKE BOTTOMS | 18

DUNGENESS CRAB STUFFING, PARMESAN & LEMON GARLIC BUTTER SAUCE. SERVED W/PITA

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

THREE 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

SPICY AHI POKE NACHOS* | 21 **NEW!**

RAW AHI TUNA MARINATED IN A SWEET SOY GINGER SAUCE, W/SRIRACHA AIOLI, AVOCADO, RADISH, CILANTRO, GREEN ONIONS, NORI & SESAME SEEDS SERVED OVER CRISPY TORTILLA CHIPS

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

SALADS / SOUPS



CHICKEN OR GYRO MEAT +6 GRILLED STEAK +10 PRAWNS +10
SALMON +12 SCALLOPS +21 CUP OF CLAM CHOWDER | 6

SOUP OF THE DAY | 6/9

ASK YOUR SERVER FOR TODAY'S SELECTION

CLAM CHOWDER BREAD BOWL | 16 SOUP REFILL +3

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

GREEK SALAD | 9/16 **V**

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

CAESAR SALAD | 8/14 **V**

ROMAINE HEARTS, PARMESAN & GARLIC CROUTONS

SEASONAL GREENS | 9/16 **V**

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

BEET SALAD | 17.5 **V**

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

TAPAS



BACON WRAPPED DATES | 14

STUFFED W/SERRANO PEPPERS & DRIZZLED W/BALSAMIC REDUCTION

BEEF MEDALLIONS* | 21

W/MERLOT-GORGONZOLA SAUCE

STEAK BITES* | 16

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

PORK BELLY BITES | 19 **NEW!**

CRISPY PORK BELLY TOSSED IN A SWEET-SPICY SAUCE & TOPPED W/CRISPY KALE

CHICKEN SOUVLAKI | 15

GREEK MARINATED GRILLED CHICKEN W/TZATZIKI & HARISSA

EMPANADAS | 13

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

POUTINE | 12 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 | 14 **V**

PEPITAS, PAPIKA, FETA, OLIVE OIL & LEMON JUICE

BRUSSELS SPROUTS | 15 **V**

PARMESAN & BALSAMIC REDUCTION

MEAT & CHEESE BOARD | 28 **NEW!**

CHEF SELECTION OF MEAT & CHEESE, SERVED W/SPICY JAM, FRUITS, NUTS & BREAD

SWEET POTATO FRIES | 7 **V**

SERVED W/SERRANO AIOLI

HOUSE CUT FRIES | 7 **V**

MADE IN HOUSE & SERVED W/KETCHUP

GREEK FRIES | 7 **V**

FETA, FRESH LEMON JUICE & OREGANO. SERVED W/GREEK FRY SAUCE

GARLIC TRUFFLE FRIES | 7 **V**

HOUSE CUT FRIES TOPPED W/GARLIC & TRUFFLE OIL

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

FLATBREADS



BAKED INSIDE OUR WOODSTONE OVEN

GRILLED STEAK* | 19

BISTRO FILET, GORGONZOLA, MUSHROOMS, RED ONIONS & 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

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 & BALSAMIC REDUCTION

MEDITERRANEAN GARLIC | 14 **V**

PARMESAN, ROASTED GARLIC, OREGANO & OLIVE OIL

V VEGETARIAN

FAVORITES

SPICY

FROM THE SEA



SEAFOOD ROLLS



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

MAINE LOBSTER ROLL | 32

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 | 32

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

DUELING CLAWS, DUNGENESS & LOBSTER ROLL | 32

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

PAELLA



35 PER PERSON, MINIMUM OF 2 PEOPLE

PLEASE ALLOW 30 MINUTES TO PREPARE.

BOMBA RICE, SHRIMP, CALAMARI, COD, CLAMS, MUSSELS, CHICKEN, BEEF, CHORIZO & SAFFRON, COOKED AND SERVED IN A LARGE SHALLOW PAN

WE CAN ALSO REPLACE ANY OF THESE INGREDIENTS TO YOUR PREFERENCE

PRIME RIB*



AVAILABLE AFTER 4^{PM} FRI, SAT & SUN | 42

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

PASTA BAR



CREATE YOUR OWN PASTA DISH | 19

PICK YOUR PASTA

CAVATAPPI • ANGEL HAIR • FETTUCCINI • GLUTEN FREE

+ CHOOSE ONE SAUCE

ALFREDO • PESTO • MARINARA • VODKA SAUCE

+ CHOOSE UP TO THREE TOPPINGS

CHERRY TOMATOES • MUSHROOMS • SPINACH • ASPARAGUS • RED PEPPERS

+ TOP IT OFF W/ONE CHEESE

PARMESAN • MOZZARELLA • FETA

+ ADD PROTEIN*

CHICKEN +6 • STEAK +10 • SALMON +12 • PRAWNS +10 • SCALLOPS +21

SLIDERS



ADD HOUSE CUT FRIES + 4

KOBE BEEF SLIDERS* | 16

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

GYRO SLIDERS | 16

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

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* | 35

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

SEARED SCALLOPS* | 41 NEW!

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

MEDITERRANEAN KING SALMON* | 38

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

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* | 24

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

FILET MIGNON | 55 NEW!

SERVED W/MUSHROOM RISOTTO, GRILLED CHERRY TOMATOES & DRIZZLED W/RED WINE REDUCTION

BRAISED SHORT RIB | 36 NEW!

SERVED W/VANILLA YAM PURÉE & SEASONAL VEGETABLES

CHICKEN PARMESAN | 27 NEW!

TWO LIGHTLY FRIED PARMESAN-BREADED CHICKEN BREASTS, SMOTHERED IN HOUSE MADE MARINARA SAUCE & TOPPED W/MELTED CHEESES. SERVED W/FETTUCCINE

LAMB BURGER* | 20

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/CHEDDAR, TOMATO, LETTUCE, APPLEWOOD SMOKED BACON, AN ONION RING & SERRANO AIOLI ON A BRIOCHE BUN. SERVED W/HOUSE CUT FRIES

IMPOSSIBLE BURGER | 22 V

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



EXTRAS

HOUSE MADE CRACKERS | 3

PITA | 2

SAUTEED VEGETABLES | 5

MASHED POTATOES | 6

SIDE COLESLAW | 4

CARROTS & CELERY | 3

AU JUS | 3

MARINARA SAUCE | 3

HOUSE MADE SAUCE



+1.5 TO ADD AS A SIDE

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

V VEGETARIAN

FAVORITES

SPICY

FROM THE SEA

RELEASE DATE SEPT 15, 2022

- *MEAT, SEAFOOD OR EGGS THAT ARE UNDERCOOKED TO YOUR SPECIFICATIONS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
- **GREEK OLIVES HAVE PITS • GLUTEN FREE FLATBREAD +1 • SPLIT PLATE CHARGE OF +1.5 • AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8+