

TAPAS

OYSTERS ON THE HALF SHELL* | MARKET PRICE GF 

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

CALAMARI TENDERS | 18 GF 

FLASH FRIED. SERVED W/SERRANO AIOLI

DUNGENESS CRAB DIP | 24  

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

JUMBO COCONUT PRAWNS | 21 

SERVED W/SEAWEED SALAD & SWEET CHILI SAUCE

FIRECRACKER SHRIMP | 19 GF   

LIGHTLY BREADED SHRIMP TOSSED IN OUR SPICY AIOLI

SPICY AHI POKE NACHOS* | 23  

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

BACON WRAPPED DATES | 15 GF  

STUFFED W/SERRANO PEPPERS & DRIZZLED W/BALSAMIC REDUCTION

STEAK BITES* | 21

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

BEEF SOUVLAKI SKEWERS | 20

MARINATED BEEF TENDERLOIN, ONIONS, ZUCCHINI & TOMATO. SERVED W/CHIMICHURRI & PITA

CHICKEN SOUVLAKI SKEWERS | 18

GREEK MARINATED GRILLED CHICKEN, ONIONS & PEPPERS W/HARISSA DRIZZLE. SERVED W/PITA & TZATZIKI SAUCE

EMPANADAS | 15

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

KOBE BEEF SLIDERS* | 17 ADD FRIES + 4

THREE AMERICAN KOBE BEEF PATTY SLIDERS, W/BACON, BRIE CHEESE, CRISPY ONIONS, TOMATO & GARLIC AIOLI ON BRIOCHE BUNS

BAKED BRIE | 15 V

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

ROASTED CAULIFLOWER | 14 V 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 W/GARLIC BUTTER | 7 V

SALADS / SOUPS

PLANT-BASED PATTY V +6 | SALMON* +14

CHICKEN OR GYRO MEAT +7 | SCALLOPS* +21

GRILLED STEAK* OR PRAWNS +13

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

SOUP OF THE DAY | 8/10

ASK YOUR SERVER FOR TODAYS SELECTION

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

POWER GRAIN BOWLS

PLANT-BASED PATTY V +6 | SALMON* +14

CHICKEN OR GYRO MEAT +7 | SCALLOPS* +21

GRILLED STEAK* OR PRAWNS +13

ANCIENT GRAIN BOWL | 16 V

ANCIENT GRAINS W/OLIVE OIL, LEMON ZEST & TOASTED GARLIC, SERVED W/*ROASTED BEETS & SWEET POTATOES & SHREDDED KALE W/GREEK DRESSING. TOPPED W/HARISSA & GREEK YOGURT TAHINI DRESSING

AHI TUNA POKE BOWL | 24 

AHI TUNA TOSSED IN A POKE SAUCE, W/SEAWEED SALAD, RADISH, CUCUMBER & AVOCADO. SERVED OVER WHITE RICE

GRILLED STEAK BOWL* | 26 GF

CILANTRO LIME RICE, BLACK BEANS, AVOCADO, TOMATOES, PICKLED RED ONIONS & FIRECRACKER AIOLI DRIZZLE

SWEET POTATO BOWL | 17 V GF

WHITE RICE, KALE, BRUSSELS SPROUTS, DRIED CRANBERRIES & ROASTED PEPITAS, DRIZZLED W/YELLOW CURRY COCONUT CREAM SAUCE

SOME VEGETABLES MAY CHANGE SEASONALLY

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!

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 IN 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, FRESH TOMATOES, 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

GYROS

- ADD ON'S**
CUP OF CLAM CHOWDER + 4
SIDE GREEK SALAD, SIDE CAESAR SALAD + 4
FRIES + 4 // GREEK FRIES + 5
TRUFFLE GARLIC FRIES + 5
SWEET POTATO FRIES + 5
SUB GLUTEN-FREE PITA + 3

- CLASSIC GYRO | 13.5**
FLAME BROILED SEASONED GYRO MEAT, TOMATO, RED ONION, LETTUCE & TZATZIKI
- LAMB GYRO | 14.5**
SPICE RUBBED & SLOW ROASTED LEG OF LAMB, LETTUCE, TOMATO, RED ONION & TZATZIKI
- CHICKEN CAESAR GYRO | 14**
MARINATED & CHARBROILED CHICKEN BREAST W/TOMATO, ROMAINE, PARMESAN & CAESAR DRESSING
- FIRECRACKER SHRIMP GYRO | 15**
SHRIMP LIGHTLY DUSTED & DEEP FRIED THEN TOSSED IN SRIRACHA AIOLI W/ROMAINE LETTUCE, TOMATO & RED ONION
- STEAK GYRO* | 15.5**
CHARBROILED STEAK, SPRING MIX LETTUCE, BASIL PESTO, TOMATO, SAUTÉED ONIONS, MUSHROOMS & TZATZIKI SAUCE
- CAULIFLOWER GYRO | 12**
SEASONED FRIED CAULIFLOWER, SERVED W/LETTUCE, TOMATO, CUCUMBER & AVOCADO. DRIZZLED W/YOGURT TAHINI SAUCE

EXTRAS

- HOUSE MADE CRACKERS | 3**
MASHED POTATOES | 6
SAUTEED VEGETABLES | 5
- PITA | 2**
SIDE COLESLAW | 4

MAINS

- BISTRO FILET STEAK & FRITES* | 33**
8oz BISTRO FILET SERVED W/COMPOUND BUTTER, ASPARAGUS & FRIES
- PRIME RIB DIP* | 24**
ROASTED PRIME RIB, CARAMELIZED ONIONS, CREAMY HORSERADISH & SWISS CHEESE ON A TOASTED BAGUETTE. SERVED W/AU JUS DIP & FRIES
- 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
- FISH & CHIPS | 26**
WILD CAUGHT ALASKAN COD, COLE SLAW, HOUSE MADE TARTAR SAUCE & FRIES
- GRILLED TACOS* | 23**
CHOOSE ONE: KING SALMON, SEARED AHI TUNA, COD, SHRIMP W/SPICY AIOLI, MANGO SALSA & A ROASTED JALAPEÑO ON CORN TORTILLAS. SERVED W/FRIES
- MEDITERRANEAN KING SALMON* | 38**
6oz FRESH KING SALMON SERVED W/GARLIC MASHED POTATOES, STEAMED BROCCOLI & PARSLEY OLIVE OIL
- 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**
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**
100% PLANT BASED PATTY W/TOMATO, LETTUCE, ONION, AVOCADO & HARISSA ON A VEGAN BUN. SERVED W/FRIES
- MAINE LOBSTER ROLL | 34**
LOBSTER, LIGHTLY DRESSED W/AIOLI & OUR HOUSE SPICE BLENDS, BABY ARUGULA, LEMON & BUTTER, IN A BUTTER TOASTED ROLL. SERVED W/FRIES
- DUNGENESS CRAB ROLL | 34**
DUNGENESS CRAB, DUNGENESS CRAB DIP, BABY ARUGULA, LEMON, BUTTER & REMOULADE SAUCE, IN A BUTTER TOASTED ROLL. SERVED W/FRIES
- BLAT | 20**
BACON, LETTUCE, AVOCADO, TOMATOES, ONION & GARLIC AIOLI ON A RUSTIC POTATO BATARD. SERVED W/FRIES
- CRISPY CHICKEN SANDWICH | 21**
GARLIC AIOLI, APPLEWOOD BACON, CHEDDAR CHEESE, TOMATOES & ONIONS ON A BRIOCHE BUN. SERVED W/FRIES
- TUNA AVOCADO SANDWICH | 21**
WHITE ALBACORE TUNA, TOMATOES, ONIONS, LETTUCE, MAYO & FIRECRACKER AIOLI ON A RUSTIC POTATO BATARD. SERVED W/FRIES

HOUSE MADE SAUCE

+1.5 TO ADD AS A SIDE

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

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RELEASE DATE OCTOBER 2026