

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

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

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

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

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/TZATZIKI & 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 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

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

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 TODAYS 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

POWER GRAIN BOWLS

CHOOSE YOUR PROTEIN

- GRILLED CHICKEN +6 • GRILLED SALMON +11
- SAUTÉED PRAWNS +10 • GRILLED STEAK +9
- PLANT-BASED PATTY V +6 • SCALLOPS +21

ANCIENT GRAIN BOWL | 15 V NEW!

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

GREEN POWER BOWL | 14 V NEW!

QUINOA, LENTILS, STEAMED BROCCOLI, BRUSSELS SPROUTS & TOASTED GARLIC TOPPED W/AVOCADO CILANTRO LIME DRESSING

* SOME VEGETABLES MAY CHANGE SEASONALLY

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

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

MAINS

SERVED W/HOUSE CUT FRIES

+2 TO SUBSTITUTE: SOUP, CUP OF CHOWDER, SIDE SALAD, SWEET POTATO FRIES, GARLIC TRUFFLE FRIES -OR- GREEK FRIES

+2 TO ADD BACON JAM

BISTRO FILET STEAK & FRITES* | 33

SERVED W/COMPOUND BUTTER, ASPARAGUS & HOUSE CUT FRIES

PRIME RIB DIP* | 23

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

ROASTED CAULIFLOWER STEAK | 22 V NEW!

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

CRISPY CHICKEN SANDWICH | 18 NEW!

GARLIC AIOLI, APPLEWOOD BACON, CHEDDAR CHEESE, TOMATOES & ONIONS ON A BRIOCHE BUN

TUNA AVOCADO SANDWICH* | 21 NEW!

WHITE ALBACORE TUNA, TOMATOES, ONIONS, LETTUCE, MAYO & FIRECRACKER AIOLI ON A RUSTIC POTATO BATARD

COD SANDWICH | 19 NEW!

CAPER TARTAR AIOLI, BEER BATTERED COD & PICKLE COLESLAW ON ONION BRIOCHE ROLL

BLAT | 17 NEW!

BACON, LETTUCE, AVOCADO, TOMATOES, ONION & GARLIC AIOLI ON A RUSTIC POTATO BATARD

BACON JAM GRILLED CHEESE | 16 NEW!

GRILLED CHEESE SANDWICH W/BACON JAM

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

BEYOND BURGER | 22 V

100% PLANT BASED PATTY W/TOMATO, LETTUCE, ONION, AVOCADO, PICKLES & HARISSA ON A VEGAN BUN

V VEGETARIAN FAVORITES SPICY