

TAPAS

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

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* | 19

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

CHICKEN SOUVLAKI | 16

GREEK MARINATED GRILLED CHICKEN W/TZATSIKI & HARISSA. SERVED W/PITA

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

GREEK SALAD | 10/16 V GF

ROMAINE, FETA, KALAMATA OLIVES[‡], TOMATO, CUCUMBER, RED ONION, GREEN PEPPERS, TZATSIKI & 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

GREENS POWER BOWL | 17 V GF

GREEN LENTILS, ROASTED BRUSSELS SPROUTS, BROCCOLI, LIMA BEANS & AVOCADO BASIL LIME SAUCE DRIZZLE

AHI TUNA POKE BOWL | 24

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

CRISPY CHICKPEA VEGGIE BOWL | 16 V GF

SEASONED WHITE RICE, LETTUCE, SAUTÉED VEGETABLES & CRISPY CHICKPEAS, DRIZZLED W/AVOCADO AIOLI & HARISSA AIOLI

GRILLED STEAK BOWL* | 26 GF

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

SOME VEGETABLES MAY CHANGE SEASONALLY

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

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

V VEGETARIAN **iii** 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, 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

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

EXTRAS

HOUSE MADE CRACKERS | 3

PITA | 2

SAUTEED VEGETABLES | 5

MASHED POTATOES | 6

SIDE COLESLAW | 4

MAINS

BISTRO FILET STEAK & FRITES* | 33

8oz BISTRO FILET SERVED W/COMPOUND BUTTER, ASPARAGUS & FRITES

PRIME RIB DIP* | 24

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

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 & FRITES

GRILLED TACOS* | 23

CHOOSE ONE: KING SALMON, AHI TUNA, COD, SHRIMP W/SPICY AIOLI, MANGO SALSA & A ROASTED JALAPEÑO ON CORN TORTILLAS. SERVED W/FRITES

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 FRITES

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/FRITES

IMPOSSIBLE BURGER | 22

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

MAINE LOBSTER ROLL | 34

LOBSTER, LIGHTLY DRESSED W/AIOLI & OUR HOUSE SPICE BLENDS, BABY ARUGULA, LEMON & BUTTER, IN A BUTTER TOASTED ROLL. SERVED W/FRITES

DUNGENESS CRAB ROLL | 34

DUNGENESS CRAB, DUNGENESS CRAB DIP, BABY ARUGULA, LEMON, BUTTER & REMOULADE SAUCE, IN A BUTTER TOASTED ROLL. SERVED W/FRITES

BLAT | 20

BACON, LETTUCE, AVOCADO, TOMATOES, ONION & GARLIC AIOLI ON A RUSTIC POTATO BATARD. SERVED W/FRITES

CRISPY CHICKEN SANDWICH | 21

GARLIC AIOLI, APPLEWOOD BACON, CHEDDAR CHEESE, TOMATOES & ONIONS ON A BRIOCHE BUN. SERVED W/FRITES

TUNA AVOCADO SANDWICH | 21

WHITE ALBACORE TUNA, TOMATOES, ONIONS, LETTUCE, MAYO & FIRECRACKER AIOLI ON A RUSTIC POTATO BATARD. SERVED W/FRITES

COD SANDWICH | 21

LIGHT BEER BATTERED COD, TARTAR SAUCE, TOMATO, ONIONS, PICKLES & COLESLAW ON A BRIOCHE BUN. SERVED W/FRITES

HOUSE MADE SAUCE

+1.5 TO ADD AS A SIDE

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

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RELEASE DATE MAY 2026