

Thank you for the food before us, the friends beside us and the love between us.

RAW BAR & STARTERS

CRISPY CALAMARI

Cajun aioli 17

STEAMED CLAMS

Haricot vert, garlic, white wine, bread 19

TUNA POKE BOWL*

Avocado, marcona almonds, scallions, spicy sesame vinaigrette, seaweed salad, crispy wontons 18

COCONUT SHRIMP

Ginger apricot marmalade 15

FRESH OYSTER SHOOTERS*

Classic, Bloody Mary (21+), Ginger Sambal (GF) 3

MISO CHICKEN WINGS

Marinated chicken drumettes, sesame seeds, chipotle ranch 16

WHOLE DUNGENESS CRAB

Served in the shell, with corn on the cob, melted Cajun butter and garlic butter GF Half or Whole MP

CRAB MAC & CHEESE

Crab, four cheeses, truffle oil (GF pasta available) MP

CHICKEN LETTUCE CUPS

Chicken, Butter lettuce, marcona almonds, cashews, apples, water chestnuts, green onions, sesame seeds, sweet chili sauce, puffed rice 16

ARTISAN MEAT & CHEESE BOARD

Fig jam, stone ground mustard, grapes, strawberries, candied pecans, marcona almonds, bread 24

AVOCADO FRIES

Quinoa-crust, chipotle ranch 9

PINK SHRIMP CEVICHE

Pink shrimp, avocado, cucumber, radish, onion, jalapeno, lettuce, cilantro, fresh squeezed citrus, flour tortilla chips 16

CRISPY BRUSSELS SPROUTS

Bacon, mustard sauce 12

CRAB CAKES

Crab, calamari, red bell pepper, celery, shallots, jalapenos, cilantro, parmesan, panko, Cajun remoulade, chipotle ranch 20

PAN FRIED OYSTERS

Parmesan, herbs, panko, pickled jalapeno, tartar sauce 16

SOUPS & SALADS

CLAM CHOWDER

Clams, bacon, potato, cream Cup 6 Bowl 8 (w/pink shrimp +3)

SEASONAL SOUP

Cup 6 Bowl 8

COBB SALAD

Crab 30 Chicken 16 Pink Shrimp 17 Bacon, avocado, tomato, hardboiled egg, blue cheese, choice of dressing (GF)

FARM SALAD

Blackened chicken, romaine lettuce, grilled corn, black beans, pico de gallo, pasilla chili, mozzarella, crispy tortilla strips, avocado cilantro dressing 16

SESAME CHICKEN SALAD

Ginger poached shredded chicken, napa cabbage, carrots, bell peppers, mixed greens, roasted cashews, tangerines, wontons, spicy sesame dressing 16

BARBEQUE CHICKEN SALAD

Grilled chicken, romaine lettuce, diced tomatoes, grilled corn, black beans, barbeque ranch, fried onions 16

BLACKENED SALMON CAESAR

King Salmon, parmesan crisps, pickled jalapenos, avocado, cucumbers, house Caesar dressing 24 GF

ENTREES

FISH AND CHIPS

COD (3) 16 HALIBUT (2) 19 SHRIMP (3) 18 Beer battered, pineapple cabbage coleslaw with poppy seeds, tartar sauce

SEARED JUMBO SCALLOPS

Green pea risotto, blood orange balsamic 38

CHICKEN PESTO PASTA

Choose Zoodles or linguini pasta, diced chicken, garlic, pesto, cream, brussels sprouts, roasted pistachio (GF pasta available) 18

BLACK COD & CHEESE RAVIOLI

Black Cod, cheese raviolis, four cheese sauce, green peas 34

COCONUT CURRY SEAFOOD STEW

Halibut, cod, salmon, shrimp, clams, scallops, green beans, tomato, cream, coconut milk, rice pilaf 29

SURF & TURF

4 oz petit filet mignon, twice-cooked mashed potatoes, mushroom sauce, crispy onions & sautéed jumbo prawns, asparagus, truffle angel hair pasta, port wine reduction 40

SEAFOOD PASTA

Salmon, halibut, cod, shrimp, scallops, peas, parmesan, Cajun cream sauce (GF pasta available) 26

FILET MIGNON

8oz filet, spinach, potatoes au gratin, whiskey shallot sauce, crispy onions 46

CRAB & GARLIC NOODLE

Crab, garlic soba noodles, scallion, parmesan cheese, bean sprouts, red bell peppers, snow peas, yakisoba sauce 30

VEGETABLE POWER BOWL

Marinated tofu, arugula, asparagus, carrots, cherry tomatoes, wild mushrooms, quinoa, farro, lemon rosemary vinaigrette 22 Vegan GF

HEARTY RAGU

Meat sauce, linguini pasta, parmesan cheese (GF pasta available) 22

BURGERS & SANDWICHES

choice of side: cup of soup, salad, or fries (garlic truffle fries or sweet potato fries +1)

HALIBUT SANDWICH

Panko-crust halibut, tomato, tartar sauce, coleslaw, bread and butter pickles, brioche bun 21

ALSEA BURGER*

Angus beef, caramelized onions, cheddar, tomato, arugula, onion aioli, bread and butter pickles, brioche bun 17

SALMON BURGER

King salmon, avocado, white cheddar cheese, arugula, tomato, pickled jalapeno, tartar sauce, brioche bun 20

TACOS

STEAK 16 ROCK COD 18 HALIBUT 20 with pico de gallo, guacamole, hot garlic habanero cream sauce, spicy pumpkin sauce and cilantro cream

PESTO CHICKEN BURGER

House made chicken pesto patty, pesto aioli, roasted tomatoes, bacon, smoked gouda, arugula, brioche bun 15

VEGGIE BURGER

House-made patty, avocado, pico de gallo, white cheddar, lettuce, basil pesto aioli, brioche bun 15

PINK SHRIMP & CRAB MELT

Pink shrimp, crab, jack cheese, tartar sauce, brioche bread 26

WILD BURGER*

Burger patty made with new Zealand elk, wild boar, bison and wagyu beef, caramelized onion and bacon relish, jack cheese, tomato, lettuce, garlic aioli, brioche bun 19

DEAR GUESTS WITH ALLERGIES, your safety is paramount. Our from-scratch kitchen includes an active bakery where nuts, wheat, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s). *This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions. 20% Gratuity may be added to parties of 6 or more.