

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

RAW BAR & STARTERS

SHRIMP COCKTAIL

Jumbo shrimp, house cocktail sauce (GF) 13

DUNGENESS CRAB COCKTAIL

Local Dungeness, house cocktail sauce (GF) 18

TUNA POKE BOWL*

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

CRAB AND CALAMARI CAKE

Calamari, crab, red bell pepper, celery, shallots, jalapenos, cilantro, parmesan, panko, chipotle ranch 18

CRISPY CALAMARI

Cajun aioli 16

FAMILY FRIES

Regular 8 Truffle 11 Sweet Potato 10

STEAMED CLAMS

Haricot vert, garlic, white wine, garlic bread 18

COCONUT SHRIMP

Ginger apricot marmalade 15

PINK SHRIMP CEVICHE

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

PAN FRIED OYSTERS

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

FRESH OYSTER SHOOTERS*

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

CRISPY BRUSSELS SPROUTS

Bacon, mustard sauce 12

SMOKED SALMON DIP

Crispy capers, pickled onions, French bread 12

AVOCADO FRIES

Quinoa-crust, chipotle ranch 9

CHICKEN LETTUCE CUPS

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

CHIPS SALSA AND GUACAMOLE

House made flour tortilla chips, guacamole, pico de gallo 9

CHEESE AND GARLIC BREAD

Garlic, parmesan cheese, mozzarella, butter 5

MISO CHICKEN SKEWERS

Cabbage slaw, chipotle ranch 12

SOUP & SALAD

DAILY SEASONAL SOUP

Cup 6 Bowl 8

CLAM CHOWDER

Clams, bacon, potato, cream Cup 6 Bowl 8
(Add Pink Shrimp +3)

COBB SALAD

Chicken, bacon, avocado, tomato, hardboiled egg, blue cheese, avocado dressing (GF) 16

CRAB LOUIE

Dungeness crab, egg, asparagus, avocado, tomatoes, red onion, scallions, cucumber, house Louie dressing (GF) 26

CAESAR

Garlic croutons, house Caesar dressing 9
(anchovies +1)

MIXED BABY GREENS

Cucumbers, tomatoes, house sherry vinaigrette 7

ADD PROTEIN

CHICKEN 6 CRAB 14 STEAK 9 SALMON 16

PRAWNS 18

TACOS

CHICKEN 12 SHRIMP 14 STEAK 16 ROCK COD 18 HALIBUT 20

with pico de gallo, guacamole, hot garlic habanero cream sauce, spicy pumpkin sauce and avocado cilantro sauce

TURN INTO A WRAP WITH CHOICE OF SIDE: CUP OF SOUP, SALAD OR FRIES 3

BURGERS & SANDWICHES

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

HALIBUT SANDWICH

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

BISON BURGER*

Wild mushrooms, caramelized onions, aged white cheddar, tomato, lettuce, onion aioli, brioche bun 21

ALBACORE TUNA MELT

Local albacore tuna salad, parmesan, cheddar cheese, bread and butter pickles, avocado, sourdough 17

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

SALMON BURGER

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

BLACKENED CHICKEN WRAP

Blackened chicken, bacon, oven-roasted tomatoes, mixed greens, red onion, white cheddar cheese, cilantro avocado dressing, flour tortilla 17

CRAB MELT

Crab, jack cheese, tartar sauce, brioche bread 22

ENTREES

FISH AND CHIPS

COD (3) 16 HALIBUT (2) 19

Beer battered, pineapple cabbage coleslaw with poppy seeds, tartar sauce

FILET MIGNON

8oz filet, broccolini, wild mushroom risotto, red wine sauce 46

HEARTY RAGU

Choose meat sauce with linguini pasta OR vegan house-made veggie 'meatballs' with zoodles, marinara sauce (GF pasta available) V 22

PAN SEARED FLAT IRON STEAK

6 oz, Truffle mashed potatoes, heirloom carrots, cipollini onions, cabernet reduction 28

CRAB MAC & CHEESE

Crab, three cheeses, truffle oil
(GF pasta available) 24

CHICKEN PESTO PASTA

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

OSCAR FILET

Dungeness crab, 4 oz petit filet mignon, parsnip puree, green beans, truffle hollandaise (GF) 42

SURF & TURF

4 oz petit filet mignon, twice-cooked mashed potatoes, mushroom sauce & sautéed jumbo prawns, truffle angel hair pasta, port wine reduction 38

CATCH OF THE DAY

Local fresh catch, pumpkin squash gnocchi, green beans, wild mushrooms, tarragon cream sauce MP

SEAFOOD PASTA

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

STUFFED ACORN SQUASH

Acorn squash, quinoa, kale, spinach, dates, cashews, almonds, Indian spices, shallots, orange balsamic glaze (GF) V 24

KING SALMON

Salmon, middle eastern couscous, orzo, dried apricots, spinach, asparagus, herb-lemon tomato sauce 32

COCONUT CURRY SEAFOOD STEW

Halibut, cod, salmon, shrimp, clams, scallops, green beans, tomato, cream, coconut milk, basmati rice, crispy noodles 29

SEARED JUMBO SCALLOP

Roasted water chestnut puree, corn and mushroom succotash, blood orange balsamic reduction 38

CRAB & GARLIC NOODLE

Crab, garlic soba noodles, scallion, parmesan cheese, bean sprouts, red bell peppers, snow peas, yakisoba sauce 28

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 8 or more.