

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

SOUP & SALAD

CLAM CHOWDER

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

DAILY SEASONAL SOUP

Cup 6 Bowl 8

CAESAR

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

CRAB LOUIE

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

COBB SALAD

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

FARM SALAD

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

MAPLE SALMON SALAD

Maple glazed king salmon, mixed greens, cucumbers,
cherry tomatoes, grapes, candied pecans,
pomegranate ginger dressing 24

RAW BAR & STARTERS

PINK SHRIMP CEVICHE

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

CRISPY CALAMARI

Cajun aioli 17

FAMILY FRIES

Regular 8 Truffle 11 Sweet Potato 10

CRISPY BRUSSELS SPROUTS

Bacon, mustard sauce 12

CHIPS SALSA AND GUACAMOLE

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

CHICKEN LETTUCE CUPS

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

STEAMED CLAMS

Haricot vert, garlic, white wine, garlic bread 19

COCONUT SHRIMP

Ginger apricot marmalade 15

DUNGENESS CRAB COCKTAIL

Local Dungeness, house cocktail sauce (GF) MP

FRESH OYSTER SHOOTERS*

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

PAN FRIED OYSTERS

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

CRAB CAKE

Crab, calamari, red bell pepper, celery, shallots,
jalapenos, cilantro, parmesan, panko,
chipotle ranch 18

AVOCADO FRIES

Quinoa-crust, chipotle ranch 9

MISO CHICKEN SKEWERS

Cabbage slaw, chipotle ranch 12

CHEESE AND GARLIC BREAD

Garlic, parmesan cheese, mozzarella, butter 5

TUNA POKE BOWL*

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

BURGERS, SANDWICHES

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

HALIBUT SANDWICH

Crusted 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

SALMON BURGER

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

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

SHRIMP WRAP

Shrimp, pico de gallo, guacamole, slaw, cilantro cream,
spicy pumpkin sauce, hot garlic habanero cream sauce 18

CRAB MELT

Crab, jack cheese, tartar sauce, brioche bread MP

TACOS

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

ENTREES

FISH AND CHIPS

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

FILET MIGNON

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

HEARTY RAGU

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

VEGAN HEARTY RAGU

vegan house-made veggie 'meatballs', zoodles,
marinara sauce V 22

KING SALMON

Salmon, garlic mashed potatoes, asparagus, cherry
tomato avocado salsa 28

PAN SEARED TOP SIRLOIN STEAK

8 oz, top sirloin, Truffle mashed potatoes, heirloom
carrots, cipollini onions, merlot reduction, crispy
onions 42

CATCH OF THE DAY

Local fresh catch, herb gnocchi, sauteed spinach,
sundried tomatoes, green onions, lemon cream
sauce MP

SURF & TURF

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

CRAB MAC & CHEESE

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

CHICKEN PESTO PASTA

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

CRAB & GARLIC NOODLE

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

COCONUT CURRY SEAFOOD STEW

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

VEGETABLE POWER BOWL

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

SEARED JUMBO SCALLOPS

Green pea risotto, blood orange balsamic 38

SEAFOOD PASTA

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

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.