

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) 26

### 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) 20

### 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 22

### 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 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 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 & sautéed jumbo prawns,  
asparagus, truffle angel hair pasta,  
port wine reduction 40

### CRAB MAC & CHEESE

Crab, four 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

### 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, mixed greens, arugula, asparagus,  
carrots, cherry tomatoes, wild mushrooms, quinoa,  
faro, spicy sesame vinaigrette 22

### SEARED JUMBO SCALLOP

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.