

APPETIZERS

Pan seared crab cakes
Pacific pink shrimp remoulade / fennel salad 16

Oyster shooters*
Classic 3 Vodka Citrus 3 Sweet Chili 3

Roasted miso chicken drumettes
Sesame seeds / sriracha ranch dip GF 10

Artisan meat & cheese board
fig jam / stone ground mustard / berries / bread 18

Crispy calamari
with Cajun aioli 11

Family style fries
Regular 7 Truffle 9 Sweet Potato 9

Fresh local bay shrimp ceviche
Romaine / tomato / cilantro / onion / avocado /
radish / lemon pepper tortilla chips GF 13

Steamed clams
Haricot vert / garlic / white wine GF 14

Pan fried oysters
Parmesan / herbs / Panko 12

Coconut shrimp
Apricot marmalade 13

Local Dungeness crab mac & cheese
truffle oil / bread crumbs 16

Crispy brussels sprouts
bacon / mustard sauce 10

Local albacore tuna poke bowl*
avocado, marcona almonds, scallions, sesame
vinaigrette, seaweed salad and wontons 14

SOUP

Clam chowder Cup 6 Bowl 8
clams / bacon / potato

Clam chowder with pink shrimp Cup 8 Bowl 10
clams / shrimp / potato / bacon

Soup of the day Cup 6 Bowl 8

Local Whole Dungeness Crab
Served in the shell, with corn on the
cob, melted Cajun butter and garlic
butter GF MP

Sautéed or Crispy Fish Tacos
Halibut 19 Rock Cod 16
Cabbage slaw / pico de gallo /
guacamole / cilantro cream / spicy
pumpkin sauce / corn tortilla

SALADS

add chicken to any salad 7
add salmon to any salad 9

Chipotle Caesar garlic croutons / chipotle Caesar dressing GF 8 + anchovies 1
Crab Louie dungeness crab / egg / avocado / cherry tomatoes / scallions GF 18
Kale salad blueberries / strawberries / cucumber / radish / ginger raspberry vinaigrette GF & Vegan 10
Roasted beet salad arugula / orange segments / pine nuts / parmesan / tarragon lemon dressing 10
Shrimp cobb pink shrimp / romaine / tomato / bacon / avocado / egg / blue cheese / herb dressing GF 15

SPECIALTY SELECTIONS

Cod fish and chips 16
Halibut fish and chips 19
Coconut curry stew halibut / cod / salmon / shrimp / scallops / green beans / tomato / curry coconut milk 26
Shrimp scampi jumbo shrimp / angel hair pasta / tomatoes / spicy white wine sauce 18
Local crab & garlic noodle crab / garlic soba noodles / scallions / parmesan cheese / oyster sauce 18
Black quinoa grilled vegetables seasonal vegetables / black quinoa / marcona almond salsa. GF & Vegan 18

SANDWICHES & SIGNATURE BURGERS

With your choice of French fries / soup / salad
Garlic truffle fries + 1 sweet potato fries + 1

Chicken pesto tomato / lettuce / fresh mozzarella / pesto aioli / roll 13
Crab melt or pink shrimp melt sour cream / shallots / tarragon / Manchego cheese / brioche bread 18
Bison burger* wild mushrooms / caramelized onion / aged white cheddar / onion aioli / brioche bun 17
Veggie burger house made veggie patty / tomato / avocado / mozzarella / lettuce / mayo / brioche bun 16
Alsea burger* Angus beef / caramelized onions / cheddar / tomatoes / arugula / onion aioli / sweet dill pickles /
brioche bun 14
Salmon burger onions / capers / dill / jalapenos / tomato / avocado / baby arugula / aged white cheddar /
caper aioli / brioche bun 14
Ham and Cheese smoked ham / caramelized onions / aged cheddar / fig jam 13

DESSERT

all dessert 9

Chocolate soufflé please allow 25 min	Table side smores
Peach and blackberry cobbler a la mode	Carrot cake waffle
Salted caramel bourbon bread pudding	Salted butter scotch crème brûlée
Pumpkin cheesecake	Brownie sundae a la mode
	Pear tart with salted caramel ice cream and bacon

Executive Chef
Douglas Soriano

GF = GLUTEN FREE PLEASE LET YOUR SERVER KNOW IF YOU ARE CELIAC AS GLUTEN FREE ITEMS MAY COME IN CONTACT WITH GLUTEN. GLUTEN FREE BUNS, BREAD AND PASTA AVAILABLE UPON REQUEST

18% gratuity added to parties of 8 or more. Split plate charge upgrade 2.00

*These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

CLEARWATER