

## 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

Wine poached pears & goat cheese  
Humboldt Fog goat cheese / crostini bread 12

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

## SOUPS & SALADS

Clam chowder or soup of the day  
Cup 6    Bowl 8

Chipotle caesar  
garlic croutons / chipotle Caesar dressing GF 8  
+ anchovies 1

Mixed baby greens  
Cucumbers / cherry tomatoes / sherry vinaigrette GF 6

Roasted beet salad  
Baby arugula / orange segments / pine nuts / parmesan /  
tarragon agrumato lemon dressing 10

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

Surf & Turf  
Grilled boneless ribeye with twice cooked  
mashed potatoes and mushroom sauce, &  
sautéed jumbo prawns with truffle angel  
hair pasta and a port wine reduction 38

## SIGNATURE FISH

Cod fish and chips 16

Halibut fish and chips 19

Pacific northwest salmon\* a mixture of Israeli couscous / asparagus / spinach / herb lemon tomato sauce 28

Sea scallops sweet pea risotto and port wine sauce GF 34

Coconut curry stew halibut / cod / salmon / shrimp / scallops / green beans / garlic toasts / tomato / coconut milk 26

## SEAFOOD SPECIALTIES

Local crab & garlic noodle Dungeness crab / garlic soba noodles / crab / scallions / parmesan cheese / oyster sauce 18

Local black cod + crab ravioli spring peas / white wine cream sauce 28

Seafood pasta salmon / halibut / rock cod / bay shrimp / scallops / parmesan cheese / Cajun cream sauce 24

## VEGETARIAN SELECTIONS

Black quinoa grilled vegetables seasonal vegetables / grilled quinoa / marcona almond salsa. GF & Vegan 18

Vegetable lasagna Roasted veggies / marinara / 3 cheese cream sauce / mixed greens 18

Grilled Portobello mushroom asparagus / Israeli couscous / dried apricots / jalapeno / herb extra virgin olive oil 16

## SPECIALTY MEATS

Filet mignon\* broccolini / wild mushroom risotto / and a red wine sauce 32

Pan roasted tomahawk pork chop wild mushroom risotto / sautéed brussels sprouts / berry basil demi glaze 32

Bone in rib eye 18oz\* garlic mashed potatoes / asparagus and a béarnaise sauce 38

Pan seared flat iron steak\* truffle mashed potatoes / heirloom carrots / cippolini onions / cabernet reduction 28

Local rabbit pot pie peas / fingerling potatoes / carrots / onion / roasted parsnip / herbs / flakey crust 18

## SIGNATURE BURGERS

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

Bison burger \* wild mushrooms / caramelized onion / aged white cheddar / onion aioli / brioche roll 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

## SMALL BATCH MASHED POTATOS AND SEASONAL SIDES

Truffle mashed potatoes	6	Heirloom carrots	5	Asparagus	5
Twice cooked mashed potatoes	6	Broccolini	5	Sautéed brussels sprouts	5
Wasabi mashed potatoes	6	Grilled Veggies	5	Corn on the cob	5

## DESSERT

all dessert 9

Chocolate soufflé  
please allow 25 min  
Peach and blackberry cobbler a la mode  
Salted caramel bourbon bread pudding  
Pumpkin cheesecake

Table side smores  
Carrot cake waffle  
Salted butter scotch crème brûlée  
Brownie sundae a la mode  
Pear tart with salted caramel ice cream and bacon

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.

Executive Chef  
Douglas Soriano

CLEARWATER