

APPETIZERS

Fresh Local Percebes

Fingerling potatoes / Okinawa potatoes / haricot vert / shallots / garlic tarragon cream sauce 16

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 / chipotle 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 three fish ceviche

Petrale / rock cod / yellow tale / orange and Lemon juice / cucumber / onion / radish / avocado / jalapeno / lettuce / cilantro / salt & pepper / lemon pepper tortilla chips GF 16

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

Avocado fries

Quinoa crusted with chipotle ranch 9

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

Clam chowder with pacific pink shrimp

Cup 8 Bowl 13

Caesar

garlic croutons / Caesar dressing GF 8 anchovies +1

Mixed baby greens

Cucumbers / cherry tomatoes / sherry vinaigrette GF 6

Cobb salad

Dungeness crab 18 or grilled chicken 14 or pink shrimp 16 with romaine / tomato / bacon / avocado / diced hardboiled egg / blue cheese crumble / avocado dressing

Local Whole Dungeness Crab

Served in the shell, with corn on the cob, melted Cajun butter and garlic butter GF MP
Half or Whole MP

Surf & Turf

Grilled filet mignon 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 noodles Dungeness crab / garlic soba noodles / crab / scallions / parmesan cheese / oyster sauce 19

Black Cod baked black cod / mango papaya salsa / grilled kalette / orange miso / sunflower sprouts 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

Vegetable "pasta" zucchini and yellow squash noodles / brussels sprouts / asparagus / baby arugula / smoked tomato broth 19

SPECIALTY MEATS

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

Oscar Filet* filet mignon, Dungeness crab, parsnip puree, green beans, truffle hollandaise 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 / cipolini onions / cabernet reduction 28

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 15

Crispy halibut sandwich panko crusted halibut / tomato / tarter / coleslaw / bread and butter pickle / brioche bun 19

SMALL BATCH MASHED POTATOS AND SEASONAL SIDES 6

Truffle mashed potatoes
Twice cooked mashed potatoes
Wasabi mashed potatoes

Heirloom carrots
Broccolini
Grilled Veggies

Asparagus
Sautéed brussels sprouts
Corn on the cob

DESSERT 9

Table side smores Hershey's chocolate / graham crackers / marshmallows

Carrot cake waffle candied pecans / cream cheese frosting / berries

Salted butter scotch crème brûlée crème brûlée / strawberry / mint

Brownie sundae a la mode chocolate brownie / vanilla bean ice cream / caramel / chocolate

Chocolate soufflé - please allow 20 min

Peach and blackberry cobbler a la mode peaches / blackberries / oats / sugar / vanilla bean ice cream

Salted caramel bourbon bread pudding bourbon / bread pudding / bourbon sauce

Executive Chef
Douglas Soriano