

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 / chipotle ranch dip GF 12

Artisan meat & cheese board

Fig jam / stone ground mustard / berries / bread 18

Fresh three fish ceviche

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

Crispy calamari

With Cajun aioli 12

Family style fries

Regular 7 Parmesan Truffle 9 Sweet Potato 9

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 19

Crispy brussels sprouts

Bacon / mustard sauce 10

Local albacore tuna poke bowl*

Avocado, marcona almonds, scallions, sesame vinaigrette, seaweed salad and wontons 16

Avocado fries

Quinoa crusted with chipotle ranch 9

SOUP

Clam chowder Cup 6 Bowl 8

clams / bacon / potato

Clam chowder with pink shrimp Cup 9 Bowl 11

clams / shrimp / potato / bacon

Soup of the day Cup 6 Bowl 8

SALADS

Caesar garlic croutons / Caesar dressing 8 + anchovies 1

Crab Louie Dungeness crab / egg / avocado / cherry tomatoes / scallions / Louie dressing GF 18

Kalette salad grilled kalette / grilled prawns / mango papaya salsa / sunflower sprouts 16

Cobb salad Choice of Dungeness crab 18 or grilled chicken 14 or pink shrimp 16

with romaine / tomato / bacon / avocado / diced hardboiled egg / blue cheese crumble / avocado dressing

Sesame chicken salad ginger poached shredded chicken / cabbage / mixed greens / roasted cashews / sesame seeds / tangerines / wontons with a sesame dressing 14

Local Whole Dungeness Crab

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

SPECIALTY SELECTIONS

Cod fish and chips beer battered with pineapple coleslaw / tarter / spicy pumpkin seed sauce / ketchup 16

Halibut fish and chips beer battered with pineapple coleslaw / tarter / spicy pumpkin seed sauce / ketchup 19

3 Halibut Sautéed or Crispy Fish Tacos pineapple cabbage slaw / pico de gallo / guacamole / cilantro cream / spicy pumpkin seed sauce / corn tortilla

3 Cod Sautéed or Crispy Fish Tacos pineapple cabbage slaw / pico de gallo / guacamole / cilantro cream / spicy pumpkin seed sauce / corn tortilla

Coconut curry stew halibut / cod / salmon / shrimp / scallops / clams / green beans / tomato / crème / curry coconut milk 28

Local crab & garlic noodle crab / garlic soba noodles / scallions / parmesan cheese / oyster sauce 19

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

Crispy Halibut Sandwich panko crusted halibut / tomato / tarter / coleslaw (has grilled pineapple) / bread and butter pickle / brioche bun 19

Crab melt or pink shrimp melt sour cream / shallots / tarragon / Manchego cheese / brioche bread Shrimp 16 Crab 18

Bison burger * wild mushrooms / caramelized onion / aged white cheddar / onion aioli / brioche bun 18

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 16

Salmon burger salmon filet / tomato / avocado / baby arugula / jalapeño / pepper jack cheese / caper aioli / brioche bun 20

Ham and Cheese smoked ham / caramelized onions / aged cheddar / fig jam 13

DESSERTS

All desert 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 / mint GF

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

Chocolate soufflé - please allow 20 min GF

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

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.