

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

Crispy calamari
with Cajun aioli 12

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 19

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 16

SOUPS & SALADS

Clam chowder or soup of the day
Cup 6 Bowl 8

Clam chowder with pacific pink shrimp
Cup 9 Bowl 11

Caesar
garlic croutons / Caesar dressing 8 anchovies +1

Mixed baby greens
Cucumbers / 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 GF

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 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

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 38

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

SEAFOOD SPECIALTIES

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

Black Cod baked black cod / mango papaya salsa / grilled kalette / orange miso / sunflower sprouts 32

Seafood pasta salmon / halibut / rock cod / bay shrimp / scallops / parmesan cheese / peas / Cajun cream sauce 26

VEGETARIAN SELECTIONS

Black quinoa grilled vegetables seasonal vegetables / grilled quinoa / marcona almond salsa. GF & Vegan 21

Vegetable lasagna Roasted veggies / marinara / 3 cheese cream sauce / mixed greens 19

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

SPECIALTY MEATS

Filet mignon* broccolini / wild mushroom risotto / and a red wine sauce 38

Oscar Filet* filet mignon, Dungeness crab, parsnip puree, green beans, truffle hollandaise 38

Bone in rib eye 18oz* garlic mashed potatoes / asparagus and a béarnaise sauce 48

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

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

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 16

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

SMALL BATCH MASHED POTATOS AND SEASONAL SIDES 6

Truffle mashed potatoes
Twice cooked mashed potatoes
Ginger sticky rice

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 / 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

Executive Chef
Douglas Soriano