EAT A LITTLE

EDAMAME gf 14
Whole soybean pods are boiled then simmered with garlic, our tangy citrus shoyu, and a dollop of butter. Finished with black Hawaiian sea salt.

CALAMARI 21
Rings and tentacles are hand dipped in buttermilk then dusted with seasoned flour and crispy fried. Presented with dill pickle slaw, lemon, and garlic aioli for dipping.

STEAMER CLAMS 22
Fresh local Hood Canal manilla clams are flash steamed with white wine, garlic, butter, and fresh thyme. Presented with warm garlic toast.

SALMON CAKES * 22
Roasted wild caught Pacific salmon with red pepper, capers, onions, and herbed breadcrumbs pan seared and presented with lemon and jalapeno infused tarter sauce.

RANCH BATTERED ONION RINGS 17
Hand cut sweet onion rings dipped in flour, ranch infused buttermilk, and panko breadcrumbs, then crispy fried. Presented with chipotle aioli for dipping.

DIABLO BBQ SLIDERS 18
Sweet slider buns piled high with our house roasted pork and dill pickle slaw drizzled with spicy diablo BBQ sauce.

JALAPENO GREEN CHILI DIP gf 11
Jalapenos and green chili peppers are pureed, then infused with cream cheese and sour cream. Served warm with corn tortilla chips with fresh cilantro and three-cheese Parmesan blend.

AHI POKE STACK * gf 22
Cubed sashimi grade ahi is marinated with onion, soy, and sesame oil, then stacked with Calrose rice and avocado. Topped with spicy aioli, wasabi vinaigrette, shaved radish, shredded carrot, shredded nori, and sesame seeds.

FRESH OYSTERS *
On the half shell with cucumber red wine mignonette
1/2 dozen 20

Baked Rockefeller style
1/2 dozen 22

SOUPS, SALADS & BOWLS

Add
grilled chicken - 8
tofu - 7
prawns - 10
salmon - 12

Substitute the protein to fried tofu on any bowl - 4

Additional dressings - 35¢

CLAM CHOWDER CUP 11 | BOWL 14
Our house made New England style creamy clam chowder, topped with a drizzle of paprika oil.

CHOPPED CAESAR SALAD SM 10 | LG 13
Fresh Romaine tossed with our house made creamy Caesar dressing, garlic croutons, and our three-cheese parmesan blend.

MIXED GREEN SALAD SM 10 / LG 13
Mixed greens with tomato wedges, cucumber, shaved radish, shredded carrot, croutons, and our three-cheese parmesan blend.

SENAPE SALAD gf 18
Mixed greens are tossed with shaved red pepper, shaved red onion, crispy chickpeas, and our house made Dijon vinaigrette dressing.

BLACK AND BLUE SALAD * 27
A 6oz Petit tenderloin is char grilled to your specifications, then sliced thin and presented on a bed of mixed greens with cucumbers, tomato wedges, blue cheese crumble, and crispy fried onions. Presented with blue cheese dressing.

THAI CHICKEN SALAD gf 22
Thin sliced oven roasted chicken breast, shaved onion, peppers, and cabbage tossed with our tangy Thai vinaigrette dressing then presented on a bed of greens with vermicelli noodles, chopped peanuts and cilantro.

SOUP OF THE DAY CUP | BOWL
Each day our Chef creates a new and exciting soup. Ask your server for today's selection and pricing.

AHI SALAD * gf 25
Sashimi grade tuna seared rare, then sliced thin and presented on a bed of mixed greens with cucumber, shredded carrot, radish, and our sweet wasabi vinaigrette dressing.

COCONUT CURRY BOWL gf 22
Stir fry vegetables are pan seared then simmered in our house made lemon grass, coconut, and red curry sauce. Presented with steamed Calrose rice.

STEAK BOWL * 27
Diced petit beef tenderloin is marinated with onion, jalapeño, and pineapple juice. Presented with Calrose rice, fresh pico de gallo, sliced avocado, and battered jalapenos. Topped with cilantro crème fraiche, corn tortilla strips, cotija cheese, and fresh cilantro.

AHI POKE BOWL * gf 26
Cubed sashimi grade ahi, Calrose rice, fresh sliced avocado, edamame, Thai slaw, spicy pickled pineapple salad, shaved radish, and shredded carrot. Topped with spicy aioli, wasabi vinaigrette, mango puree, shredded Nori, and pickled red cabbage.

NORTHWEST SALMON BOWL * gf 27
Grilled Pacific sockeye salmon, Calrose rice, cucumber salad, edamame, shaved radish, shredded carrot, and pickled red cabbage salad. Topped with lemon dill vinaigrette.

20% gratuity added to parties of 8 or more guests.

Please Note: Menu prices reflect Cash Payment. A Processing Charge of 3.5% will be added if you pay with a bank card displaying Visa, MC, Discover, or AMEX.