

STARTERS - SALADS - SOUP

Jolly Roger Willapa Bay Oysters

12 half 20 doz

Crab and Artichoke Dip

\$14

Scallops Prosciutto Bleu

\$16

Prawn and Crab

\$16

Calamari

\$12

Teriyaki Steak and Mango

\$14

Garlic Parmesan Fries

\$9

Garden Salad

\$7

Arugula Nut Bleu Salad

\$8

Caesar Salad

\$7

Romaine Wedge

\$8

Clam Chowder

\$7

Daily Soup

\$5

PASTAS

Brown Butter
Almond Halibut*

\$28

Bleu Scallop
Carbonara*

\$25

Beef Mushroom
Stroganoff

\$18

Tomato Garlic
Mushroom

\$15

Chicken Parmesan
Garlic Cream

\$17

Scorpion Prawn
Scampi *

\$25

Ask your server about gluten free options

STEAKS AND MORE

Steak and Jumbo Prawns *

demi-glace - bleu cheese - beurre blanc
flat iron \$29 filet mignon \$35

Rib Eye Steak *

demi glace - garlic shallot butter
\$32

New York Steak *

striploin - demi glace - bourbon onions
\$26

Teriyaki Chicken

mango salsa
\$18

Lump Crab Beef Medallions *

filet mignon - crab meat - beurre blanc
\$32

Flat Iron Steak *

demi glace - bleu cheese
\$18

Bacon Wrapped Filet Mignon *

blueberry demi glace
\$25

Wagyu Cheese Burger *

french fries
\$14

SEAFOOD

Crab Artichoke Halibut

a house specialty - baked golden brown
\$24

Picatta*

lemon juice - capers - cream
Halibut \$29 Scallops \$28 Prawns \$32

Provençal*

white wine - garlic butter - tomato
Halibut \$29 Scallops \$28 Prawns \$32

Arugula Nut Bleu Halibut*

almonds - bleu cheese - beurre blanc
\$28

Crab Soufflé

beurre blanc - shatter - chive oil
\$25

Cajun Citrus Salmon *

citrus juices - micro greens - beet paint
\$24

Thai Curry Jumbo Prawns*

prawns - yellow curry - vegetables
\$29

Teriyaki Salmon*

sockeye - mango chutney - nori sesame
\$24

Salmon Sandwich *

spring greens - ginger gherkin aoli
\$16

**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*