

# STARTERS

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Jolly Roger Willapa Bay Oysters

\$12 half \$20 doz

Crab Artichoke  
Halibut Dip  
\$24

Calamari  
\$14

Scallop Prosciutto  
Bleu  
\$16

Prosciutto and  
Flatbread  
\$14

Teriyaki Steak and  
Mango  
\$14

Garlic Parmesan  
Fries  
\$9

# SALADS - SOUP

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Garden Salad  
\$7

Arugula Nut Bleu  
Salad  
\$9

Clam Chowder  
\$7

Caesar Salad  
\$8

Saltwater Wedge  
\$9

Daily Soup  
\$6

# PASTAS

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Brown Butter  
Almond Halibut  
\$29

Bleu Scallop  
Carbonara  
\$25

Scorpion Prawn  
Scampi  
\$25

Tomato Garlic  
Mushroom  
\$15

Chicken Parmesan  
Garlic Cream  
\$18

Beef Mushroom  
Stroganoff  
\$18

Ask your server about gluten free options

# STEAKS AND MORE

Served with garlic mashed potatoes, demi glace and roasted steak butter

## House Cut Rib Eye

\$34

## Lump Crab Filet Medallions

\$32

## New York Striploin

\$27

## Bacon Wrapped Filet Mignon

\$25

## Steak and Jumbo Prawns

Flat Iron \$29 Bacon Filet Mignon \$35

## Flat Iron

\$18

## Teriyaki Chicken

\$18

# SEAFOOD

Served with jasmine rice

## Provencal

white wine - garlic - shallots - butter -  
tomato - olives - green onions  
Halibut \$28 Scallops \$30 Prawns \$32

## Picatta

caper cream sauce - crispy leeks  
Halibut \$28 Scallops \$30 Prawns \$32

## Thai Curry Jumbo Prawns

prawns - yellow curry - vegetables  
\$29

## Arugula Nut Bleu Halibut

almonds - bleu crumble - beurre blanc  
balsamic shatter - green apple vinaigrette  
\$28

## Seared Ahi Tuna

teriyaki - mango salsa - won ton strips  
\$29

## Sesame Mango Salmon

field greens - chive oil - fried wontons  
\$26

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.