

Starters

WICKED SHRIMP

spicy hot, grilled bread
17

TENDERLOIN DIABLO

spicy hot, cream, paprika,
grilled bread
16

DUNGENESS CRAB COCKTAIL

dungeness crab,
west indian cocktail sauce
21

DUNGENESS CRAB CAKES

cajun remoulade
18

AHI TUNA TEMPURA

nori, ginger, garlic, wasabi cream,
ponzu sauce
18

PANCETTA WRAPPED PRAWNS

grilled over live coals and
doused with golden raisin
and scallion pesto
18

STEAMED MANILA CLAMS

roasted fennel, tomatoes, crisp bacon,
lemon zest, garlic, pernod
15

PAN SEARED CRISPY OYSTERS

tartar sauce
12

CRISPY FRESH CALAMARI

soy mustard aioli, sweet chili sauce
14

JUMBO PRAWN AND CRAB COCKTAIL

sweet shellfish, west indian
cocktail sauce
19

AHI TUNA TARTAR

hot peppers, capers, pears, onions,
soy sauce, lemon, pinenuts, curry oil
16

CHILLED PRAWN SALAD

sweet thai chili, coconut, cilantro,
taro and sweet potato chips,
snow crab claw
18

PAN SEARED BLACK COD

daikon, carrot, mint, basil, asian
vinaigrette
16

OYSTERS

selection may vary depending on availability.

kusshi, bc kumamoto, wa fat bastards, wa
virginica, wa penn cove, wa
west indian cocktail sauce, mignonette
3

SEAFOOD INDULGENCE

maine lobster, chilled prawns, oysters, snow crab claws, wakame salad,
ahi sashimi, dungeness fry legs, wasabi and red tobikos
small 50 • large 100

Soup & Salad

SEAFOOD CHOWDER

shrimp, clams, bacon,
fresh seasonal fish
12

SPICY CRAB BISQUE

johnnie walker red label,
sherry, dungeness crab
12

CAESAR SALAD

creamy anchovy and lemon
dressing, parmigiano reggiano,
garlic croutons
12

TABLESIDE SPINACH SALAD FOR TWO

grilled prawns, bacon, piquillo peppers,
almonds, goat cheese, mushrooms
26

CLASSIC WEDGE SALAD

iceburg lettuce, bacon, egg,
tomato, black olives,
blue cheese dressing
12

DUNGENESS CRAB AND AVOCADO SALAD

butter lettuce, scallion yogurt dressing
18

GENERAL MANAGER *Siv Mennen* | EXECUTIVE CHEF *Steve Cain* | SOUS CHEF *Tristan Chalker*

*State law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. A 20% service charge will be added to parties of six or more. Please no separate checks for parties of 6 or more.

4.24.12

Entrées

SEARED SASHIMI GRADE AHI TUNA

sesame seeds, miso, orange,
cabbage slaw
40

GRILLED KING SALMON

grilled asparagus, extra virgin olive oil,
murray river salt
38

AIR, LAND AND SEA

smoked duck breast, 8oz filet,
colossal african prawn
76

SURF AND TURF

8oz CAB filet, 8oz maine lobster tail,
black truffle aioli, lemon butter
86

HALF CRISPY CHICKEN

wild mushroom marsala sauce
28

RACK OF LAMB

hazelnut crust, merlot demi glace
52

BARENTS SEA RED KING CRAB LEGS

12oz, black truffle aioli, lemon butter
68

SEAFOOD BACCHANALIA

designed for two
grilled wild king salmon, steamed lobster
tail, diver sea scallops, grilled wild
prawns, red king crab leg
136

*SESAME SEARED CHILEAN SEABASS

rice wine oyster sauce,
coconut jasmine rice
40

GRILLED ALASKAN HALIBUT

chardonnay bacon vinaigrette,
black garlic aioli
38

PLANCHA SEARED SCALLOPS

wild mushroom risotto,
rich red wine sauce
38

STUFFED WILD BAJA PRAWNS

dungeness crab, shrimp, basil, fontina
roasted piquillo pepper coulis
36

THAI SEAFOOD STEW

fresh fish, shellfish, jasmine rice,
red thai curry, coconut ginger broth
32

GRILLED PRAWN AND SCALLOP LINGUINI

tomato, fresh herb, garlic
36

STEAMED AUSTRALIAN ROCK LOBSTER

16oz, garlic, lemon, sweet butter
87

WHOLE CRISPY FISH

cabbage slaw, chinese broccoli,
marvelous sauce
35

ALMOND CRUSTED SOLE

capers, parsley, lemon butter
29

28-day dry-aged Certified Angus Beef®

FRENCHED RIB STEAK

18oz prime, grilled mushroom cap
62

FILET AQUA

8oz filet topped with 2oz lobster
medallion, asparagus, sauce béarnaise
65

BONE IN NEW YORK STRIP

16oz prime, grilled mushroom cap
60

Add ons

COLOSSAL WEST AFRICAN PRAWN

black truffle aioli, lemon butter
30

BARENTS SEA KING CRAB LEG

black truffle aioli, lemon butter
34

OSCAR STYLE

3oz dungeness crab, asparagus
tips, bearnaise sauce
18

MAINE LOBSTER TAIL

8oz, black truffle aioli,
lemon butter
40

Shareable Sides

MACARONI AND CHEESE 9

black truffle, parmigiano reggiano

CRAB MACARONI AND CHEESE 21

4oz dungeness crab,
black truffle, parmigiano reggiano

STEAMED ASPARAGUS 9

lemon beurre blanc, murray river salt

SWEET ROASTED YELLOW CORN 9

chipotle lime butter

WILD MUSHROOM RISOTTO 9

arborio rice, reggiano parmigiano, butter

ROASTED GARLIC MASHED POTATOES 9

sweet butter, chives

LOBSTER MASHED POTATOES 18

roasted garlic potatoes, maine lobster sauce

SAUTEED SPINACH 9

lemon, red pepper flakes,
garlic, olive oil

CEDAR PLANKED VEGETABLES 9

oven roasted assorted veggies,
olive oil, garlic, lemon, sea salt

*Originated from a Marine Stewardship Council Certified Fishery.