

Sample Lunch Menu



Prices and items are subject to change based on market availability

RAW BAR

Oysters

	Each	½ Doz	Dozen
<i>Served with fresh horseradish, cocktail and mignonette sauce</i>			
* Falsa Bay (<i>Crassostrea gigas</i>), Baja, MX	2.15	12.10	24.05
Carlsbad (<i>Crassostrea gigas</i>), Carlsbad, CA	2.15	12.10	24.05
* Penn Cove (<i>Crassostrea gigas</i>), Puget Sound, WA	2.15	12.10	24.05
* Skookum (<i>Crassostrea gigas</i>), Little Skookum Inlet, WA	2.20	12.40	24.65
* Quilcene (<i>Crassostrea gigas</i>), Dabob Bay, WA	2.25	12.70	25.25
* Hog Island (<i>Crassostrea gigas</i>), Tomales Bay, CA	2.40	13.60	27.05
Kumamoto (<i>Crassostrea sikamea</i>), Puget Sound, WA	2.60	14.80	29.45
Conway Cup (<i>Crassostrea virginica</i>), PEI, CND	2.85	16.30	32.45
* Island Creek (<i>Crassostrea virginica</i>), Duxbury Bay, MA	2.90	16.60	33.05
* Oyster Sampler a sampler of each with a star		14.15	28.25
Oyster Wine Sampler ½ dozen sampler with three featured wines (2 oz)			21.95

Chilled Shellfish

	Each	½ Doz	Dozen
<i>Served on a bed of crushed ice</i>			
Cherrystone Clams, Long Island, NY	2.20	12.40	24.65
Peruvian Scallops with ponzu and chives	2.45	13.90	27.65
	Each	½ #	1 #
PEI Black Mussels		8.00	14.00
Wild Jumbo Pacific Shrimp	2.50	16.00	31.00
Alaskan Red King Crab "Nuggets"	3.75	21.00	41.00
Medium Florida Stone Crab Claws	6.25	17.25	33.50
	Half	Whole	
2 lb Oregon Dungeness Crab	16.50	32.00	
1¼ lb Hard Shell American Lobster	17.50	34.00	

Iced Shellfish Platters

The Grand

Serves 1-2

4 Oysters, 2 Clams, 2 Crab "Nuggets,"
4 Jumbo Shrimp, 6 Black Mussels,
and half of a Lobster

35.00

The Deluxe

Serves 3-4

9 Oysters, 4 Clams, 4 Crab "Nuggets,"
8 Jumbo Shrimp, 10 Black Mussels, half of a
Lobster, and half of a Dungeness Crab

70.00

The King

Serves 5-8

15 Oysters, 6 Clams, 8 Crab
"Nuggets," 16 Jumbo Shrimp,
20 Black Mussels, 1¼ lb Lobster,
2 lb Dungeness Crab, and 5 Peruvian Scallops

135.00

Hot Appetizers

Fried Calamari	11.45
Lobster Taquitos	13.95
Yellowfin Wasabi Ahi	13.45
Jumbo Lump Crab Cakes	14.95
Shrimp Scampi	14.95
Filet Tips red wine reduction and bleu cheese mashed potatoes	13.45
Prince Edward Island Mussels steamed, with white wine and garlic	13.45
Manila Clams steamed, with white wine and garlic	14.45

Cold Appetizers

Tom Hickey's Smoked Trout	12.95
Yellowfin Tuna Tartare sesame dressing, wonton, and avocado	14.45
Bay Scallop Ceviche	12.95
Yellowfin Tuna seared, with lemon ginger vinaigrette, daikon radish	14.45
Dungeness Crab Cocktail	16.45

Chowders • Soups

	Cup	Bowl
Clam Chowder with Applewood smoked bacon	5.45	7.45
Fish Chowder	5.45	7.45
Chicken Noodle	5.45	7.45

Salads

Mixed Greens house dressing	7.45
Bleu Cheese baby greens and candied walnuts	9.45
Caesar Salad	7.95
Beet Salad with goat cheese and port reduction	10.95
Grilled Shrimp with cajun spice and grapefruit vinaigrette	16.95
Dungeness Crab Louie	17.95
Seafood Cobb shrimp, scallops, and lemon-dill dressing	14.95
Yellowfin Tuna Nicoise Dijon mustard vinaigrette	17.95

Fresh Fish • Seasonal Specials

Wild Fijian Albacore pan seared, with jasmine rice, bok choy, and ponzu	18.95
Wild Ecuadorian Mahi Mahi grilled, with steamed rice, spring roll, and apricot sauce	20.95
Wild Oregon Coast Sand Dabs pan sautéed, with tarragon polenta and tomato emulsion	16.95
Wild Line Caught Pacific Swordfish grilled, with stir-fried rice and pineapple salsa	19.95
Cioppino stewed Dungeness crab, clams, shrimp, mussels, and aromatic tomato broth	20.95
Wild Philippine Yellowfin Tuna sesame crusted, with pineapple rice, sautéed vegetables, and Asian vinaigrette	21.95
Wild Alaskan Black Cod Broiled, with sake kasu, bok choy, and steamed rice	21.95
Wild Cobble Lake, Manitoba Whitefish sautéed, with mashed potatoes, spinach and lemon caper vinaigrette	17.95
Day Boat Maine Scallops flash seared, with parsnip puree, spinach, and red wine reduction	23.95
Wild MSC Certified Chilean Sea Bass grilled, with Israeli cous cous, mushrooms, and truffle oil	29.95
Loch Duart Salmon grilled, with mashed potatoes, asparagus, and pinot noir reduction	23.95
Pacific Cod Fish & Chips served with French fries and cole slaw	16.95

Lobster • Crab • Shrimp

Lobster and Crab served with steamed potatoes, steamed vegetables and drawn butter

Crab Stuffed Shrimp broiled, with garlic mashed potatoes, sautéed vegetables, and dill sauce	21.95
Wild South African Lobster Tail, two 5-6 ounce tails	42.95
Jumbo Fried Shrimp Plate served with French fries and coleslaw	19.95
Maryland Crab Cake Plate served with French fries and coleslaw	19.95
Wild Oregon Dungeness Crab	37.95
Alaskan King Crab Legs, 1½ pounds	49.95
Live Maine Hard Shell Lobster, 1¼ pounds	29.25
Live Maine Hard Shell Lobster, 1¾-2 pounds	37.50

All Lobsters can be Shrimp Stuffed or Clam Baked.....6.95

Sandwiches

Served with French fries and coleslaw

Jump Lump Crab Melt melted cheddar cheese, tartar sauce, and baby greens	16.95
New England Lobster Roll the classic lobster sandwich	21.95
Filet Mignon Sandwich sautéed, with onions, bell peppers, provolone cheese, and horseradish cream	15.95
Cheeseburger melted cheddar cheese, baby greens, tomato, and red onion	11.95
Chicken Breast Sandwich grilled, with spicy mayonnaise, baby greens, red onions, and cheddar cheese	13.95

Prime Steaks • Surf & Turf

All steaks served with sautéed wild mushrooms and choice of French fries or garlic mashed potatoes

Filet Mignon, 8 ounces	33.95
Prime Ribeye, 16 ounces	41.95
Filet and Lobster Tail	43.95
Filet and King Crab Legs	42.95
Chicken Breast grilled, with green beans, roasted potatoes and chicken jus	21.95

Pasta

Penne fresh tomatoes, garlic, and basil	14.95
Clam Linguini Manila clams in white wine and garlic butter	15.95
Shrimp Fettuccini garlic, capers, and cream	16.95
Classic Mixed Seafood linguini with marinara sauce	19.95