

# Sample Dinner Menu



Prices and items are subject to change based on market availability

## RAW BAR

### Oysters

*Served with fresh horseradish, cocktail and mignonette sauce*

|   | Each  | ½ Doz | Dozen |
|---|-------|-------|-------|
| * <b>Falsa Bay</b> ( <i>Crassostrea gigas</i> ), Baja, MX                   | 2.15  | 12.10 | 24.05 |
| <b>Carlsbad</b> ( <i>Crassostrea gigas</i> ), Carlsbad, CA                  | 2.15  | 12.10 | 24.05 |
| * <b>Penn Cove</b> ( <i>Crassostrea gigas</i> ), Puget Sound, WA            | 2.15  | 12.10 | 24.05 |
| * <b>Skookum</b> ( <i>Crassostrea gigas</i> ), Little Skookum Inlet, WA     | 2.20  | 12.40 | 24.65 |
| * <b>Quilcene</b> ( <i>Crassostrea gigas</i> ), Dabob Bay, WA               | 2.25  | 12.70 | 25.25 |
| * <b>Hog Island</b> ( <i>Crassostrea gigas</i> )                            | 2.24  | 13.44 | 26.88 |
| <b>Kumamoto</b> ( <i>Crassostrea sikamea</i> ), Puget Sound, WA             | 2.60  | 14.80 | 29.45 |
| <b>Conway Cup</b> ( <i>Crassostrea virginica</i> ), PEI, CND                | 2.85  | 16.30 | 32.45 |
| * <b>Island Creek</b> ( <i>Crassostrea virginica</i> ), Duxbury Bay, MA     | 2.90  | 16.60 | 33.05 |
| * <b>Oyster Sampler</b> a sampler of each with a star                       | 14.15 | 28.25 |       |
| <b>Oyster Wine Sampler</b> ½ dozen sampler with three featured wines (2 oz) | 21.95 |       |       |

### Chilled Shellfish

*Served on a bed of crushed ice*

|  | Each | ½ Doz | Dozen |
|--|------|-------|-------|
| <b>Cherrystone Clams</b> , Long Island, NY     | 2.20 | 12.40 | 24.65 |
| <b>Peruvian Scallops</b> with ponzu and chives | 2.45 | 13.90 | 27.65 |

  

|  | Each | ½ #   | 1 #   |
|--|------|-------|-------|
| <b>PEI Black Mussels</b>               |      | 8.00  | 14.00 |
| <b>Wild Jumbo Pacific Shrimp</b>       | 2.50 | 16.00 | 31.00 |
| <b>Alaskan Red King Crab "Nuggets"</b> | 3.75 | 21.00 | 41.00 |
| <b>Medium Florida Stone Crab Claws</b> | 6.25 | 17.25 | 33.50 |

  

|   | Half  | Whole |
|---|-------|-------|
| <b>2 lb Oregon Dungeness Crab</b>         | 16.50 | 32.00 |
| <b>1 ¼ lb Hard Shell American Lobster</b> | 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, 1 ¼ 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         | 14.95 |
| 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 | 5.95 | 7.95 |
| Fish Chowder                             | 5.95 | 7.95 |
| Chicken Noodle                           | 5.95 | 7.95 |

### Salads

|  |       |
|--|-------|
| Mixed Greens house dressing                            | 8.95  |
| Bleu Cheese baby greens and candied walnuts            | 9.45  |
| Caesar Salad   | 9.45  |
| Ocean Seaweed Salad                                    | 11.95 |
| Beet Salad with goat cheese and port reduction         | 12.95 |
| Dungeness Crab Louie                                   | 18.95 |
| Seafood Cobb shrimp, scallops, and lemon-dill dressing | 17.95 |
| Yellowfin Tuna Nicoise Dijon mustard vinaigrette       | 18.95 |

### Fresh Fish • Seasonal Specials

|   |       |
|---|-------|
| Wild Fijian Albacore pan seared, with jasmine rice, bok choy, and ponzu                                       | 23.95 |
| Wild Ecuadorian Mahi Mahi grilled, with steamed rice, spring roll, and apricot sauce                          | 26.95 |
| Wild Oregon Coast Sand Dabs pan sautéed, with tarragon polenta and tomato emulsion                            | 25.95 |
| Wild Cobble Lake, Manitoba Whitefish sautéed, with mashed potatoes, spinach and lemon caper vinaigrette       | 25.95 |
| Wild Massachusetts Monkfish pan seared, with spinach, mashed potato and lemon caper butter sauce              | 28.95 |
| Cioppino stewed Dungeness crab, clams, shrimp, mussels, and aromatic tomato broth                             | 27.95 |
| Wild Philippine Yellowfin Tuna sesame crusted, with pineapple rice, sautéed vegetables, and Asian vinaigrette | 29.95 |
| Paella sautéed, with shrimp, chicken, scallops, Andouille sausage, clams, mussels, calamari, and saffron rice | 29.95 |
| Day Boat Maine Scallops flash seared, with parsnip puree, spinach, and red wine reduction                     | 30.95 |
| Wild MSC Certified Chilean Sea Bass grilled, with Israeli cous cous, mushrooms, and truffle oil               | 36.95 |
| Loch Duart Salmon grilled, with mashed potatoes, asparagus, and pinot noir reduction                          | 32.95 |

### 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 | 27.95 |
| Wild South African Lobster Tail, two 5-6 ounce tails   | 42.95 |
| Jumbo Fried Shrimp Plate served with French fries and coleslaw                               | 22.95 |
| Maryland Crab Cake Plate served with French fries and coleslaw                               | 22.95 |
| Wild Oregon Dungeness Crab   | 37.95 |
| Alaskan King Crab Legs, 1 ½ pounds   | 49.95 |
| Live Maine Hard Shell Lobster, 1 ¼ pounds  | 29.25 |
| Live Maine Hard Shell Lobster, 1 ¾-2 pounds  | 37.50 |

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

### 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                    | 15.95 |
| Clam Linguini Manila clams in white wine and garlic butter | 19.95 |
| Shrimp Fettuccini garlic, capers, and cream                | 20.95 |
| Classic Mixed Seafood linguini with marinara sauce         | 22.95 |