

# Sample Dinner Menu



Prices & Items are  
Subject to Change

## RAW BAR

### Oysters

*Served with fresh horseradish, cocktail, and mignonette sauce*

	Each	½ Doz	Dozen
* <b>Summer Ice</b> ( <i>Crassostrea gigas</i> ), Baynes sound, CND	2.45	14.70	29.40
* <b>Rincon de Ballena</b> ( <i>Crassostrea gigas</i> ), Baja, MX	2.20	12.40	24.65
* <b>Quilcene</b> ( <i>Crassostrea gigas</i> ), Hood Canal, WA	2.25	12.70	25.25
* <b>Okeover</b> ( <i>Crassostrea gigas</i> ), Okeover Inlet, BC	2.25	12.70	25.25
* <b>Coromandel</b> ( <i>Crassostrea gigas</i> ), Coromandel Bay, NZ	2.50	14.20	28.25
* <b>Chef Creek</b> ( <i>Crassostrea gigas</i> ), Baynes Sound, BC	2.25	12.70	25.35
* <b>Kumamoto</b> ( <i>Crassostrea sikamea</i> ), Guerrero Negro, MX	2.60	14.80	29.43
* <b>Rappahanock</b> ( <i>Crassostrea virginica</i> ), Chesapeake Bay, VA	2.50	15.00	30.00
* <b>Malpeque</b> ( <i>Crassostrea virginica</i> ), Malpeque Bay, PEI	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>Carlsbad 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

  

	Half	Whole
<b>2 lb Oregon Dungeness Crab</b>	16.50	32.00
<b>1 ¼ lb Hard Shell American Lobster</b>	15.50	29.75

### 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
Carlsbad Black Mussels steamed, with white wine and garlic	13.45
New Zealand Cockles (clams) steamed, with white wine and garlic	14.45
Maryland Soft-Shell Crab tempura style with ponzu sauce	15.95

### Chowders • Soups

	Cup	Bowl
Clam Chowder with Applewood smoked bacon	5.95	7.95
Fish Chowder	5.95	7.95
Chicken & Vegetable	5.95	7.95

### 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 and daikon radish	14.45
Dungeness Crab Cocktail	16.45

### 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	24.95
Wild Baja California Yellow Tail grilled, with wasabi mashed potatoes, bok choy, and teriyaki glaze	24.50
Wild Line Caught Pacific Swordfish grilled, with stir-fried rice and pineapple salsa	27.95
Wild Alaskan Halibut grilled, with Israeli cous cous, mushrooms, and white truffle oil	35.50
Wild California White Sea Bass grilled, with parsnip puree, broccolini, and citrus vinaigrette	26.95
Wild Philippine Yellowfin Tuna sesame crusted, with pineapple rice, sautéed vegetables, and Asian vinaigrette	30.50
Wild MSC Certified Chilean Sea Bass broiled, with sake kasu, bok choy, and steamed rice	36.95
Wild Queen Charlotte Island King Salmon grilled, with mashed potatoes, asparagus, and pinot noir reduction	32.50
Wild Columbia River Sturgeon sautéed, with spinach, celery root, carrots and grained mustard sauce	26.95
Cioppino stewed Dungeness crab, clams, calamari, shrimp, mussels, and aromatic tomato broth	27.95
Paella sautéed, with shrimp, chicken, scallops, Andouille sausage, clams, mussels, calamari, and saffron rice	29.95

### Lobster • Crab • Shrimp

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

Whole Maine Lobster Live from our Tank	LB	1.25	1.50	2.00	2.25	2.50	3.00
	\$	29.95	34.50	39.95	43.50	45.95	51.50

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

Crab Stuffed Shrimp broiled, with roasted potatoes, sautéed vegetables, and dill sauce	27.95
Wild Tristan Island Lobster Tail, two 5-6 ounce tails	44.95
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
Maryland Soft-Shell Crab sautéed with warm Israeli cous cous salad	29.95
New England Lobster Roll the classic lobster sandwich	24.95

### Prime Steaks • Surf & Turf

All steaks served with asparagus and choice of French fries or garlic mashed potatoes

Filet Mignon, 8 ounces	33.95
Prime Ribeye, 16 ounces	41.95
Filet and King Crab Legs	42.95
Filet and Lobster Tail	45.95
Chicken Breast grilled, with green beans, roasted potatoes, and chicken jus	21.95

### Pasta

Penne fresh tomatoes, garlic, and basil	15.95
Clam Linguini New Zealand Cockles in white wine and garlic butter	19.95
Shrimp Fettuccini garlic, capers, and cream	20.95
Classic Mixed Seafood shrimp, scallop, calamari, mussels, clams, linguini with marinara sauce	22.95