

## SAMPLE DINNER MENU

PRICES AND ITEMS ARE SUBJECT TO MARKET AVAILABILITY

### RAW BAR

#### TODAY'S HALF SHELL OYSTERS

*Served with fresh horseradish, cocktail and mignonette sauce*

	<u>EACH</u>	<u>1/2 DOZEN</u>	<u>ONE DOZEN</u>
* Quilcene (Crassostrea Gigas), Hood Canal, Washington	2.25	12.70	25.25
* Skookum (Crassostrea Gigas), Puget Sound, Washington	2.20	12.40	24.65
* Malaspina (Crassostrea Gigas), Malaspina Bay, British Columbia	2.25	12.70	25.25
Chef Creek (Crassostrea Gigas), Baynes Sound, British Columbia	2.25	12.70	25.25
* Kumamoto (Crassostrea Sikamea), Puget Sound, Washington	2.60	14.80	29.45
* Stingray (Crassostrea Virginica), Chesapeake Bay, Virginia	2.70	15.40	30.65
* Malpeque (Crassostrea Virginica), Prince Edward Island, Canada	2.90	16.60	33.05
Bagaduce (Crassostrea Virginica), Deer Isle, Maine	2.85	16.30	32.45
* Oyster Sampler - A sampler of each with a star		14.15	28.25

#### CHILLED SEAFOOD

*Served on a bed of crushed ice*

Cherrystone Clams, Long Island, New York	2.20	12.40	24.65
Peruvian Bay Scallops, <i>citrus pesto</i>	2.40	13.90	27.65

	<u>EACH</u>	<u>1/2 POUND</u>	<u>1 POUND</u>
Prince Edward Island Black Mussels, 22-24 mussels per <i>pound</i>		8.00	14.00
Wild Jumbo Pacific Shrimp, 13-14 shrimp per <i>pound</i>	2.50	16.00	31.00
Alaskan Red King Crab "Nuggets," 11-12 pieces per <i>pound</i>	3.75	21.00	41.00
Medium Florida Stone Crab Claws, 5-7 crab claws per <i>pound</i>	6.25	17.25	33.50

	<u>HALF</u>	<u>WHOLE</u>
Large Channel Island Purple Sea Urchin		14.50
2 lb Oregon Dungeness Crab, Coos Bay	16.50	32.00
1 1/4 lb Hard Shell American Lobster, Georges Bank	17.50	34.00

ICED SHELLFISH PLATTERS	<u>THE GRAND</u>	<u>THE DELUXE</u>	<u>THE KING</u>
	<i>Serves 1-2</i>	<i>Serves 3-4</i>	<i>Serves 5-8</i>
	# of pieces		
Quilcene (Crassostrea Gigas)	2	3	5
Watch Hill (Crassostrea Virginica)	1	3	5
Kumamoto (Crassostrea Sikamea)	1	3	5
Cherrystone Clams, Long Island	2	4	6
Alaskan Red King Crab "Nuggets"	2	4	8
Wild Jumbo Pacific Shrimp	4	8	16
Penn Cove Black Mussels	6	10	20
1 1/4 lb Hard Shell American Lobster, Georges Bank	1/2 Lobster	1/2 Lobster	Whole Lobster
2 lb Oregon Dungeness Crab, Coos Bay		1/2 Crab	Whole Crab
Large Channel Island Purple Sea Urchin			Whole Urchin
	<b>35.00</b>	<b>70.00</b>	<b>135.00</b>

### FIRST COURSE

<b>WATER GRILL CLAM CHOWDER</b> Weiser farm potatoes and Niman Ranch smoked bacon	cup 8.50
<b>HAND CUT BIG EYE TUNA TARTAR</b> Thai red chili and green papaya	bowl 14.00
<b>MARYLAND SOFT SHELL BLUE CRAB</b> Watermelon, tomato and lemon buttermilk dressing	15.00
<b>BLUE CHEESE AND KABOCHA SQUASH SALAD</b> Grilled radicchio and red wine gastrique	18.50
<b>SALAD OF SCARBOROUGH FARM'S GREENS</b> Shaved tiny vegetables and sherry vinaigrette	16.00
<b>ROASTED BEETS WITH LAVENDER CURED FETA CHEESE</b> Sausalito Springs watercress, mizuna, clementine and hazelnuts	13.00
<b>JAPANESE HAMACHI SASHIMI</b> Yuzu, red radish, Asian pear and shiso	17.00
<b>JUMBO LUMP BLUE CRAB CAKE</b> Celery salad, celeriac rémoulade and in house brined pickles	19.00

### MAIN COURSE

<b>ALASKAN HALIBUT</b> Sautéed filet and grilled cheeks, cauliflower, spring onions and sauce romesco	36.50
<b>COLUMBIA RIVER KING SALMON</b> Sautéed, with asparagus, poached egg, and mustard dill sauce	38.00
<b>MSC CERTIFIED CHILEAN SEA BASS</b> Soy-ginger braised, with red chili jam, long beans and Japanese eggplant	39.50
<b>LINE CAUGHT MORRO BAY SWORDFISH</b> Pan roasted, with Sicilian puttanesca, roasted eggplant, and pepperoncini orzo	36.00
<b>LAKE SUPERIOR WALLEYE</b> Pan seared, carrot and fennel ragout, and Prince Edward Island black mussels	35.00
<b>MARYLAND SOFT SHELL BLUE CRAB</b> Sautéed, grilled sweet corn and Singapore chili sauce	34.50
<b>MASSACHUSETTS MONKFISH TAIL</b> Oven roasted, with carrot orange puree, baby Brussels sprouts, and squid strewn barley	38.00
<b>GULF OF MAINE LOBSTER</b> Steamed, with market vegetables and bacon chive biscuits	41.00
<b>ECUADORIAN BIG EYE TUNA</b> Seared rare, peppadew hummus, pomegranate cous cous and mint yogurt sauce	37.50
<b>FREE RANGE ORGANIC CHICKEN</b> Lemon roasted, potato-parmesan "risotto", and green olive pesto	29.00
<b>12 OZ PRIME FLAT IRON STEAK</b> Grilled, with hand-cut French fries and choice of compound butter	38.00