

## Starters

<b>Thai Shrimp Cakes</b>	zucchini pickle and toasted sesame aioli	8-
<b>Five Spice Pork Belly Wraps</b>	Saigon slaw	7-
<b>Alder Smoked Sampler</b>	peel 'n eat wild shrimp, oysters, steelhead, confit garlic, citrus aioli	12-
<b>Calamari "Fritti"</b>	lightly fried crisp, Sicilian Pomodoro sauce	11.50
<b>Steamed Clams</b>	1 lb. Manilas, dry white wine, garlic, fresh thyme	13-
<b>Pacific Oysters</b>	pan fried or panko fried (half dozen/dozen)	10/15-
<b>Dungeness Crab Cakes</b>	pico de gallo	15-
<b>Seahawk Bread</b>	baguette, smoked salmon, cream cheese, havarti, shrimp, red onion (half/full)	9/14-

## Soups, Salads

<b>House Salad with Shrimp</b>	organic greens, curried almonds, cranberries, white balsamic vinaigrette	5-
<b>House Soups</b>	Seasonal House Selection Smoked Salmon Chowder cup or bowl	5/6-
	Clam Chowder Spinach Oyster Bisque Vegetarian Black Bean	
<b>Seafood Salads</b>	with garlic bread (half/full) Crab 15/19- Shrimp 10/13- Combo 13/17- Tuna Salad	12/15-

## Simpler Fare

served a la carte or add House soup or salad with shrimp for 3-

<b>Dungeness Crab and Shrimp "Mac and Cheese"</b>	Cavatappi, four cheeses, fresh basil, House Salad	18.50
<b>Classic Greek Salad</b>	Kalamatas, feta, red wine vinaigrette 10- add grilled chicken breast or fried calamari	14-
<b>Grilled Romaine and Wild Salmon* Salad</b>	choice of Oregon Bleu Vinaigrette or Caesar	15-
<b>Green Curry</b>	Pacific rockfish, wild shrimp, steamed peanut rice and spice!	14.50
<b>Gaucha Steak*</b>	4oz. top sirloin, roasted potatoes, crispy onions, chimichurri butter	15-
<b>Fish Tacos</b>	grilled Alaskan cod, corn tortillas, cabbage, pepper rice, black beans, pico de gallo (available fried)	14.50
<b>Cioppino</b>	clams, shrimp, crab, fresh fish, tomato-herb broth	15-
<b>Fish and "Chips"</b>	Alaskan Cod, house made slaw (available grilled) (2 pieces/4pieces)	15-/19-
<b>Wild Shrimp Sauté</b>	(5) garlic sautéed, pilaf, vegetables (available beer battered with coleslaw)	13.50
<b>Grilled Polenta-Sweet Pepper "Florentine"</b>	(meatless) fresh mozzarella, tomato, pesto, chive-mascarpone drizzle	10-

## Entrees

Includes House soup or salad with shrimp. Available a la carte for 3- less

<b>Herb Crusted Pacific Rockfish</b>	shrimp-caper sauce, smoked salmon potato cake	19.50
<b>Coconut Shrimp</b>	(8) coconut crust, steamed rice, Asian slaw, ginger-orange sauce	21-
<b>Red Curry BBQ'd Wild Shrimp</b>	spicy glaze, coconut risotto cake (8/12)	21/25-
<b>Wild Shrimp Sauté</b>	garlic sautéed, fresh basil, grape tomatoes, mushrooms, parmesan polenta cake (8/12)	21/25-
<b>Razor Clams</b>	panko crumbs, pan fried, Basmati pilaf	24-
<b>Dungeness Crab Cakes</b>	golden browned, Basmati pilaf	25-
<b>Oven Broiled Alaskan Halibut*</b>	crab, risotto, vodka sauce	29-
<b>Cioppino</b>	clams, shrimp, crab, fresh fish, tomato-herb broth	23.50
<b>Pasta Rave</b>	linguine, clams, crab, shrimp, fin fish, mushrooms. Choose one: marinara, alfredo, pesto or creamy pesto	22-
<b>Pacific Oysters</b>	pan fried or deep fried in panko, fries	24-
<b>Mixed Platter</b>	battered wild shrimp, Alaskan cod panko oysters, slaw & fries (available garlic sautéed with pilaf)	25-
<b>Grilled Wild Salmon* with Shrimp and Basil Salsa</b>	charbroiled or Cajun, garlic mashed	25-
<b>Char Grilled Rib Eye*</b>	(10 oz.) natural beef, brandied porcini butter, roasted Yukon potatoes	28-
	with grilled wild shrimp skewer (4)	32-
<b>Char Grilled Choice Filet*</b>	(8 oz.) natural beef, pepper bacon wrap, bleu cheese-chive mashed, brandied onion sauce	25-
	with grilled shrimp skewer (4)	29-

\*Consuming raw or undercooked animal based foods may increase your risk of foodborne illness