

Starters

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

Soups, Salads

House Salad with Shrimp	organic greens, curried almonds, cranberries, white balsamic vinaigrette	5-
House Soups	Seasonal House Selection Smoked Salmon Chowder cup or bowl	5/6-
	Clam Chowder Spinach Oyster Bisque Vegetarian Black Bean	
Seafood Salads	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-

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

Entrees

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

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