

APPETIZERS

Steamers

steamed in garlic, white wine broth with garlic bread 17

Gravlax

house made gravlax. Pumpernickel, dill cucumbers, mustard sauce 14

Dungeness Crab Cakes

Old Bay aioli, wild arugula salad, lemon 24

Hot Chicken Fries

fried chicken, pimento cheese, hot sauce, bread and butter pickles 14

Dungeness Crab Fondue

dry white wine Gruyere cheese sauce, Dungeness Crab, Crostini' 18

Mussels & Frites

steamed in garlic, chorizo, white wine broth with frites 17

Dungeness Crab Spinach and Artichoke Dip

flatbread, zucchini, carrots, heirloom tomatoes, crostini 19

SANDWICHES & SALADS

Bistro Burger

ground chuck, brisket & short rib blend, Tillamook cheddar, toasted brioche bun, bistro sauce, lettuce, tomato, onion, pickle & fries 15
add bacon 2

Seafood Louie

asparagus, olives, hard-cooked egg, avocado, heirloom tomatoes, lemon
Prawns 22 Dungeness Crab 29 combo 26

Tuna Niçoise Salad

locally sourced tuna, green bean, marble potato, hard-cooked egg, niçoise olive, tomato, English cucumbers, Dijon vinaigrette 19

Reuben

house made corned beef, sauerkraut, Swiss cheese and 1000 island dressing on marble rye & fries 18

Chop Chop Salad

celery, carrot, red pepper, cucumber, radicchio, arugula, cabbage, grapes, goat cheese, hazelnuts champagne vinaigrette 16

Heirloom and Mozzarella Flatbread

fresh mozzarella, heirloom tomatoes, arugula salad, balsamic reduction 14

Brie and Fig

melted brie, house made fig jam, arugula, grilled baguette & fries 13

ENTREES

Pan Roasted Salmon

orecchiette, caramelized onion, and horseradish cream 31

Seared Ahi Tuna

Dungeness crab fried rice, mango salsa 32

Dungeness Crab Mac & Cheese

Tillamook cheddar, fontina, parmesan & cream with cavatappi pasta 26

Cioppino

San Francisco Fisherman's stew with white shrimp, local catch, Manila clams- Dungeness crab, calamari, garlic bread 32

Halibut Fish & Chips

crispy pacific halibut, with chips, creamy coleslaw, tartar sauce, malt aioli & lemon 26

Creamy Lemon Pasta

fresh lemon, garlic, shallot, cream & Parmesan cheese bucatini pasta & garlic bread 18
add Shrimp Scampi 9

Lamb

Porterhouse Chops

Sticky Pomegranate Glaze, Marble Potatoes, Seasonal Vegetables 38

Steak & Frites

pan seared sirloin over aromatics with bearnaise butter steak frites & seasonal vegetable 32

Grilled Bone-In Pork Chop

cherry chutney, sharp & creamy Point Reyes blue cheese, marble potatoes seasonal vegetable 26

Mary's Organic Chicken Breast

Pan roasted with fennel, castelvetro olive and Calabrian chiles, marble potatoes 24

Chili-Rubbed Ribs

St. Louis ribs with espresso barbecue sauce, creamy mac & cheese, slaw 26

SOUP / ETC

Clam Chowder Cup 6 Bowl 9 GF

DESSERTS

Cheesecake

Summer Berries 7

Marionberry Crisp

Vanilla Ice Cream 7

Flourless Chocolate Torte

Cherry Chantilly Cream 7