

first catch

CRISPY CALAMARI Charred lemon, choice of sauces: remoulade, pomodoro, sweet chili	24	SHRIMP COCKTAIL Mini crudité, house cocktail sauce, fresh lemon	25
STEAMED MANILA CLAMS Manila clams, andouille sausage, garlic, shallots, white wine, butter, garlic crostini	28	PINK SHRIMP DEVEILED EGGS Oregon bay shrimp, creole mustard, green onions, tobiko	14
FISH NUGGETS Choice of cod, halibut or mahi fish nuggets, choice of creole remoulade, cocktail sauce or tartar sauce	26	MARYLAND BLUE CRAB CAKES Power slaw with raspberry vinaigrette, lemon and garlic aioli	24
SOFT SHELL CRAB SLIDER Tempura battered crab, lemon aioli, coleslaw, brioche bun	18	CRISPY BRUSSELS SPROUTS (VEGETARIAN) Maple gastrique and blue cheese	15
WAGYU MEATBALLS Pomodoro sauce, whipped ricotta, shaved parmesan	26	CLAMS OREGANATA Middleneck clams, herb butter, seasoned bread crumb, Italian salami, oregano	29
PNW CHARGRILLED OYSTERS (1/2 DOZEN) Topped with lemon herb butter and parmesan cheese Cajun style +2	36	TRUFFLE FRIES Crispy fries, truffle oil, grated parmesan cheese	21

harbor greens & chowders

Add to any salad salmon 20 or shrimp 14

CHOPPED SEAFOOD LOUIE Crab, shrimp, lobster, baby iceberg, hearts of palm, avocado, Kalamata olives, tomato, zesty Russian dressing	36	MARKET SALAD Local baby greens, honeycrisp apples, blueberries, candied walnuts, bleu cheese crumbles, honey balsamic vinaigrette	16
HOUSE SALAD Mix greens, tomato, cucumber, Tillamook cheddar cheese, carrots, choice of dressing: blue cheese, ranch, white balsamic	10	SOUP DU JOUR Ask your server for today's choice	10
CAESAR Baby gem lettuce, classic Caesar dressing, shaved parmesan, garlic croutons	15	NEW ENGLAND CLAM CHOWDER Clam chowder topped with brown-buttered oyster crackers	10

artisan pastas

LINGUINE & CLAMS Manila clams, garlic, white wine, lemon, butter, parsley, linguine pasta	32	TUSCAN LOBSTER RAVIOLI Wilted spinach with garlic, artichoke hearts, sun-dried tomato cream, parmesan crisps	58
LOBSTER CAPELLINI Sautéed Maine lobster, shallots, wild mushrooms, lobster velouté, cream, fresh herbs, black truffle	48	FRUTTI DI MARE Lobster, calamari, shrimp, scallops, mussels, spicy arrabbiata sauce, linguine pasta	52
SHRIMP SCAMPI BUCATINI Sautéed gulf shrimp, tossed bucatini pasta in a silky white wine, roasted garlic and lemon parsley butter sauce	29	SCALLOP FETTUCCINE U-10 scallops, sun dried tomato, lemon cream, spinach, served with fettuccine	48

the classics

FISH & CHIPS Hand-battered local cod, coleslaw, housemade tartar sauce, lemon	25	BOUILLABAISSE Lobster, scallops, mussels, clams, shrimp, crab, seafood broth with saffron, fennel, white wine, garlic, rouille butter crostini	85
SHRIMP & GRITS Old-fashioned grits slow-cooked with milk, butter, cheddar cheese, Cajun spiced shrimp, green onions and smoked bacon	35	SHRIMP & CRAWFISH ÉTOUFFÉE Savory seafood broth with brown roux, creole spices, shrimp and crawfish tails, served with white rice	28
SEARED SESAME CRUSTED AHI TUNA Seared rare tuna, cucumber carrot slaw, soy ginger chili glaze, wasabi aioli	52	SALMON EN PAPILLOTE Capers, white wine, lemon butter, fresh herbs, Kalamata olives, cherry tomatoes, served in a paper bag alongside market vegetables and wild rice blend	52
PAN FRIED OYSTERS Crispy buttermilk dredged fresh shucked oysters, housemade coleslaw	36	CIOPPINO San Francisco style fisherman’s stew with dungeness crab, lobster, clams, shrimp, scallops, mussels, tomatoes and wine, garlic crostini	52
MIXED GRILL Chef’s selection of grilled seafood of the day.	68	LOBSTER ROLL Fresh poached Maine lobster, celery, mayonnaise, celery salt, brioche bun, fries	46
CHARGRILLED 12 OZ LOBSTER TAIL Cold-water lobster tail served with drawn butter, lemon	85	COLOSSAL AFRICAN PRAWNS Chargrilled stuffed with dungeness crab, lemon beurre blanc served with market vegetables and wild rice blend	85
SEA SCALLOP GNOCCHI U-10 scallops, Parisian gnocchi, sautéed spinach, mushrooms, blistered cherry tomatoes, dijon cream, fried leeks	48		
CHARGRILLED SPANISH OCTOPUS Salsa macha, lime juice, fingerling potatoes, garlic	27		

deep water favorites

Served with choice of mixed wild rice blend, Yukon mashed potatoes or fries, and market vegetables.

CEDAR PLANK SALMON Oven roasted with fresh herb crust, drawn lemon butter	56	GRILLED CHINOOK SALMON Wild caught served with lemon beurre blanc	52
STEELHEAD ALMONDINE Sautéed with toasted almonds, green beans, brown butter, lemon, parsley	39	MISO BLACK COD Local black cod marinated in sake, mirin, white miso and broiled golden	45

off the hook (chicken & steak)

Served with choice of mixed wild rice blend or Yukon mashed potatoes, and market vegetables.

CHICKEN MARSALA Mushrooms, butter, garlic, marsala in a demi glaze	28	FILET MIGNON 10 oz filet, chargrilled, bordelaise sauce	72
GULF COAST CHICKEN Blackened airline chicken over roasted corn succotash with crispy andouille sausage, roasted red pepper cream sauce	30	PETITE FILET MIGNON 7 oz filet, chargrilled, bordelaise sauce	68
TILLAMOOK CHEESEBURGER House-ground Wagyu beef, double Tillamook cheddar, little gem lettuce, shaved red onion, tomato, burger sauce, brioche bun, fries	19	SURF & TURF 7 oz petite filet, 6 oz Canadian cold-water tail, served with drawn butter, lemon	85
BOURBON PEPPERCORN STEAK TIPS Seared steak tips finished with bourbon peppercorn cream sauce	38	BLACK ANGUS RIBEYE 16 oz hand cut ribeye	68
		ADD OSCAR STYLE TO ANY STEAK Jumbo lump crab meat, asparagus, and bearnaise sauce	28