sámm
PACIFIC COAST KITCHEN

first catch

CRISPY CALAMARI 20
Charred lemon,
choice of sauces: remoulade, pomodoro, sweet chili

STEAMED MANILA CLAMS 28
Manila clams, andouille sausage, garlic, shallots,
white wine, butter, garlic crostini

FISH NUGGETS 26
Choice of cod, halibut or mahi fish nuggets,
choice of creole remoulade, cocktail sauce or tartar sauce

SOFT SHELL CRAB SLIDER 18
Tempura battered crab, lemon aioli, coleslaw, brioche bun

WAGYU MEATBALLS 20
Pomodoro sauce, whipped ricotta, shaved parmesan

PINK SHRIMP DEVILED EGGS 14
Oregon bay shrimp, creole mustard, green onions, tobiko

PNW CHARGRILLED OYSTERS ½ DOZEN 29 | DOZEN 55
Topped with lemon herb butter and parmesan cheese
Cajun style +2

MARYLAND BLUE CRAB CAKES 24
Power slaw with raspberry vinaigrette, lemon and garlic aioli

CRISPY BRUSSELS SPROUTS (VEGETARIAN) 15
Maple gastrique and blue cheese

CLAMS OREGANATA 29
Middleneck clams, herb butter, seasoned bread crumb,
Italian salami, oregano

TRUFFLE FRIES 16
Crispy fries, truffle oil, grated parmesan cheese

CHEDDAR CHEESE BISCUIT 2 EA | ½ DOZEN 10

raw bar

OYSTER SHOOTERS 4
Bloody Mary zippy sauce, house cocktail, pico de gallo,
cucumber vodka sauce, sake to me

OYSTER ON THE HALF SHELL ½ DOZEN 21 | DOZEN 42
Seasonal fresh selections of the day.
Please ask your server for today's selection.

JUMBO LUMP CRAB COCKTAIL 32
Brandy aioli

SHRIMP & SCALLOP CEVICHE 24
Taro root chips, lime juice, mango, mint, cilantro, basil,
red onion, cucumber

CHILLED PEEL & EAT SHRIMP 1 LB 18 | 1½ LB 25
Old bay seasoned shell on shrimp, lemon, cocktail sauce

MANILLA CLAMS (1/2 DOZEN) 18
Fresh shucked clams with cocktail sauce, charred lemon

OREGON BAY SHRIMP COCKTAIL 16
Cracker, cocktail sauce, lemon

SHRIMP COCKTAIL 25
Mini crudité, house cocktail sauce, fresh lemon

CHILLED SEAFOOD PLATTER FOR TWO 125
Lobster, snow crab legs, shrimp, mussels, oysters, clams,
housemade cocktail sauce, dijonnaise sauce

harbor greens & chowders

Add to any salad salmon 20 or shrimp 14

MARKET SALAD 16
Local baby greens, honeycrisp apples, blueberries,
candied walnuts, bleu cheese crumbles,
honey balsamic vinaigrette

HOUSE SALAD 10
Mix greens, tomato, cucumber, Tillamook cheddar cheese,
carrots, choice of dressing: blue cheese, ranch, white balsamic

WEDGE SALAD 13
Blue cheese, crispy bacon, heirloom cherry tomatoes

CAESAR 15
Baby gem lettuce, classic Caesar dressing, anchovies,
shaved parmesan, garlic croutons

SOUP DU JOUR 10
Ask your server for today's choice

NEW ENGLAND CLAM CHOWDER 10
Clam chowder topped with
brown-buttered oyster crackers

CHOPPED SEAFOOD LOUIE 36
Crab, shrimp, lobster, baby iceberg, hearts of palm, avocado,
Kalamata olives, tomato, zesty Russian dressing

sandwiches

All sandwiches served with fries.

BAJA STYLE TACOS 18
Choice of: local beer battered cod, Cajun spiced shrimp
or blackened Mahi, with corn or flour tortillas,
pineapple pico slaw, cilantro lime crema, cilantro rice

ULTIMATE CHICKEN SANDWICH 18
Grilled chicken breast, bacon,
local mesclun mixed greens, marinated tomatoes,
shaved red onion, avocado, jalapeño ranch, brioche bun

SAN FRANCISCO TUNA MELT 16
Tuna salad with champagne grapes, celery,
Vidalia sweet onions, walnuts, Tillamook cheddar,
sourdough bread

TILLAMOOK CHEESEBURGER 19
House-ground Wagyu beef, double Tillamook cheddar,
little gem lettuce, shaved red onion, tomato, burger sauce,
brioche bun

PRIME RIB DIP 28
Roast prime rib, caramelized onions, Emmental Swiss cheese,
cream horseradish, au jus, hoagie roll

BLACKENED HALIBUT SANDWICH 46
Served open faced, Emmental Swiss cheese
toasted ciabatta, Creole aioli

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please advise your server of any food allergies you may have before ordering. 20% gratuity added for parties of 5 or more.

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PACIFIC COAST KITCHEN

the classics

FISH & CHIPS 25
Hand-battered local cod, coleslaw,
housemade tartar sauce, lemon

SHRIMP & GRITS 35
Old-fashioned grits slow-cooked with milk, butter, cheddar cheese,
Cajun spiced shrimp, green onions and smoked bacon

SEARED SESAME CRUSTED AHI TUNA 52
Seared rare tuna, cucumber carrot slaw,
soy ginger chili glaze, wasabi aioli

FRIED OYSTERS 36
Crispy buttermilk dredged fresh shucked oysters,
housemade coleslaw

MIXED GRILL 68
Chef's selection of grilled seafood of the day.

CHARGRILLED 12 OZ LOBSTER TAIL 85
Cold-water lobster tail served with drawn butter, lemon

SEA SCALLOP GNOCCHI 48
U-10 scallops, Parisian gnocchi, sautéed spinach,
mushrooms, blistered cherry tomatoes, dijon cream, fried leeks

CHARGRILLED SPANISH OCTOPUS 27
Salsa macha, lime juice, fingerling potatoes, garlic

BOUILLABAISSE 85
Lobster, scallops, mussels, clams, shrimp, crab,
seafood broth with saffron, fennel, white wine, garlic,
rouille butter crostini

SHRIMP & CRAWFISH ÉTOUFFÉE 28
Savory seafood broth with brown roux, creole spices,
shrimp and crawfish tails, served with white rice

SALMON EN PAPILLOTE 52
Capers, white wine, lemon butter, fresh herbs,
Kalamata olives, cherry tomatoes, served in a paper bag
alongside market vegetables and wild rice blend

CIOPPINO 52
San Francisco style fisherman's stew with dungeness crab,
lobster, clams, shrimp, scallops, mussels, tomatoes and wine,
garlic crostini

LOBSTER ROLL 46
Fresh poached Maine lobster, celery, mayonnaise, celery salt,
brioche bun, fries

COLOSSAL AFRICAN PRAWNS 85
Chargrilled stuffed with dungeness crab, lemon beurre blanc
served with market vegetables and wild rice blend

deep water favorites

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

CEDAR PLANK SALMON 56
Oven roasted with fresh herb crust, drawn lemon butter

STEELHEAD ALMONDINE 39
Sautéed with toasted almonds, capers,
brown butter, lemon, parsley

GRILLED CHINOOK SALMON 52
Wild caught served with lemon beurre blanc

MISO BLACK COD 45
Local black cod marinated in sake, mirin, white miso
and broiled golden

artisan pastas

LINGUINE & CLAMS 32
Manila clams, garlic, white wine, lemon, butter,
parsley, linguine pasta

LOBSTER CAPELLINI 48
Sautéed Maine lobster, shallots, wild mushrooms,
lobster velouté, cream, fresh herbs, black truffle

SHRIMP SCAMPI BUCATINI 29
Sautéed gulf shrimp, tossed bucatini pasta in a silky white wine,
roasted garlic and lemon parsley butter sauce

TUSCAN LOBSTER RAVIOLI 58
Wilted spinach with garlic, artichoke hearts,
sun-dried tomato cream, parmesan crisps

FRUTTI DI MARE 52
Lobster, calamari, shrimp, scallops, mussels,
spicy arrabbiata sauce, linguine pasta

SCALLOP FETTUCCINE 48
U-10 scallops, sun dried tomato, lemon cream,
spinach, served with fettuccine

off the hook (chicken & steak)

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

CHICKEN MARSALA 28
Mushrooms, butter, garlic, marsala in a demi glaze,

GULF COAST CHICKEN 30
Blackened airline chicken over roasted corn succotash with
crispy andouille sausage, roasted red pepper cream sauce

BOURBON PEPPERCORN STEAK TIPS 38
Seared steak tips finished with mushrooms and
bourbon peppercorn cream sauce

FILET MIGNON 72
10 oz filet, chargrilled, bordelaise sauce

PETITE FILET MIGNON 68
7 oz filet, chargrilled, bordelaise sauce

SURF & TURF 85
7 oz petite filet, 6 oz Canadian cold-water tail,
served with drawn butter, lemon

BLACK ANGUS RIBEYE 68
16 oz hand cut ribeye

ADD OSCAR STYLE TO ANY STEAK 28
Snow crab meat, asparagus, and bearnaise sauce

gumbos, pan roasts & stews

GUMBO
Southern classic with rice and green onion
Choice of:
Lobster 52 | Crab 48 | Shrimp 28 | Oyster 32
Chicken 26 | Seafood combo 58

PAN ROAST
San Francisco classic
Choice of:
Lobster 52 | Crab 48 | Shrimp 28 | Oyster 32
Chicken 26 | Seafood combo 58

STEW
New England classic
Choice of:
Lobster 52 | Crab 48 | Shrimp 28 | Oyster 32
Chicken 26 | Seafood combo 58