

## Take Out Menu

Call 253.759.2165

### Starters

#### CRISPY CALAMARI

calamari steak strips, mini sweet peppers, lemon, sweet and spicy aioli | 15

#### LOBSTER DIP

maine lobster, parmesan cheese, shaved onions, artichoke hearts, crostini | 18

#### DUNGENESS CRAB CAKE

lemon beurre blanc, arugula | 21

### Soups & Salads

#### LOBSTER BISQUE

rich lobster stock, sweet vermouth, cream | 10

#### NEW ENGLAND CLAM CHOWDER

ocean clams, sautéed sweet onions, potatoes, celery, thyme, cream | 9

#### SIGNATURE SALAD

baby mixed greens, point Reyes blue cheese, granny smith apples, candied pecans, citrus vinaigrette | 9

#### CAESAR SALAD

crisp romaine, seasoned croutons, parmesan, caesar dressing | 8<sup>50</sup>

### Entrées

#### WARM SEAFOOD SALAD\*

fresh baby spinach, bc king salmon, seasonal fish, gulf prawns, hickory smoked bacon, kalamata olives, tomatoes, honey mustard dressing, parmesan cheese | 20

#### ALL-AMERICAN BACKYARD BURGER\*

angus beef, white cheddar cheese, caramelized onions, lettuce, tomato, hand cut fries | 16

#### PRIME RIB DIP\*

shaved ribeye, caramelized onions, garlic butter, toasted roll, jus, hand cut fries | 19

#### LOBSTER MELT

maine lobster, parmesan cheese, artichoke hearts, shaved onions, tomato, cheddar cheese, toasted croissant, hand cut fries | 19

#### LOBSTER CARBONARA

maine lobster tails, sherry, garlic, shallots, lobster cream sauce, bacon, sweet peas, cracked black pepper, linguine | 38

#### VEGETARIAN LINGUINE POMODORO

grilled summer vegetables, sweet and spicy pomodoro sauce, balsamic drizzle | 19

add: gulf prawns | 10    grilled chicken breast | 6    grilled bc king salmon | 20    5 oz maine lobster tail | 25

#### CREMINI MUSHROOM CHICKEN

pan seared chicken breast, cremini mushroom marsala cream sauce, salt potato hash, sautéed baby spinach | 27

#### CEDAR PLANKED BC KING SALMON\*

house dry rub, cedar plank salmon fillet, ruby onion beurre blanc, horseradish cream, salt potato hash, pernod scented spinach | 35

#### AGLIO PRAWNS

sweet jumbo gulf prawns, basil, garlic, red pepper flakes, lemon dressed arugula, salt potato hash | 27

#### USDA PRIME NEW YORK STRIP STEAK\*

12 oz. usda prime center cut strip loin, rosemary-tarragon butter, beecher's flagship and gruyere cheese potato gratin, pernod scented spinach, charred grape tomatoes | 48

#### CHARBROILED CENTER CUT FILET MIGNON\*

8 oz. usda prime beef filet, rosemary-tarragon butter, beecher's flagship and gruyere cheese potato gratin, pernod scented spinach, charred grape tomatoes | 50

### Desserts

#### PEANUT BUTTER PIE

chocolate wafer cookie crust, creamy peanut butter center, chocolate ganache | 10

#### STRAWBERRY CHEESECAKE

house made NY style cheesecake, local grand marnier scented strawberries, sweet cream, strawberry sauce | 9

#### FLOURLESS CHOCOLATE CAKE

salted caramel sauce, chocolate sauce, vanilla ice cream | 9

*Justin Meys, Executive Chef*

\*All Seafood and Beef are cooked to order. Consuming raw, undercooked or unpasteurized food may increase your risk of food borne illnesses, particularly if you have certain medical conditions.

GF Most of our menu selections are available with gluten-free options, but we are not a gluten-free kitchen and do not have separate cooking equipment. We will be happy to assist you in planning your meal.