



Chef's Call

Starters

FALL CRANBERRY KALE SALAD

dried sweetened cranberries, feta cheese, toasted cinnamon almonds, lacinato kale, apricot vinaigrette | 12

LOBSTER QUESADILLA

sweet maine lobster meat, tomato relish, parmesan cheese, cilantro aioli | 15

FRESH OYSTERS

fresh local oysters, served on the half shell
each – 3.50 | half dozen - 20 | dozen – 38

Entrées

MISO SAKE BLACK COD

pan seared miso and sake marinated black cod, black and purple rice cake, sugar snap peas, shiitake mushroom broth | 38

BLACKENED SALMON TACOS*

blackened salmon, cilantro-lime cole slaw, jalapeno crema, salsa roja, mixed greens, onion, grape tomatoes, corn tortilla strips, citrus vinaigrette | 19

CEDAR PLANK SEAFOOD TRIO

5 oz. maine lobster tail, king salmon fillet, jumbo prawns, butter whipped potatoes, broccolini, champagne cream | 60

Wines by the Glass

White

CHARDONNAY; Castle Rock, WA | 8

CHARDONNAY; J. Bookwalter, WA | 9

CHARDONNAY; La Crema, CA | 13

RIESLING; Lujon, OR | 9

MOSCATO; Saracco, IT | 10

PINOT GRIS; Latah Creek, WA | 9

SAUVIGNON BLANC; Arona, NZ | 8

VIOGNIER; Novelty Hill, WA | 12

Rosé Milbrandt, WA | 9

Brut Rosé Gratien & Meyer, FR | 9

Red

CABERNET; Jones of Washington, WA | 11

CABERNET; Castle Rock, WA | 8

CABERNET; Board Track Racer, WA | 14

RED BLEND; Syncline, "Subduction", WA | 14

PINOT NOIR; Chemistry, OR | 10

MERLOT; Boomtown, WA | 10

MALBEC; Powers Vineyards, WA | 9

* All seafood and beef is cooked to order. Consuming raw, undercooked, or unpasteurized food may increase your risk of food borne illness, particularly if you have certain medical conditions.



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House Specialty Cocktails

NORTHWEST OLD FASHIONED

local bourbon, scrappy's orange bitters,
muddled orange and cherry | 14

LOBSTER CLAW

malibu rum, myers dark rum, pineapple
juice, grenadine | 10

BRAMBLE COLLINS

bombay bramble berry gin, lime juice, soda | 11

THE BEE'S KNEES

brovo distillery gin, honey syrup, fresh lemon juice | 10

SPARKLING PEAR

heritage vodka, pear nectar,
st. germain, champagne | 12

GEORGIA PEACH MULE

mccormick blended whiskey, fresh peach puree,
peach schnapps, cock & bull ginger beer | 10

LAVENDER LEMONDROP

heritage vodka, housemade lavender syrup,
fresh lemon | 12

CUCUMBER MARTINI

canton ginger liqueur, kru 82 cucumber vodka,
cucumber, fresh lime | 12

CHOCOLATE & CHERRIES

brovo chocolate liqueur, brovo jammy sweet vermouth,
peychaud's bitters | 13

HOT BUTTERED RUM

montego bay rum, house-made vanilla ice cream batter,
cinnamon, nutmeg | 11

HOT APPLE PIE CIDER

blackfish apple pie whiskey, hot apple cider,
cinnamon stick, whipped cream | 10

Mocktails

PEAR BASIL FIZZ

fresh basil, pear nectar, ginger ale | 6

POMEGRANATE MOJITO

pomegranate juice, fresh mint, lime juice,
lemon juice, soda | 6

MOCKING MULE

cock & bull ginger beer, lime, fresh mint | 5

STRAWBERRY LEMONADE

fresh house made lemonade, strawberry puree | 6

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