

# DINNER

## 🌀 Appetizers 🌀

### DUNGENESS CRAB CAKES

With grape tomato relish, roasted red pepper coulis and garlic-lemon aioli

### CRAB & SHRIMP STUFFED MUSHROOMS

Mushroom caps stuffed with Dungeness crab and bay shrimp topped with lemon butter sauce

### FRESH LOCAL OYSTERS ON THE HALF SHELL

Served with your choice of mignonette, cocktail sauce, creamy horseradish or lemon  
1/2 Dozen                      Dozen

### CHEESE TORTELLINI

Ricotta, provolone, Romano, Parmesan, with a touch of fresh garlic; wrapped in tri colored egg pasta with a Madeira cream sauce and prosciutto

### FRESH LOCAL OR REGIONAL STEAMED MANILA CLAMS

Fresh herbs, garlic, tomato and white wine butter sauce

### FRIED CALAMARI

Caribbean spiced and flash fried, organic spring mix tossed in house-made balsamic Vinaigrette with Coral Island cocktail sauce

### ANCHO PRAWNS

Ancho chipotle crema and grilled wild Gulf prawns

## 🌀 Starter Salads 🌀

Tossed with your choice of house-made dressing—Bleu Cheese, Ranch, Buttermilk Pistachio Vinaigrette, Caesar, Louie or Balsamic Vinaigrette

### HOUSE SALAD

Organic spring mix and romaine, carrot, grape tomato, roasted pepitas and your choice of dressing

### LARGE TRADITIONAL CAESAR SALAD

Creamy Caesar dressing, organic hearts of romaine, house-made croutons, Parmigiano-Reggiano, lemon, anchovy

**Add** Grilled Chicken Breast, Prawns or Calamari

## 🌀 Starter Soups 🌀

French Onion cup

Seafood Bisque cup

## 🌀 Entrée Salads 🌀

### SEAFOOD SALAD

Grilled wild Gulf Prawns, Maine sea scallops and Dungeness crab with seasonal vegetables on organic spring mix and hearts of Romaine, hard boiled egg, roasted pepitas and your choice of dressing

### GRILLED SALMON SALAD

Dry rubbed and grilled wild sockeye salmon, organic spring mix and romaine, prosciutto ham crisps, buttermilk-pistachio vinaigrette and pickled asparagus

Consuming meats, seafood or eggs that are undercooked may increase your risk of food borne illness

Parties of 8 or more gratuity of 20% will be added

**Split meal charge**

# DINNER

## ☞ Beef - Pork ☛

### CEDAR PLANKED RIB-EYE STEAK

Rubbed with coffee and spices, finished on a cedar plank, jalapeño garlic butter and our Chef's starch of the day and seasonal fresh vegetable

### CENTER CUT TOP SIRLOIN

Dry rubbed, charbroiled on a grilled Portobello mushroom and a Cabernet demi glace  
**Add** grilled prawns or scampi

### PORK TENDERLOIN AND PRAWNS

Medallions of pork and three wild Gulf prawns with a Jack Daniels and sundried cranberry demi-glace

## ☞ Seafood ☛

### CHEF'S FRESH SEAFOOD OF THE DAY

Ask your server about today's preparation - Market Price

### BOUILLABAISSE

Salmon, wild Gulf prawns, mussels, scallops, clams and crab in a traditional saffron and Madeira broth topped with a spicy rouille and parmesan toast points

### DOCKSIDE PRAWNS

King-size wild pink prawns, baked and served with a white wine garlic butter sauce, garlic pasta with tomatoes and parmesan cheese and seasonal fresh vegetable

### CEDAR PLANKED SALMON

Dry-rubbed salmon filet, topped with Dungeness crab and triple citrus Riesling butter with our Chef' polenta of the day and seasonal fresh vegetable - Market Price

*As featured in Sunset Magazine*

### NORTHWEST CIOPPINO

Wild Gulf prawns, salmon, mussels, clams, scallops and crab in a spicy white wine and light tomato sauce with fresh herbs, parmesan cheese and grilled toast points

## ☞ Pastas and Poultry ☛

### FETTUCCHINE ALFREDO

Traditional Alfredo sauce, parmesan, fresh-made fettuccine, choice of grilled chicken or wild prawns

### SEAFOOD FETTUCCHINE

Salmon, wild Gulf prawns, scallops, crab and fresh-made fettuccine in a French-style shallot and white wine cream sauce

### PORTABELLO MUSHROOM RAVIOLI

Grilled chicken breast, prosciutto ham, mushrooms, Madeira cream, garnished with tomato concasse and parmesan

### DUNGENESS CRAB RAVIOLI

Pasta stuffed with Dungeness crab and ricotta and seared wild prawns and scallops, tomatoes and pink vodka cream sauce

### LOCAL FRESH CLAMS & LINGUINE

Clams in a fresh herb, garlic, tomatoes and white wine butter sauce tossed with fresh-made linguine