

LUNCH

🌀 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

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
Clam Chowder 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

LUNCH

🌀 Pasta 🌀

PESCATORE

Prawns, clams, mussels, salmon and crab, with onions and sweet peppers in a light white wine pesto broth, with fresh linguine

STEAMED DUNGENESS PEARL MANILA CLAMS WITH PASTA

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

VEGETABLE FETTUCCINE

Seasonal fresh vegetables in a white wine, garlic and fresh herb butter sauce

CHICKEN PARMESAN

Breast of chicken with marinara, fresh mozzarella and parmesan cheese with angel hair pasta, tossed with garlic, tomatoes and extra virgin olive oil

🌀 Sandwiches 🌀

Served with your choice of regular French fries or sweet potato fries

*PERFECT BURGER

Our house ground CAB rib eye, with lettuce, tomato, onion, black pepper aioli, And your choice of cheese on Sequim's Two Spot Bakery buttermilk bun
Single Patty Double Patty **Add Bacon**

FISH FILET SANDWICH

House breaded True Cod on Sequim's Two Spot Bakery buttermilk bun, with lettuce, tomato and house made tartar sauce

OYSTER PO' BOY

Crisp fried local oysters, Cajun slaw, chopped tomatoes, roasted garlic and lemon aioli on an Amoroso roll

FRESH DUNGENESS CRAB MELT

Swiss cheese, mixed greens, tomato and black pepper aioli
On Sequim's Two Spot Bakery buttermilk bun

REUBEN

New York pastrami, sauerkraut, Swiss cheese, Louie dressing
On Sequim's Two Spot Bakery rye bread

GRILLED CHICKEN AND BACON

On Two Spot Bakery buttermilk bun, lemon garlic aioli,
Swiss cheese, lettuce and tomato

🌀 Seafood and More 🌀

COCONUT PRAWNS

House made with a tequila citrus dipping sauce, comes with your choice of regular French fries or sweet potato fries

BOUILLABAISSE

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

NORTHWEST CIOPPINO

Clams, mussels, prawns, scallops, salmon and Dungeness crab in a light and spicy tomato broth with fresh herbs served with parmesan toast points

ALE BATTERED HALIBUT

Crisp and light organic amber ale, hand battered halibut with house made tartar sauce
Your choice of regular French fries or sweet potato fries **Gluten Free beer batter**

CEDAR PLANKED SEASONAL VEGETABLES

With your choice of jalapeño garlic butter or triple citrus Riesling butter