

☞ Appetizers ☜

* DUNGENESS CRAB CAKES

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

* NEW ORLEANS STYLE DUNGENESS CRAB GRATINÉE

With mushrooms, sherry and béchamel topped with three cheeses
and served with Parmesan toast points Market Price

* CRAB & SHRIMP STUFFED MUSHROOMS

Mushroom caps stuffed with Dungeness crab and bay shrimp
topped with lemon butter sauce 24

* CHEESE TORTELLINI

Ricotta, Provolone, Romano, Parmesan with a touch of fresh garlic, wrapped in tri-colored
egg pasta in a Madeira cream sauce and prosciutto garnished with tomato concasse 16

* BAKED CHÈVRE

With dried apricots and figs, drizzled with honey and fresh herbs,
served with Parmesan toast points 18 add linguini 5

* FRESH LOCAL OR REGIONAL STEAMED MANILA CLAMS

Fresh herbs, garlic, tomato, and white wine butter sauce 16

* FRESH MEDITERRANEAN MUSSELS

With onions and mushrooms in a light white wine saffron broth 20

* FRIED CALAMARI

Caribbean spiced and flash fried, organic spring mix tossed in house-made balsamic
vinaigrette with Coral Island cocktail sauce 18

* ANCHO PRAWNS

Ancho chipotle crema and grilled wild Gulf prawns 20

* OYSTERS ROCKEFELLER

Local Pacific oysters topped with bacon, spinach, Parmesan
in a Pernod cream reduction 20

* FRESH LOCAL OYSTERS ON THE HALF SHELL

Served with lemon and your choice of mignonette,
cocktail sauce, creamy horseradish 22

☞ Starter Soups & Salads ☜

Our house-made dressings: Bleu Cheese, Ranch, Buttermilk Pistachio Vinaigrette,
Caesar, Louie, Balsamic Vinaigrette

* HOUSE SALAD

Organic Spring mix and romaine, carrot, grape tomato, roasted pepitas
and your choice of dressing 8

French onion cup 8 | French onion au gratin cup 10

New England clam chowder cup 9

Seafood Bisque cup 10

Bread upon request. Gluten-Free Bread add 1.50

* 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

☞ Entrée Salads ☞

* LARGE TRADITIONAL CAESAR SALAD

Creamy Caesar dressing, organic hearts of romaine, house-made croutons,
parmigiano-reggiano, lemon, anchovy 16
add Grilled Chicken Breast 7.5 | Prawns 10 | Calamari 10

* 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 Market price

* GRILLED SALMON SALAD

Dry rubbed and grilled wild seasonal salmon filet, organic spring mix and romaine, prosciutto
ham crisps, buttermilk-pistachio vinaigrette, and pickled asparagus 34

☞ Sandwiches ☞

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

* PERFECT BURGER

Our house ground Double-R Ranch rib eye with lettuce, tomato, onion
and black pepper aioli, on your choice of cheese on a buttermilk bun
Single patty 14 | Double patty 18 | add bacon 2

* FISH FILET SANDWICH

House breaded True Cod on Sequim's 2 Spot Baker buttermilk bun with lettuce,
tomato and house-made tartar sauce 16

* OYSTER PO' BOY

Crisp fried local oysters, Cajun slaw, chopped tomatoes, roasted garlic
and lemon aioli on an Amoroso roll 16

* FRESH DUNGENESS CRAB MELT

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

*RUEBEN

New York pastrami, sauerkraut, swiss cheese, Louie dressing
on Sequim's Two Spot Bakery Russian rye bread 16

* GRILLED CHICKEN AND BACON

Made with lemon garlic aioli, Swiss cheese, lettuce and tomato
on Sequim's Two Spot Bakery buttermilk bun 16

☞ Pasta ☞

* PESCATORE

Prawns, clams, mussels, salmon and crab with onions and sweet peppers in a
light white wine pesto broth, with fresh Linguine 28

* CHICKEN PARMESAN

Breast of chicken with marinara, fresh mozzarella and parmesan cheese on angel hair pasta,
tossed with garlic, tomatoes and extra virgin olive oil 18

* FETTUCCHINE ALFREDO

Traditional Alfredo sauce, parmesan, fresh-made fettuccine, with your choice
of grilled chicken or wild prawns 30

* SEAFOOD FETTUCCHINE

Salmon, wild Gulf prawns, scallops, crab and fresh-made fettuccine
in a French-style shallot and white wine cream sauce 34

* PORTABELLO MUSHROOM RAVIOLI

Grilled chicken breast, prosciutto ham, mushrooms, Madeira cream
Garnished with tomato concasse and parmesan 26

* SIX CHEESE RAVIOLI

Served in a pink vodka cream sauce with fresh Dungeness crab, topped with
seared scallops and wild prawns and garnished with tomato concasse 17

☞ Seafood & More ☜

* BOUILLABAISSE

Salmon, assorted white fish, prawns, mussels, scallops, clams and crab in a traditional saffron and Madeira broth, topped with a spicy rouille and grilled parmesan toast points 30

* NORTHWEST CIOPPINO

Clams, mussels, prawns, scallops, salmon, assorted white fish and Dungeness crab in a light and spicy tomato broth with fresh herbs served with parmesan toast points 30

* DOCKSIDE PRAWNS

King-size wild pink prawns, breaded and served in a white wine garlic butter sauce, garlic pasta with tomatoes and parmesan cheese and seasonal fresh vegetables 32

* COCONUT PRAWNS

House-made with a tequila citrus dipping sauce, with your choice of regular French fries or sweet potato fries 22

* NORTHWEST OYSTER STEW

Serviced with bacon, garden vegetables and chopped new potatoes in a light and creamy broth with garlic, fresh herbs and white wine 20

* ALE BATTERED HALIBUT

Crisp and light organic amber ale, hand-battered halibut with house-made tartar sauce and your choice of regular French fries or sweet potato fries 22
Gluten free beer batter 24

* CHEF'S TACOS OF THE DAY

With chopped onions, lettuce, fresh cilantro and lime, topped with chipotle crema and served with our Chef's basmati rice with saffron 17

* CENTER CUT TOP SIRLOIN

Dry rubbed, charbroiled on a grilled Portobello mushroom and a Cabernet demi-glace with our Chef's starch of the day and fresh seasonal vegetables 38

* CERTIFIED BLACK ANGUS RIB-EYE

Charbroiled to perfection and topped with a wild mushroom Madeira demi-glace with our Chef's choice potato of the day and fresh seasonal vegetables Market Price

☞ Cedar Planked Entrees ☜

* 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 fresh seasonal vegetables Market Price

* SALMON

(as featured in Sunset Magazine)

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

* SEASONAL VEGETABLES

Served with your choice of jalapeño garlic butter or triple citrus Riesling butter 20

Bread upon request. Gluten-Free Bread add 1.50

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