

APPETIZERS

Oven Roasted Crab and Artichoke Dip 18

Served with warm bread

Kalbi Tenderloin Tidbits* 17

Sweet soy glaze, sesame seeds, daikon sprouts,
sushi rice

Jumbo Prawn Cocktail 19

Classic cocktail sauce, Louie dressing (GF)

STARTER SALADS

Grilled Hearts of Romaine Caesar 10

Parmesan dressing, tomatoes, pickled shallots

Bibb & Point Reyes Farmstead Blue Cheese 13

Granny Smith apples, candied pecans,
white balsamic vinaigrette

Make any starter salad an entree with one of the following:

Chicken Breast (GF) 5

Herb-Rubbed Fresh Steelhead* (GF) 7
poached prawns (GF) 6 | Dungeness crab 7

SANDWICHES

All sandwiches come with French fries.

Char-Grilled All Natural Bacon Cheeseburger 20

Nueske's butcher cut bacon, Bravo Farms white cheddar,
onions, tomatoes, parmesan aioli, Bibb lettuce

Open-Faced Crab Sandwich 17

Artichokes, tomatoes, parmesan, cheddar
on toasted sourdough

Turkey Club 15

Fresh avocado, bacon, tomatoes, lettuce, mayo,
Dijon mustard on whole wheat

HOUSE MADE SOUPS

New England Clam Chowder 11

Applewood smoked bacon
Add Dungeness crab 7

ENTREES

Lagunitas IPA Battered Fish and Chips 22

Alaskan cod, French fries, coleslaw,
lemon caper tartar sauce

Seafood Louie 29

Grilled steelhead, Dungeness crab, poached prawns,
asparagus, cucumber, hard-cooked egg,
house made 1000 dressing

Seafood Bucatini 34

Dungeness & snow crab, prawns, garlic cream, clam broth,
bottarga, lemon zest

Simply Grilled Steelhead 23

Grilled asparagus and parmesan-herb fingerling potatoes

Rocky Jr. Free Range Lemon Thyme Chicken 24

Fingerling potatoes, grilled asparagus,
roasted garlic, chicken jus (GF)

American Wagyu Sirloin 40

Fingerling potatoes, roasted garlic, asparagus,
tomato confit, pickled shallots

DESSERTS

JM Rosen Chocolate Fantasy Cheesecake 11

Chocolate cake on top of
New York cheesecake,
raspberry coulis, crystalized sugar,
raspberries