

APPETIZERS

Pan seared crab cakes
Pacific pink shrimp remoulade / fennel salad 16

Oyster shooters
Classic 3 Vodka Citrus 3 Sweet Chili 3

Roasted miso chicken drumettes
Sesame seeds / sriracha ranch dip GF 10

Artisan meat & cheese board
fig jam / stone ground mustard / berries / bread 18

Crispy calamari
with Cajun aioli 11

Wine poached pears & goat cheese
Humboldt Fog goat cheese / crostini bread 12

Family style fries
Regular 7 Truffle 9 Sweet Potato 9

Fresh local bay shrimp ceviche
Romaine / tomato / cilantro / onion / avocado /
radish / lemon pepper tortilla chips GF 13

Steamed clams
Haricot vert / garlic / white wine GF 14

Pan fried oysters
Parmesan / herbs / Panko 12

Coconut shrimp
Apricot marmalade 13

Local Dungeness crab mac & cheese
truffle oil / bread crumbs 16

Crispy brussels sprouts
bacon / mustard sauce 10

Local albacore tuna poke bowl
avocado, marcona almonds, scallions, sesame
vinaigrette, seaweed salad and wontons 14

SOUPS & SALADS

Clam chowder or soup of the day
Cup 6 Bowl 8

Chipotle caesar
garlic croutons / chipotle Caesar dressing GF 8
+ anchovies 1

Mixed baby greens
Cucumbers / cherry tomatoes / sherry vinaigrette GF 6

Roasted beet salad
Baby arugula / orange segments / pine nuts / parmesan /
tarragon agrumato lemon dressing 10

Local Whole Dungeness Crab
Served in the shell, with corn on the
cob, melted Cajun butter and garlic
butter GF MP

Surf & Turf
Grilled boneless ribeye with twice cooked
mashed potatoes and mushroom sauce, &
sautéed jumbo prawns with truffle angel
hair pasta and a port wine reduction 38

SIGNATURE FISH

Cod fish and chips 16
Halibut fish and chips 19
Pacific northwest salmon a mixture of Israeli couscous / asparagus / spinach / herb lemon tomato sauce 28
Pan seared opah wasabi mashed potatoes / baby bok choy / ponzu tomato sauce 28
Sea scallops sweet pea risotto and port wine sauce GF 34
Coconut curry stew halibut / cod / salmon / shrimp / scallops / green beans / garlic toasts / tomato / coconut milk 26

SEAFOOD SPECIALTIES

Local crab & garlic noodle garlic soba noodles / crab / scallions / parmesan cheese / oyster sauce 18
Local black cod + crab ravioli spring peas / white wine cream sauce 28
Seafood pasta salmon / halibut / rock cod / bay shrimp / scallops / parmesan cheese / Cajun cream sauce 24

VEGETARIAN SELECTIONS

Black quinoa grilled vegetables seasonal vegetables / grilled quinoa / pine nut salsa. GF & Vegan 18
Vegetable lasagna Roasted veggies / marinara / 3 cheese cream sauce / mixed greens 18
Grilled Portobello mushroom asparagus / Israeli couscous / dried apricots / jalapeno / herb extra virgin olive oil 16

SPECIALTY MEATS

Filet mignon broccolini / wild mushroom risotto / and a red wine sauce 32
Pan seared pork chop vanilla infused yams / spinach / seasonal wild mushrooms / apple demi glaze 28
Bone in rib eye 18oz garlic mashed potatoes / asparagus and a béarnaise sauce 38
Pan seared flat iron steak truffle mashed potatoes / heirloom carrots / cipolini onions / cabernet reduction 28
Local rabbit pot pie peas / fingerling potatoes / carrots / onion / roasted parsnip / herbs / flakey crust 18

SIGNATURE BURGERS

with your choice of French fries or soup or salad

Bison burger * wild mushrooms / caramelized onion / aged white cheddar / onion aioli / brioche roll 17
Veggie burger house made veggie patty / tomato / avocado / mozzarella / lettuce / mayo / brioche bun 16
Alsea burger * Angus beef / caramelized onions / cheddar / tomatoes / arugula / onion aioli / sweet dill pickles / brioche bun 14

SMALL BATCH MASHED POTATOS AND SEASONAL SIDES

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| Truffle mashed potatoes | 6 | Heirloom carrots | 5 | Asparagus | 5 |
| Twice cooked mashed potatoes | 6 | Broccolini | 5 | Sautéed brussels sprouts | 5 |
| Wasabi mashed potatoes | 6 | Grilled Veggies | 5 | Corn on the cob | 5 |

DESSERT

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| Chocolate soufflé please allow 25 min | all dessert 9 | Table side smores Carrot cake waffle |
| Peach and blackberry cobbler a la mode | | Salted butter scotch crème brûlée |
| Salted caramel bourbon bread pudding | | Brownie sundae a la mode |
| Key lime pie | | Apple tart a la mode |

GF = GLUTEN FREE PLEASE LET YOUR SERVER KNOW IF YOU ARE CELIAC AS GLUTEN FREE ITEMS MAY COME INCONTACT WITH GLUTEN.
GLUTEN FREE BUNS, BREAD AND PASTA AVAILABLE UPON REQUEST 18% gratuity added to parties of 8 or more. Split plate charge upgrade 2.00

*Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Executive Chef
Douglas Soriano

CLEARWATER