

## 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

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

## SOUP

Clam chowder Cup 6 Bowl 8

Potato / bacon / clams

Clam chowder with pink shrimp Cup 8 Bowl 10

Potato / bacon / clams / shrimp

Soup of the day Cup 6 Bowl 8

Local Whole Dungeness Crab

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

Sautéed or Crispy Fish Tacos

Halibut 19 Rock Cod 16

Cabbage slaw / pico de gallo /  
guacamole / cilantro cream / spicy  
pumpkin sauce / corn tortilla

## SALADS

add chicken to any salad 7

add salmon to any salad 9

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

Crab Louie Egg / avocado / cherry tomatoes / scallions GF 18

Kale salad blueberries / strawberries / cucumber / radish / ginger raspberry vinaigrette GF & Vegan 10

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

Shrimp cobb romaine / tomato / bacon / avocado / egg / blue cheese / pink shrimp / herb dressing GF 15

## SPECIALTY SELECTIONS

Cod fish and chips 16

Halibut fish and chips 19

Coconut curry stew halibut / cod / salmon / shrimp / scallops / green beans / tomato / coconut milk / garlic  
toasts 26

Shrimp scampi angel hair pasta / tomatoes / spicy white wine sauce 18

Local crab & garlic noodle garlic soba noodles / crab / scallions / parmesan cheese / oyster sauce 18

Black quinoa grilled vegetables seasonal vegetables / black quinoa / marcona almond salsa. GF & Vegan 18

## SANDWICHES & SIGNATURE BURGERS

With your choice of French fries / soup / salad

Garlic truffle fries + 1 sweet potato fries + 1

Chicken pesto tomato / lettuce / fresh mozzarella / pesto aioli / baguette 13

Crab melt or pink shrimp melt sour cream / shallots / tarragon / Manchego cheese / brioche bread 18

Bison burger \* wild mushrooms / caramelized onion / aged white cheddar / onion aioli / brioche bun 17

Veggie burger house made veggie patty / tomato / avocado / mozzarella / lettuce / mayo / brioche bun 18

Alsea burger \* Angus beef / caramelized onions / cheddar / tomatoes / arugula / onion aioli / sweet dill pickles /  
brioche bun 14

Salmon burger onions / capers / dill / jalapenos / tomato / avocado / baby arugula / aged white cheddar / caper  
aioli / brioche bun 14

Chocolate soufflé  
please allow 25 min

DESSERT  
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

Executive Chef  
Douglas Soriano

GF = GLUTEN FREE PLEASE LET YOUR SERVER KNOW IF YOU ARE CELIAC AS GLUTEN FREE ITEMS MAY COME IN CONTACT 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.

CLEARWATER