

starters

BAY SHRIMP CEVICHE *
with Napa cabbage slaw and house tortilla chips. 11 GF

STEAMED CLAMS
with haricot vert, garlic in a white wine sauce. 12 GF

CRISPY CALAMARI
with Cajun aioli. 11

ARTISAN MEAT AND CHEESE BOARD
assorted cheeses and meats with berries and bread. 16

ROASTED MISO CHICKEN DRUMETTS
With a Siracha ranch dip. 16
OATMEAL 9
HOUSE GRANOLA 9

sweets

FRENCH TOAST
with maple syrup, powdered sugar and butter. 9

PUMPKIN PANCAKES
with maple syrup, powdered sugar and butter. 9

CARROT CAKE WAFFLE
with cream cheese frosting, pecans and powdered sugar. 13

WAFFLE
with whipped cream, maple syrup, powdered sugar and butter. 9

eggs

2 EGGS
two eggs any style with choice of bacon, sausage, chicken sausage. Served with breakfast potatoes. 9

RAZOR CLAM & EGGS
with baby spinach on a crispy potato cake with Champaign hollandaise. 13

PROTEIN BOWL
chicken, egg whites, spinach, broccolini, farro and mushrooms. 12

APPLEWOOD BACON & CHEESE OMELETTE
Applewood smoked bacon, caramelized onions, and cheese served with roasted breakfast potatoes. 11

HUEVOS RANCHEROS
house cut tortilla chips, basted eggs, spicy sauce and queso fresco. 12

HAM AND CHEESE OMELETTE
with smoked ham, aged Tillamook cheddar cheese served with roasted breakfast potatoes. 11

CRAB AND AVOCADO OMELETTE
crab, avocado, jack cheese served with roasted breakfast potatoes. 14

STEAK AND EGGS
skirt steak, eggs and béarnaise sauce, served with roasted breakfast potatoes 16

BAY SHRIMP & BACON OMELETTE
with bay shrimp, Applewood smoked bacon, avocado, tomato and sautéed onions, served with roasted breakfast potatoes 11

BREAKFAST QUESEDILLA
eggs, bacon, jack cheese, onion, tomato, guacamole and sour cream. 14

sides

BACON 6
CHICKEN SAUSAGE 6
FRUIT 6
COUNTRY SAUSAGE 5
SEASONAL BERRIES 7
YOGURT 5
TWO EGGS 6
TOAST 2
GRILLED VEGETABLES 5
BREAKFAST POTATOES 5

salads & sandwiches

CRAB LOUIE
romaine lettuce, roma tomatoes, eggs, avocado, scallions and louie dressing. 16

SHRIMP COBB SALAD
romaine, tomato, bacon, avocado, hardboiled egg, blue cheese, bay shrimp with sherry vinaigrette. 13

GRILLED CHICKEN TORTILLA SALAD
chopped romaine with grilled corn, pico de gallo, avocado, tortilla strips with cilantro dressing. 11

CRISPY MAPLE BAKED SALMON SALAD
salad on a nest of baby greens with shaved radish, diced tomatoes, pea sprouts and a sherry vinaigrette. 17 GF

TURKEY PESTO BURGER *
comes with a choice of cup of soup, baby greens salad or FF
with buffalo mozzarella, caramelized onions, butter lettuce, beef steak, tomato slice with a spicy toasted pumpkin seed puree. 14

BISON BURGER *
comes with a choice of cup of soup, baby greens salad or FF
with wild mushrooms, caramelized onion, jack cheese and an onion aioli on a toasted brioche roll. 16

GRILLED HAM AND CHEESE
comes with a choice of cup of soup, baby greens salad or FF
with fig jam, smoked ham, caramelized onions and aged Tillamook cheddar on three cheese sourdough. 11

VEGGIE BURGER
comes with a choice of cup of soup, baby greens salad or FF
house made veggie patty, tomato, avocado, mozzarella and lettuce on a brioche bun 16

ALSEA BURGER *
comes with a choice of cup of soup, baby greens salad or FF
Grass fed Angus beef blend of ground chuck & sirloin with caramelized onions, white cheddar, roasted tomatoes, baby arugula, onion aioli, and sweet dill pickles on a brioche bun 14

BLACKENED CHICKEN CLUB WRAP
comes with a choice of cup of soup, baby greens salad or FF
with Applewood smoked bacon, avocado, baby greens, pepper jack cheese, fresh tomatoes and red onion with a cilantro herb dressing wrapped in a fresh tortilla. 13

SALMON SANDWICH
comes with a choice of cup of soup, baby greens salad or FF
with lettuce, tomato, onion, avocado and spicy chipotle mayo on a ciabatta roll. 16

soup

CLAM CHOWDER or SOUP OF THE DAY
CUP 6 BOWL 8

entrees

CHELSEA ROSE DUNGENESS WHOLE CRAB
with corn on the cob and melted Cajun butter MP

COD FISH AND CHIPS
choice of soup, salad or fries 16

HALIBUT FISH AND CHIPS
choice of soup, salad or fries 19

3 FISH TACOS *
sautéed or crispy cod with Napa cabbage slaw with pico de gallo and chipotle mayo 16

3 FISH TACOS *
sautéed or crispy halibut with Napa cabbage slaw with pico de gallo and chipotle mayo 19

CRAB GARLIC NOODLE
garlic soba noodles, crab, scallions, parmesan cheese in an oyster sauce 18

BLACK QUINOA WITH GRILLED VEGGIES
assorted seasonal vegetables with pine nut salsa GF & Vegan 18

GF = GLUTEN FREE *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.

18% gratuity added to parties of 8 or more