On The Half Shell
(from 4.90)
6-12 Selections Available Seasonally
Gigamito Oysters - Totten Inlet, Washington
Netarts Bay Oysters - Tillamook Bay, Oregon
Chatham Oysters - Chatham, Massachusetts
Small Sampler Available

Appetizers
(from 5.60)
Florida Rock Shrimp Popcorn with Two Dipping Sauces
Coconut Shrimp with Horseradish Marmalade
Yellowfin Tuna Seared Very Rare with Asian Cucumber Salad
Rhode Island Fried Calamari with Three Dipping Sauces
Panfried Willapa Bay Oysters with Tartar Sauce

Soups and Salads
(from 2.80)
Seafood and Corn Chowder
Traditional Oyster Stew with Garlic Bread
Seasonal Mixed Greens with Balsamic Vinaigrette
Hearts of Romaine Caesar Salad with Garlic Croutons
Spinach Salad with Spiced Pecans, Onions and Szechuan Dressing

Sandwiches
(from 6.90)
Crab and Cheese Melt on English Muffin
Half Pound Cheeseburger or Cajun Burger with Fries
Salmon Club with Smoked Bacon and House Potato Chips
Blackened Catfish Sandwich with Fries
Marinated Chicken Breast with Cheddar and Bacon

Pastas
(from 7.90)
Fettucini with Bay Scallops and Rock Shrimp
Linguine with Roma Tomatoes, Garlic and Basil
Manila Clams with Linguine in a Lemon Cream
Penne with Asparagus and Grilled Chicken
Linguine with Blackened Chicken in a Cajun Cream Sauce

Entree Salads
(from 6.90)
Seared Rare Yellowfin Tuna Nicoise Salad
Green Beans, Olives, Potatoes and Balsamic Vinaigrette
Seafood Cobb Salad
Bay Shrimp, Scallops, Crab, Avocado and Blue Cheese
Buffalo Chicken Salad
Blue Cheese Dressing, Carrots and Cucumber
Traditional Bay Shrimp Louis
with Thousand Island Dressing
Peppered Beef Salad
with Roasted Red Potato and Blue Cheese Dressing

Seafood Specialties
(from 8.70)
Atlantic Salmon - Bay of Fundy, Maine
Roasted on a Cedar Plank with Northwest Berry Sauce
Mako Shark - Cape Fear, North Carolina
Sesame Seared with Wasabi Vinaigrette
Yellowfin Tuna - Kona, Hawaii
Seared VERY RARE with Soy, Wasabi and Pickled Ginger
Rainbow Trout - Buhl, Idaho
Grilled with Blackberry Balsamic
Mahi Mahi - Ormond Beach, Florida
Blackened with Bay Shrimp Creole Sauce
Tilapia - Costa Maya, Mexico
Cast Iron Crusted with Jamaican Rum Butter

Lunch Entrees
(from 8.90)
Oysters - Willapa Bay, Washington
Pan Fried with Coleslaw and French Fries
Fried Shrimp Platter
with Cocktail Sauce and Coleslaw
Fish and Chips
Beer Battered Cod with French Fries and Tartar Sauce
Crabcake Platter
with Tartar Sauce, Rice and Vegetables
Pan Fried Chicken
Served with Country Gravy

Newport, OR King Salmon
Key West, FL Scarlet Snapper
P.E.I. Island Gold Oysters
Guayaquil, Ecuador Tilapia
Georges Bank, MA Cod
Panama City, FL Yellowfin Tuna
Catalina, CA Thresher Shark
Boston, MA Grey Sole

GEORGES BANK, MA Sea Scallops
WA Willapa Bay Oysters
Netarts Bay, OR Kumamoto Oysters
Hatteras, NC Blue Crab
South Atlantic Black Grouper
Yarmouth, NS Lobster
New York Pine Island Oysters

Clear Springs, ID Rainbow Trout
New Brunswick, CAN Salmon
Ayden, NC Catfish
Sedna, AK Halibut
Grand Isle, LA Crawfish
Hilo, Hawaii Mahi Mahi
New Bedford, MA Bay Scallops
Cape May, NJ Monkfish
Beaufort, SC Swordfish
Long Island Sound Oysters
Warrington, OR Bay Shrimp
CT Blue Point Oysters
Sedna AK Dungeness Crab
Point Judith, RI Squid
Washington, Red King Salmon

SELECTIONS & PRICES SUBJECT TO CHANGE • MENU PRINTED DAILY

Our menus are printed daily to reflect the freshest seafood selection available.
Daily menu items may vary in availability and prices. Please visit or call our restaurant for today’s FRESH LIST.
On The Half Shell
(from 10.90)
6-12 Selections Available Seasonally
Island Gold Oysters - St. Peters Bay, Prince Edward Island, Canada
Kumamoto Oysters - Netarts Bay, Oregon
Blue Point Oysters - Norwalk, Connecticut
Small and Large Sampler Available

Appetizers
(from 7.95)
Traditional Jumbo Prawn Cocktail
Lump Crab Cake with Tartar Sauce
Yellowfin Tuna Seared Very Rare with Asian Cucumber Salad
Rhode Island Fried Calamari with Three Dipping Sauces
Panfried Willapa Bay Oysters with Tartar Sauce

Soups and Salads
(from 3.85)
Seafood and Corn Chowder
Seasonal Mixed Greens with Balsamic Vinaigrette
Seafood Cobb Salad with Crab, Bay Shrimp and Bay Scallops
Spinach Salad with Spiced Pecans, Onions and Szechuan Dressing
Traditional Oyster Stew with Garlic Bread

Steaks, Meats and Poultry
(from 13.70)
Flank Steak Salad with Ginger Dressing
8 oz. Filet Mignon with Maitre d’Hotel Butter
Grilled Chicken with Roast Garlic Butter
Meatloaf with Portobello Gravy and Mashed Potatoes
14 oz. New York Strip with Maitre d’Hotel Butter
10 oz. Prime Top Sirloin with Maitre d’Hotel Butter

Shellfish Selections
(from 19.90)
Maryland Lump Crab Cakes
Stuffed Shrimp with Crab and Topped with Imperial Glaze
One and a Half Pound Lobster

Fresh List
Clear Springs, ID Rainbow Trout
New Brunswick, CAN Salmon
Ayden, NC Catfish
Sitka, AK Halibut
Grand Isle, LA Crawfish
Hilo, Hawaii Mahi-Mahi
New Bedford, MA Bay Scallops

Seafood Specialties
(from 17.60)
Atlantic Salmon - New Brunswick, Canada
Roasted on a Cedar Plank with Northwest Berry Sauce
Tilapia - San Jose, Costa Rica
Cajun Crusted with Jamaican Hot Rum Butter
Yellowfin Tuna - Panama City, Florida
Seared VERY RARE with Asian Cucumber Salad and Nori Rice Roll
Sea Scallops - Georges Bank, Massachusetts
Seared with Prosciutto, Mushrooms and Asiago Cheese
Scarlett Snapper - Key West, Florida
Pepper Parmesan Crusted with Passionfruit Vinaigrette
Atlantic Salmon - New Brunswick, Canada
Stuffed with Blue Crab, Bay Shrimp and Brie Cheese

From the Grill
(from 17.80)
Halibut - Sitka, Alaska
with Dijon Mustard and Smoked Honey Butter
Rainbow Trout - Clear Springs, Idaho
with Lemon Maple Glaze
Tilapia - San Jose, Costa Rica
with Roasted Pepper and Cajun Cream Sauce
Swordfish
with Sundried Tomato Butter

Classics
(from 10.95)
Oysters - Willapa Bay, Washington
Pan Fried with Coleslaw and French Fries
Broiled Seafood Platter
Salmon, Crab Cake, Shrimp, Scallops and Stuffed Oysters
Fish and Chips
Beer Battered Cod with French Fries and Tartar Sauce
Jumbo Shrimp Pomodoro
with Garlic, Basil, Chilli Flakes, Pomodoro Sauce and Linguine
Seafood Newburg
Bay Scallops, Blue Crab and Gulf Shrimp

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