



To tempt

Smoked Salmon Plank Flight

A trio of 3 different local fresh caught alder wood smoked salmon 12.

Chef JoAnn's Clam Fritters

With her special tarter sauce 10.

Wild Salmon Chowder

Roasted sweet corn, Yukon Gold potatoes, fresh wild and house smoked salmon 9.

Seafood Mary

Dungeness crab, prawns and scallops in a spicy horseradish-tomato sauce 14.

Alderwood Roasted Clams

Smoked bacon, basil, chile, chive, tomato, roasted garlic 13.

Seasonal Oyster Flight

Two each from three different regions on the half shell 14.

Dungeness Crab Cakes

Miso-apple watercress, aiolis of Meyer lemon, Skagit honey-mustard and dill-black pepper 13.

Sweet Walla Walla Onion Soup

Gruyere Crostini 8.

A Taste of

Pacific Northwest Seafood

Chilled Dungeness and Alaskan King crab legs, jumbo prawns, oysters, clams and mussels on ice with our Chef's mignoette, lemon aioli and housemade cocktail sauce.

17/serves 1 32/serves 2 55/serves 4

Walla Walla Onion Rings

Lime zest, cilantro dipping sauce 7.

To Chill

Heart of Romaine Caesar

Roasted garlic crouton ring, shaved parmesan 9.

Blackfish Dinner Salad

Mixed greens, vine tomatoes, cucumber, roasted red pepper, crisp onion strings 7.

Vine Ripened Tomato

Fresh mozzarella, basil, extra virgin olive oil, aged balsamic 10.

Fresh Berry Salad

Raspberry-balsamic vinaigrette, field greens, blueberries, blackberries & raspberries, candied Holmquist hazelnuts, crumbled chevre' 10.



