

DAILY SEAFOOD BOARD

FIRST, CHOOSE:

MONCHONG

Hawaii 28.

ALASKAN KING CRAB

Market Price

SOCKEYE

Kodiak, Alaska 28.

ALASKAN

JUMBO PRAWNS 26.

KING

Oregon Coast 28.

DUNGENESS

CRAB LEGS 32.

HALIBUT

Sitka, Alaska 31.

COLD WATER MAINE

LOBSTER TAIL 48.

MANILLA CLAMS

21.

THEN, CHOOSE:

Grilled, Sautéed, Ale Battered, Poached or Steamed

NEXT, DECIDE ON A SAUCE OR RELISH:

Huckleberry Salsa
Citrus-Honey Sauce
Tropical Fruit Relish
Lemon Beurre Blanc
House Louis Tartar
Roasted Garlic Butter
Wild Mushroom Relish
Hazelnut Nettle Pesto
Mango-Mandarin Chutney

LASTLY, PICK TWO SIDES:

Risotto
Spaghetti Squash with Honey
Sweet Potato Fries
Parmesan Mashed Potatoes
Wild Mushroom Black Pearl Rice
Broccolini
Apple Glazed Butternut Squash Ravioli
Cheddar Scalloped Potatoes
Asparagus
Red and Gold Beets
Bacon Brussel Sprouts
Grilled Vegetables
Fiddlehead Ferns

OYSTERS

QUILCENE - N. HOOD CANAL, WA

Medium brinness, clean flavor and sweet finish

TOTTEN INLET VIRGINICA - S. PUGET SOUND, WA

Rich and firm with an intense, sophisticated flavor.

NAKED ROYS - SAMISH BAY, WA

Rich, sweet, fruity and flavorful medium brinness,

FANNY BAY - E. VANCOUVER ISLAND

Plump with a sweet citrus flavor and aromas
of watermelon

SHIGOKU - SAMISH BAY, WA

Deep cups, firm meats, briny bite and clean