

CELEBRATES MOTHERS DAY

MOM DESERVES THE BEST

TREAT HER TO OUR STEAK AND LOBSTER SPECIAL



SPECIALTY SHARE PLATTERS

SALT & PEPPER DUNGENESS CRAB

Carrot daikon salad, sesame soba noodles
chili lime dipping sauce
Two pounds 55

NORTHWEST FRESH OYSTERS

Sampler of the day 28/ dozen
Premium selection 36/ dozen

SOUP AND SALADS

FLYING FISH SEAFOOD CHOWDER

Mussels and clams, grilled bread
9

POACHED PEAR SALAD

Fresh poached pears, frisee
radicchio, candied pecans, manchego cheese, roasted shallot vinaigrette
14

BAY SHRIMP AND BLUE CHEESE SALAD

Artisan Greens, Cherry Tomatoes, Hazelnuts, Dijon Vinaigrette
13

SIGNATURE CAESAR SALAD

Cornmeal fried oysters, caesar dressing crostini, shaved parmesan
13

LARGE PLATES

PAN SEARED HALIBUT FILLET* gf

Poblano creamed corn, tomatillo salsa verde, grilled zucchini, shaved fennel salad
37

FRESH NORTHWEST KING SALMON* gf

Lemon thyme fingerling potatoes, green beans, lemon butter wine sauce
31

FRESH BLACKENED ALBACORE TUNA*

Crispy parmesan risotto cake, baby bok choy
soy lime reduction, wasabi cream and cilantro oil
32

MOTHERS DAY SPECIAL GRILLED NEW YORK STEAK & LOBSTER TAIL*

Served with Yukon gold mashed potatoes, sautéed green beans

Garnished with Drawn Butter and Lemon

58

“DOUBLE R RANCH”

GRILLED NEW YORK STEAK* 10 oz

Northwest grass-fed beef, yukon gold mashed potatoes green beans, wild mushroom shallot demi glace
38

FRESH SEAFOOD WITH FETTUCCINI PASTA

Vodka tomato cream sauce, fresh herbs
prawns, clams, mussels, calamari
32

gf: Prepared gluten-free // Please also communicate food allergies and dietary restrictions to your server.

*Consuming raw or undercooked seafood, shellfish, meats or eggs may increase your risk of food-borne illness.
20% gratuity will be added to all parties of 6 or more. For split checks, please notify your server before ordering.