



COLD PLATES

- Mixed Greens Salad** · golden balsamic, watermelon radish, pickled sultanas 14
Dungeness Crab Louie Salad · dungeness crab, cherry tomato, asparagus, egg 32
Jumbo Shrimp Cocktail · jumbo pacific shrimp, cocktail sauce, fresh horseradish 22
Dungeness Crab Cocktail · wild dungeness crab, cocktail sauce, fresh horseradish 26
Tsukiji Market Ceviche* · albacore, yellowtail, salmon, ponzu vinaigrette 22
Temaki Handroll Flight* · spicy salmon, yellowtail, maryland blue crab 20
 à la carte* · spicy salmon 7 · yellowtail 8 · maryland blue crab 7
Assorted Sashimi* · albacore, yellowtail, scallop, salmon 30

SOUPS

- N.E. Clam Chowder** · new england style, manila clams, bacon, clam broth 12
Crown City Cioppino · fresh catch, clam, p.e.i. mussels, calamari, shrimp, saffron rouille 42

HOT PLATES

- Fried Oysters on Deviled Eggs** · willapa bay oyster, cage-free eggs, old bay, tarragon 20
FW Steamer Basket · littleneck clams, p.e.i. mussels, ½ maine lobster 42
Wild Icelandic True Cod Fish & Chips · atlantic cod, beer batter, house tartar 32
Wild Cod Fish Tacos · beer batter atlantic cod, avocado vinaigrette, jicama slaw, in-house masa tortillas 20
Maryland Style Jumbo Blue Crab Cake · mustard vinaigrette, mixed greens 22
Wild U10 Diver Sea Scallops · spinach, bacon, cream 38
Portland Maine's Lobster Roll · house lemon mayo, brioche, french fries MP
Pacific NW Dungeness Crab Roll · house lemon mayo, brioche, french fries MP
Branzino · mixed greens, asparagus 32

FOR THE TABLE

- House Pickles** · kirby cucumber, bean sprouts, golden raisin, red onion, yellow beet 10
French Fries · thrice-cooked, sea salt 10
Mac & Cheese · parmesan, tillamook cheddar, panko 12
Fried House Pickles · kirby cucumber, salsa verde 10
Braised Kale w Hazelnuts · honey-yogurt, shelled filberts 10

DRINKS

- Soda** · coke / sprite / diet coke 5
Lemonade · meyer lemon 5
Ginger Beer · fentimans nonalcoholic 6
Iced Tea · unsweetened 5
Hot Tea · chamomile / green / earl grey 4
Coffee · 4
San Pellegrino Sparkling · 6
Acqua Panna · 6

Consuming raw/under cooked seafood or eggs may increase your risk of food borne illness.

*Contains raw/under cooked ingredients. Please inform your server of any food allergies. 02/10/24

BEER ON TAP

Ballast Point Grapefruit Sculpin IPA 9
Ballast Point Brewing Company · IPA · 7% · San Diego, CA

Allagash White 9
Allagash Brewing Company · Witbier · 5.1% · Portland, ME

Scrimshaw Pilsner 9
North Coast Brewing Co. · Pilsner · 4.7% · Fort Bragg, CA

Madewest Pale Ale 9
Madewest Brewing Company · American Pale Ale · 5.6% · Ventura, CA

Allagash Curieux 12
Allagash Brewing Company · Tripel · 11% · Portland, ME

Voodoo Ranger Juicy Haze IPA 9
New Belgium · IPA · 7.5w% · Fort Collins, CO

BEER & CIDER

Lagunitas IPA · IPA · 6.2% · Petaluma, CA · 12oz 8

Smog City IPA · IPA · 7.3% · Torrance, CA · 12oz 10

Corona · Lager · 4.6% · Mexico · 12oz 7

Hitachino Nest White Ale · Witbier · 5.5% · Japan · 330ml 12

Deschutes Black Butte Porter · American Porter · 5.2% · Bend, OR · 12oz 9

Samuel Smith Organic Cider · Hard Cider · 5% · England · 12oz 8

SAKE

4oz gls btl

Hoyo 'Summer Breeze' · Sawayaka Junmai · 720ml 12 60

Wakatake Onikoroshi 'Demon Slayer' · Junmai Daiginjo · 720ml 95

Dewazakura Dewasansan 'Green Ridge' · Junmai Ginjo · 300ml 35

Gekkyu 'Crescent Moon' · Junmai · 720ml 15 80

Masuni Hiyaoroshi 'Sleeping Beauty' · Junmai Ginjo · 720ml 75

WHITE WINE

	gls	btl
Pinot Gris · King Estate 2022 · Willamette Valley, OR	13	48
Pinot Grigio · Jermann 2022 · Farra D'isonzo, Italy	13	48
Sauvignon Blanc · Charles Krug 2022 · Napa Valley, CA	13	48
Sauvignon Blanc · Whitehaven 2023 · Marlborough, New Zealand	14	55
Muscadet · Luneau-Papin La Grance VV 2022 · Loire, France	13	48
Riesling · Trefethen 2022 · Napa Valley, CA	14	55
Riesling · Kruger-Rumpf Estate 2021 · Nahe, Germany	17	58
Chardonnay · J.Lohr 2021 · Arroyo Seco Monterey, CA	15	58
Chardonnay · Lloyd Carneros 2022 · Napa Valley, CA	17	60
Chablis · Domaine Vocoret & Fils 2021 · Burgundy, France	14	55

RED WINE

Pinot Noir · Torii Mor 2021 · Willamette Valley, OR	12	45
Cabernet Sauvignon · Eberle 2021 · Paso Robles, CA	12	45

SPARKLING & CHAMPAGNE

Gloria Ferrer Sonoma Brut Champagne · Sonoma, CA	12	46
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SPARKLING ROSÉ

Brut Rosé · Scharffenberger · Mendocino, CA	14	55
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ROSÉ

Grenache Gris Rosé · Curran 2021 · Santa Ynez, CA	14	55
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*corkage: \$25 per bottle

02.10.24