

Menu items are subject to change without notice.

# TO TEMPT

FEATURED

## SMOKED PORK BELLY

Served over fried macaroni & cheese, with blackberry-jalapeno jelly and pickled vegetables.

## PRAWN MARY

Jumbo prawns served with a spicy-horseradish tomato sauce.

## SWEET WALLA WALLA ONION SOUP

Classic French style onion soup, Gruyere cheese, and crostini.

## SMOKED SALMON PLANK FLIGHT

A trio of three different local fresh caught alderwood smoked salmon. Served with our traditional house-made frybread.

## DUNGENESS CRAB CAKES

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

## ALDERWOOD ROASTED CLAMS

Smoked bacon, basil, chives, tomatoes and roasted garlic.

## WILD SALMON CHOWDER

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

# TO CHILL

## HEART OF ROMAINE CAESAR

Roasted garlic crouton ring and shaved parmesan.

## BLACKFISH DINNER SALAD

Mixed greens, vine tomatoes, kalamata olives cucumber, roasted red pepper and onion strings.

## VINE TOMATO & MOZZARELLA SALAD

Layers of sliced vined ripe tomatoes and mozzarella cheese. Drizzled with capers, sea salt, fresh basil, balsamic glaze and olive oil..

## LOBSTER SALAD

Maine lobster with micro greens, shaved beets, cucumbers, teardrop tomatoes with an orange vinaigrette.

# OYSTER SELECTIONS

Oyster change daily.

## DOZEN OYSTERS

## SEASONAL OYSTER FLIGHT

Two each from three different regions on the half shell .

## HALF DOZEN

## SINGLE OYSTER

## EFFEN VODKA SHOOTER

## KUMAMOTO - PUGET SOUND, WA

Mild brininess, mildly fruity, with a buttery sweet finish

## KUSSHI - DEEP BAY, BC

Mild brininess, with a very clean and delicate flavor

## ROCK POINT - QUILCENE, WA

Mild brininess, clean flavor, with a cucumber and melon finish.

## WILLAPA BAY - WILLAPA BAY, WA

Mild brininess, firm texture, cucumber finish