

TO TEMPT

DUNGENESS CRAB CAKES

Apple-bacon laced crab cakes, miso-apple watercress salad and aiolis of lemon, honey-mustard, & dill-black pepper 15.

SMOKED SALMON PLANK FLIGHT *

Smoked King, Coho & Sockeye salmon. Served with our traditional house-made frybread 14.

ALDERWOOD ROASTED CLAMS

Smoked bacon, basil, chives, tomatoes, white wine and roasted garlic 17.

PRAWN MARY

Jumbo prawns served with a spicy horseradish-tomato sauce 16.

SWEET WALLA WALLA ONION SOUP

Classic French style onion soup, Gruyere cheese, and crostini 10.

FRESH OYSTERS

Ask your server for today's offerings

ONE DOZEN 33.

HALF DOZEN 19.

SINGLE OYSTER 4.

TO CHILL

HEART OF ROMAINE CAESAR

Fresh leaves of crisp Romaine, Roasted garlic crouton ring and shaved parmesan 12.

BLACKFISH DINNER SALAD

Mixed greens, vine tomatoes, kalamata olives, cucumber, roasted red pepper and onion strings 11.

Add Rogue Bleu Cheese 3.

CHEF'S ENTRÉE CREATIONS

NEW YORK STEAK

Double R Ranch 14oz. center cut steak, cracked black pepper, wild mushroom-Jack Daniel's demi, asparagus & garlic-roasted red potatoes Choice 50. | Prime 58.

Add Rogue Bleu Cheese 3.

FILET MIGNON

8oz Filet topped with a roasted garlic-pecan crust, Twin Sisters bleu cheese and whiskey demi. Served with Parmesan Fingerling Potatoes, Baby Carrots and Broccoli 47.

DUNGENESS CRAB MAC & CHEESE

Dungeness crab meat, cavatappi pasta, blend of smoked gouda, sharp cheddar, and parmesan. Served with roasted vegetables and garnished with Dungeness meat 43.

HERITAGE SALMON

Wild Sockeye traditionally prepared and roasted over Alderwood coals on hand-carved ironwood sticks. Grilled asparagus and corn fritter cakes 35.

PACIFIC NW BOUNTY BOWL

Dungeness & Alaskan king crab, prawns, mussels, clams, wild salmon, lobster-saffron bisque, grilled fingerlings & asparagus 49.

ADD TO ANY ENTRÉE

Cold Water Maine Lobster Tail 44.

½ lb. King Crab 42.

Prawn 5ea | Scallops 6ea

DAILY SEAFOOD BOARD

*Choose your desired protein and your favorite cooking method.
Then, add a sauce and choice of two side dishes.*

CHINOOK

Alaska 48.

LOBSTER TAIL

55.

SCALLOPS

Alaska 40.

SOCKEYE

Alaska 35.

KING CRAB - 1/2 LB

Alaska 49.

JUMBO PRAWNS

32.

HERITAGE SOCKEYE

Prepared on hand-carved Ironwood Sticks 35.

HALIBUT

Alaska 41

DUNGENESS CRAB

39.

METHOD

SEAFOOD:

Alderwood Grilled
Poached
Sautéed
Slow Roasted

SAUCE

SEAFOOD:

Lemon Beurre Blanc
Roasted Garlic Butter
House Tartar

SIDES

CHOOSE TWO:

Boar Wrapped Asparagus 9
Baby Carrots 5
Asparagus 5
Green Beans
Broccoli
Garlic Red Potatoes
Gourmet Rice Blend
Roasted Garlic Mash

ALL ITEMS AND PRICES ARE SUBJECT TO CHANGE BASED ON AVAILABILITY