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## TO TEMPT

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### SEASONAL OYSTER FLIGHT

Two each from three different regions on the half shell 14.

### LOBSTER NAPOLEON

Maine Lobster layered between fresh Heirloom Tomatoes, Mozzarella Cheese and Avocado. Drizzled with Balsamic Vinaigrette and Basil Oil 16.

### SMOKED SALMON PLANK FLIGHT

A trio of three different local fresh caught alderwood smoked salmon 12.

### ALDERWOOD ROASTED CLAMS

Smoked bacon, fresh basil, chives, tomatoes and roasted garlic 13.

### CHEF JOANN'S CLAM FRITTERS

With her special tartar sauce 10.

### WILD SALMON CHOWDER

Roasted sweet corn, Yukon Gold potatoes, wild and house smoked salmon 9.

### TENDER CALAMARI AND SPICY SLAW

Calamari strips and tentacles with crispy cornmeal breading, spicy Lemon Aioli and spicy Napa Cabbage & Apple Kimchee 13.

### SWEET WALLA WALLA ONION SOUP

Classic French style onion soup, Gruyere cheese, and crostini 8.

### SEAFOOD MARY

Dungeness crab, prawns, smoked salmon and scallops in a spicy horseradish-tomato sauce 14.

### DUNGENESS CRAB CAKES

Miso-apple watercress salad and aiolis of Meyer lemon, Skagit honey-mustard and dill-black pepper 13.

### A TASTE OF PACIFIC NW SEAFOOD

Chilled Dungeness and Alaskan King crab legs, jumbo prawns, oysters, clams and mussels on ice with our Chef's mignonette, lemon aioli and housemade cocktail sauce.

17./serves 1 | 32./serves 2 | 55./serves 4

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## TO CHILL

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### HEART OF ROMAINE CAESAR

Roasted garlic crouton ring, shaved parmesan 9.

### BLACKFISH DINNER SALAD

Mixed greens, vine tomatoes, kalamata olives cucumber, roasted red pepper, crisp onion strings 7.

### VINE RIPENED TOMATO

Fresh mozzarella, basil, extra virgin olive oil, sea salt, capers, and aged balsamic 10.

### FRESH BERRY SALAD

Raspberry-balsamic vinaigrette, field greens, blueberries, blackberries and raspberries, candied Holmquist hazelnuts, crumbled chevré 10.