

Lunch Features

Starters

Fresh Alaskan Halibut Ceviche *

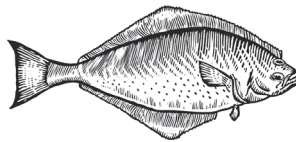
Red onion, cilantro, Fresno chile, avocado, fresh lemon-lime juice, pomegranate arils, taro chips ~ 20

Chimichurri-Coconut Cream Mussels *

Featured at Penn Cove MusselFest 2024!

Fresh, local Penn Cove mussels, garlic bread ~ 21

Entrées



First-of-the-season fresh Alaska Halibut has arrived!

Pan Seared Fresh Alaska Halibut *GF

Chimichurri, spring onion, blood orange gastrique, saffron rice, charred asparagus ~ 33

Fresh Alaska Halibut & Prawn Duo *

Saffron rice, sun-dried tomato, artichoke-caper cream sauce, crispy shallots, spinach, red pepper coulis ~ 34

Blackened Fresh Alaska Halibut Sandwich

Crispy bacon, mango salsa, chipotle-lime aioli, lettuce, tomato, house-made brioche bun, French fries ~ 27

Featured Wine Pairing

Revelation Rosé, Goose Gap AVA, WA ~ 12 / 48

Grilled Wild Alaska King Salmon *GF

Roasted beet chutney, pea tendrils, Meyer lemon beurre blanc, sweet chili sauce, pistachios, roasted garlic mashed potatoes ~ 36

Lange "Ivar's Reserve" Pinot Noir ~ OR 14 / 56

Balsamic-Miso Glazed Sockeye Salmon *GF

Kimchi-cucumber salad, aji mirin infused jasmine rice with sesame and pickled ginger, roasted romanesco, garlic-chili sauce, bunching onions ~ 28

Lange "Ivar's Reserve" Pinot Noir ~ Willamette Valley, OR 14 / 56

Blackened Wild Alaska Sockeye Salmon & Kale Salad *GF

Creamy jalapeño dressing, avocado, queso fresco, roasted beets, pomegranate ~ 26

Possession Sound Seafood Paella GF

Manilla clams, Penn Cove mussels, jumbo prawns, saffron rice, lobster, Andouille sausage, red peppers, peas ~ 28

Pan Seared Alaska Scallops *GF

Romanesco purée, pea tendrils, blood orange gastrique, bacon-onion jam, spring peas, roasted garlic mashed potatoes ~ 36

All of our steaks and fish are cooked to medium unless otherwise specified.

* Salmon and steak may be cooked to customer preference. Regarding the safety of consuming fresh partially cooked fish, information is available upon request. Consuming raw or undercooked steak may increase your risk of foodborne illness.

We add a 18% gratuity to parties of 8 or more.

Dinner Features

Starters

Fresh Alaskan Halibut Ceviche *

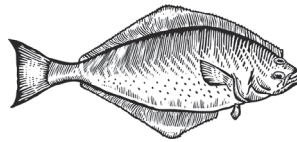
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Entrées



First-of-the-season fresh Alaska Halibut has arrived!

Pan Seared Fresh Alaska Halibut *GF

Chimichurri, spring onion, blood orange gastrique, saffron rice, charred asparagus ~ 44

Crab Crusted Fresh Alaska Halibut *

Bruschetta relish, roasted Romanesco, roasted garlic mashed potatoes, balsamic glaze ~ 47

Fresh Alaska Halibut & Prawn Duo *

Saffron rice, sun-dried tomato, artichoke-caper cream sauce, crispy shallots, spinach, red pepper coulis ~ 45

Featured Wine Pairing

Revelation Rosé, Goose Gap AVA, WA ~ 12 / 48

Grilled Wild Alaska King Salmon *GF

Roasted beet chutney, pea tendrils, Meyer lemon beurre blanc, sweet chili sauce, pistachios, roasted garlic mashed potatoes ~ 46

Lange "Ivar's Reserve" Pinot Noir ~ OR 14 / 56

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Creamy jalapeño dressing, avocado, queso fresco, roasted beets, pomegranate ~ 33

Possession Sound Seafood Paella GF

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