

SEAFOOD BAR MENU

STARTERS

Prawn Cocktail	\$14
Crab Cocktail	\$30
Chef Bo's Avocado Bomb	\$12
Tempura fried Avocado half filled with a mixture of Ahi tuna, cream cheese & scallions	
NW Steamer Clams	\$14
Full pound of little neck clams simmered with bacon, garlic, leeks, white wine, red pepper flake	
Mussels	\$14
Penn Cove mussels, andouille sausage in a roasted red bell pepper broth. Served with Garlic bread	
Beef Tataki	\$14
Seared Tenderloin, shaved red onion, spicy pickled radish salad w/ Ponzu sauce	
Seared Ahi	\$22
Ahi Poke	\$18
Crab Rangoon Dip	\$18
Iced Seafood Display	\$48
Chilled Oysters, Prawns, Bay shrimp, Dungeness cluster, Lobster claw	
Cheesy Garlic Bread	\$6
Sour Dough Bread	\$3

SOUPS AND SALADS

Geoduck Clam Chowder	cup \$6	bowl \$9
Seafood Chowder	cup \$7	bowl \$10
Suquamish smoked salmon, little neck clams, Geoduck, bacon, potatoes, onions and celery		
Oyster Stew	cup \$6	bowl \$9
Locally harvested Pacific oysters simmered with bacon, onion, shallots, cream & oyster nectar		
French Onion Soup	\$9	
Beef broth, caramelized onion, Gruyere cheese		
Caesar Salad	\$9	
Hearts of romaine, house sourdough crouton, shaved parmesan, creamy caesar dressing		
Chicken \$4, Salmon \$7, Smoked Salmon \$7, Shrimp \$9		
Garden Salad	\$7	
Sesame-Seared Ahi Salad	\$22	
Mixed greens, cucumber, avocado, red onion, pickled ginger, crisp wonton, miso vinaigrette		
Clearwater Louie	\$28	
Dungeness Crab, Bay Shrimp, Prawns, hearts of romaine, asparagus spears, tomato wedge, egg, radish, cucumber		

SEAFOOD BY THE POUND

Served Chilled, Steamed or Baked with Drawn butter, lemon & cocktail sauce
Market Price, please ask server

Alaskan Red King
Dungeness Crab Cluster
Alaskan Snow Crab Legs
Clearwater Crab Sample

RAW OYSTERS

Half Dozen – Full Dozen on the Half Shell | Oyster Shooter

Kumomoto	half \$12	full \$24
Pacific	half \$12	full \$24
Chico	half \$12	full \$24
Agate pass	half \$12	full \$24

COOKED OYSTERS 1/2 DZ

Oysters Rockefeller	\$16
Bacon, Shallot, Pernod, Sautéed spinach, gratin	
Garlic Parmesan	\$14
Freshly Shucked oysters broiled with garlic parmesan butter	
Bacon Bleu	\$14
Smoked bacon, garlic, shallots, gorgonzola gratin	
Pan Fried Oysters	\$16
Suquamish oysters, panko breaded with lemon caper aioli	
Oyster Shooter	\$3

PAN SEARED SEAFOOD FAVORITES

Served with Fresh Vegetables and over Rice and choice of sauce
Bearnaise | Citrus –Soy Beurre Blanc | Chimichurri

Prawns	\$22
Scallops	\$24
King Salmon	\$26
Alaskan Halibut	\$26

BIG PLATES

New York Steak	\$39
Traditional cut 12 oz New York steak	
Maine Lobster Tail	Market Price
10 oz lobster tail oven roasted, drawn butter	
Surf & Turf	\$48
8 oz prawns with 10 oz New York steak	
Cioppino	\$33
Halibut, salmon, prawns, clams, mussels & snow crab cluster in tomato-fennel broth with crostini	

Seafood Sourced Locally at Suquamish Seafood When Available