

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	
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		
Caesar Salad	\$9	
Hearts of romaine, house sourdough crouton, shaved parmesan, creamy caesar dressing		
Salmon \$7, Smoked Salmon \$7, Shrimp \$9		
Garden Salad	\$7	
Clearwater Louie	\$28	
Dungeness Crab, Bay Shrimp, Prawns, hearts of romaine, asparagus spears, tomato wedge, egg, radish, cucumber		

Seafood Sourced Locally at Suquamish Seafood When Available

01.26.22

SEAFOOD BY THE POUND

Served Chilled, Steamed or Baked with Drawn butter, lemon & cocktail sauce

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
Oyster Shooter	\$3	

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	

SEAFOOD BAR FAVORITES

Served with choice of Baked Potato, French Fries or Rice

Garnished with Spicy Pickled Radish Salad

Choice of sauce: Bearnaise | Citrus –Soy Beurre Blanc | Chimichurri

Prawns	\$22
Scallops	\$24
King Salmon	\$26
Alaskan Halibut	\$26
New York Steak	\$39
Traditional cut 12 oz New York steak	
Surf & Turf	\$48
8 oz prawns with 12 oz New York steak	
Cioppino	\$33
Halibut, salmon, prawns, clams, mussels & snow crab cluster in tomato-fennel broth with crostini	

DESSERT

Tiramisu	\$7
Mascarpone cream, espresso brandy-soaked lady fingers, finished with imported sweet cocoa	
Raspberry White Chocolate Cheesecake	\$7
Our Classic New York style cheesecake infused with layers of raspberry puree and white chocolate	