

SEAFOOD BAR MENU

STARTERS

Prawn Cocktail	\$16
Crab Cocktail	\$32
Chef Bo's Avocado Bomb	\$14
Tempura fried Avocado half filled with a mixture of Ahi tuna, cream cheese & scallions	
NW Steamer Clams	\$16
Full pound of little neck clams simmered with bacon, garlic, leeks, white wine, red pepper flake	
Mussels	\$16
Penn Cove mussels, andouille sausage in a roasted red bell pepper broth. Served with Garlic bread	
Geoduck Fritters (based on availability)	\$10
Beef Tataki	\$16
Seared Tenderloin, shaved red onion, spicy pickled radish salad w/ Ponzu sauce	
Ahi Poke	\$21
Crab Rangoon Dip	\$21
Iced Seafood Display	\$49
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	\$11	
Hearts of romaine, house sourdough crouton, shaved parmesan, creamy caesar dressing		
Salmon \$7, Smoked Salmon \$7, Shrimp \$9		
Garden Salad	\$8	
Clearwater Louie	\$28	
Dungeness Crab, Bay Shrimp, Prawns, hearts of romaine, asparagus spears, tomato wedge, egg, radish, cucumber		
Cioppino	\$36	
Halibut, salmon, prawns, clams, mussels & snow crab cluster in tomato-fennel broth with crostini		

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 \$14	full \$26
Pacific	half \$14	full \$26
Chico	half \$14	full \$26
Agate pass	half \$14	full \$26
Oyster Shooter	\$3	

COOKED OYSTERS 1/2 DZ

Oysters Rockefeller	\$17
Bacon, Shallot, Pernod, Sautéed spinach, gratin	
Garlic Parmesan	\$15
Freshly Shucked oysters broiled with garlic parmesan butter	
Bacon Bleu	\$15
Smoked bacon, garlic, shallots, gorgonzola gratin	
Pan Fried Oysters	\$17
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	\$25
Scallops	\$28
King Salmon	\$29
Alaskan Halibut	\$29
New York Steak	\$39
Traditional cut 12 oz New York steak	
Surf & Turf	\$48
8 oz prawns with 12 oz New York steak	

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	