

Seafood Bar MENU

STARTERS

Prawn Cocktail		\$19
Crab Cocktail	Small	\$22
	large	\$38
Chef Bo’s Avocado Bomb		\$16
Tempura fried avocado half filled with a mixture of Ahi tuna, cream cheese & scallions		
NW Steamer Clams		\$19
Full pound of little neck clams simmered with bacon, garlic, leeks, white wine, red pepper flake		
Mussels		\$19
Penn Cove mussels, andouille sausage in a roasted red bell pepper broth. Served with Garlic bread		
Pan Seared Scallops		\$25
Three scallops with lemon beurre blanc sauce		
Geoduck Fritters (based on availability)		\$12
Beef Tataki		\$18
Seared tenderloin, shaved red onion, spicy pickled radish salad with Ponzu sauce		
Crab Rangoon Dip		\$22
Oyster Shooter		\$5
Served in Bloody Mary mix, cocktail sauce, tabasco, horseradish and pepper		
Cheesy Garlic Bread		\$8
Sour Dough Bread		\$5
Oyster on the Half Shell		
Kumomoto	Half dzn	\$18
	full dzn	\$32
Pacific	Half dzn	\$18
	full dzn	\$32
Ask your server for today’s selections		

CRAB BY THE POUND

Chilled, steamed or baked with drawn butter, lemon & cocktail sauce		
Dungeness Crab Cluster	½ lb	\$25
	full lb	\$45
Alaskan Snow Crab Legs	½ lb	\$28
	full lb	\$50

SOUPS AND SALADS

Geoduck Clam Chowder	Cup	\$7	bowl	\$10
Seafood Chowder	Cup	\$8	bowl	\$12
Suquamish smoked salmon, little neck clams, geoduck, bacon, potatoes, onions and celery				
Caesar Salad				\$12
Hearts of romaine, house sourdough croutons, shaved parmesan, creamy Caesar Dressing				
Shrimp Caesar Salad				\$18
Salmon Caesar Salad				\$28
Garden Salad				\$9
Clearwater Louie				\$29
Dungeness crab, Bay shrimp, prawns, hearts of romaine, asparagus spears, tomato wedges, egg, radish, cucumber				
Cioppino				\$38
Halibut, salmon, prawns, clams, mussels & snow crab cluster in tomato-fennel broth with crostini				

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	
Sauté Prawns	\$28
Pan Seared King Salmon	\$35
Pan Seared Alaskan Halibut	\$38
New York Steak	\$45
Traditional cut 12 oz New York steak	
Surf & Turf	\$54
6 oz prawns with 12 oz New York steak	
Oysters Rockefeller	\$25
Bacon, shallot, Pernod, sautéed spinach, gratin	
Pan Fried Oysters	\$22
Local Pacific oysters, panko breaded with lemon caper aioli	

DESSERT

Tiramisu	\$8
Mascarpone cream, espresso brandy-soaked lady fingers, finished with imported sweet cocoa	
Raspberry White Chocolate Cheesecake	\$8
Our Classic New York style cheesecake infused with layers of raspberry puree and white chocolate	

Chef Bo’s
Sushi Selections

Chef’s Special Sashimi Plate 32
tuna, salmon, yellowtail, and escolar

Tuna Roll 9

California Roll 9
crab mix, cucumber and avocado

Philadelphia Roll 9
smoked salmon, cream cheese and cucumber

House Special Roll 15
raw tuna, salmon, yellowtail, escolar with cucumber

Spider Roll 19
soft shell crab, cucumber, kaiware, avocado, eel sauce,
yum yum sauce

Ahi Poke 22

Sapporo 9.84

BOTTLE BEER

Domestic Beer		
Budweiser		6.18
Bud Light		6.18
Miller Genuine Draft		6.18
Miller Lite		6.18
Coors Light		6.18
O’Douls non-alcoholic		6.41
Michelob Ultra		6.18
Rainier 16oz can		6.41

Cider / Seltzer		
Angry Orchard Cider		6.41
Mike’s Hard Lemonade		6.41
White Claw Seltzer		6.41

Import Beer		
Heineken		6.41
Corona		6.41
Modelo		6.41

SPLITS (187mL)

Lunetta Prosecco	9.75
Cuvee Classico Codorniu	9.75

Dragon Roll 13
crab mix and cucumber roll topped with
eel and avocado slices

Suquamish Roll 13
raw salmon, cucumber, avocado and tobiko roll
topped with red tobiko

Kitsap Roll 13
mayo crab mix, tuna and tobiko roll
topped with raw salmon

305 Roll 13
spicy tuna and asparagus roll topped with
raw tuna and avocado

Clearwater Shrimp Tempura Roll 16
shrimp tempura with spicy mayo crab mix and cucumber
roll topped with seared tuna and avocado

Ichiro Roll 13
eel, cucumber, cream cheese
topped with avocado and eel sauce

Hot Sake 11

DRAFT BEER

Clearwater Reserve IPA by Bainbridge Brewing	6.87
Widmer Hefeweizen	6.87
Stella Artois Pilsner	6.87
Bodhizafa IPA	6.87

GLASS WINE

Clearwater Chardonnay	7.50
Clearwater Cabernet	7.50
Josh Cellars Red Blend	10.75
Entiat Cordilleran Sauvignon Blanc	7.75
House Chardonnay	6.41
House Pinot Grigio	6.41
House White Zinfandel	6.41
House Merlot	6.41
House Cabernet Sauvignon	6.41