



**SEAFOOD RESTAURANT**  
sʔətəd tułča?kw

EVENTIDE SPECIAL

**\$21.95**  
**PER PERSON**

TUESDAY • THURSDAY  
4 PM - 7 PM

CHOICE OF  
**STARTER**

**FARMED GREENS**

Local farmed tomatoes, shaved red onions, cucumbers and choice of dressing

**CHEF'S SPECIALTY SOUP OF THE DAY**

CHOICE OF  
**DESSERT**

**MANGO BREAD PUDDING**

Vanilla Ice Cream

CHOICE OF  
**ENTREE**

**CHEF'S NIGHTLY FRESH CATCH**

**CHOICE OF PAN-ROASTED, GRILLED, OR BLACKENED**

Served with lemon thyme butter and fresh seasonal vegetables. Choice of: creamy polenta, baby roasted potato, Yukon mash or wild rice pilaf

**'HAWAIIAN' KIND LOCAL MOCO**

A house blend of ribeye/sirloin and sweet onions, topped with two eggs on a bed of white rice and brown gravy.

**BLACKENED SIRLOIN & STEAMED DUNGENESS CRAB**

Served with garlic butter, lemon, and fresh seasonal vegetables. Choice of: creamy polenta, baby roasted potato, Yukon mash or wild rice pilaf