

SUSHI & ASIAN NOODLES

JAPANESE CURRY UDON

BRAISED BEEF, CARROTS AND SCALLIONS WITH CURRY DASHI BROTH ~ \$13

'TONKOTSU' RAMEN

CHAR SIU PORK, FISH CAKE, SCALLION, NORI AND SOFT EGG ~ \$14

OXTAIL SOUP & SAIMIN NOODLES (CHEF'S HOME TOWN)

ASIAN CABBAGE, GINGER, AND SCALLIONS ~ \$15

SEAFOOD 'NABE' STYLE

CLAMS, SALMON COLLAR, SHRIMP, OYSTER, VEGETABLES, RAMEN AND PONZU ~ \$14

CHILLED SOBA NOODLES WITH STEAK AND SHRIMP

THAI COCONUT DASHI, BBQ BEEF SKEWERS, POACHED SHRIMP, NAMASU, CHINESE PARSLEY ~\$18

SUSHI

NIGIRI

BY THE PAIR

MAGURO

AHI TUNA ~7

HAMACHI

YELLOW TAIL ~ 7

SAKE

SALMON ~7

TAKO

OCTOPUS ~ 7

HOTATEGAI

SCALLOP ~ 7

IKURA

SALMON ROE ~ 7

KANI

DUNGENESS ~9

EBI

TIGER SHRIMP ~ 9

UNAGI

FRESH WATER EEL ~7

TOBIKO

FLYING FISH ROE ~ 7

UNI

SEA URCHIN ~ 10

*UPON AVAILABILITY

CALIFORNIA ROLL

DUNGENESS CRAB, AVOCADO AND CUCUMBER ~ 9

SPIDER ROLL

TEMPURA BLUE CRAB, TIGER SHRIMP, AVOCADO AND CUCUMBER
FINISHED WITH TSUME AND NINJA SAUCE ~ 15

SPICY TUNA ROLL

FRESH TUNA, CHILE SAUCE AND GREEN ONION ~ 9

FIRE ROLL

SPICY HAMACHI & GREEN ONION, WRAPPED IN AVOCADO TOPPED
WITH NINJA & CHILE SAUCES ~ 15

TETSUMAKI

TEMPURA SHRIMP AND CUCUMBER WRAPPED IN AVOCADO AND
SEARED TUNA WITH SWEET AND SPICY SAUCE ~ 15

RAINBOW ROLL

DUNGENESS CRAB AND AVOCADO WRAPPED IN FRESH SLICES OF
SASHIMI ~ 15

THE CATERPILLAR

GRILLED UNAGI, BLACK TIGER SHRIMP, AND CUCUMBER WRAPPED
IN AVOCADO WITH SWEET TSUME~ 15

THE SANTE FE'

SPICY SALMON, AVOCADO AND CUCUMBER WRAPPED WITH
ROASTED JALAPENO AND FINISHED WITH WASABI LIME AIOLI AND
MICRO CILANTRO~ 15

SURF & TURF

TEMPURA SHRIMP, AVOCADO, WRAPPED IN BEEF FILET, WITH
TORCHED JALAPENO, TSUME, AND NINJA SAUCES ~ 19

STARTERS AND OYSTERS

NORTHWEST STEAMER CLAMS

LOCAL STEAMER MANILA CLAMS IN OUR SIGNATURE WHITE WINE BOUILLON SERVED WITH TOAST POINTS ~ 15

SPICY TUNA AND CRAB TOWER

FRESH AHI TUNA, DUNGENESS CRAB AND BLACK TIGER SHRIMP, SUSHI RICE AND AVOCADO. FINISHED WITH OUR WASABI LIME AIOLI, CUCUMBER, TOBIKO AND THIN SLICED NORI ~ 15

BRAISED JUMBO MEDITERRANEAN BLACK MUSSELS

CHORIZO, CHILI PEPPER, TOMATO POMODORO, HERBS AND GRILLED BREAD ~ 16

CRISPY COCONUT SHRIMP

BATTERED WITH COCONUT AND PANKO WITH BABY GREENS AND ORANGE HORSERADISH SAUCE ~ 12

ISLAND 'STYLE' AHI POKE

WITH CUCUMBER NAMASU, SWEET ONIONS, SCALLIONS, GINGER, SOY AND CHILI PEPPER ~ 14

CHILLED DUNGENESS CRAB COCKTAIL

SERVED ON ICE, LEMON, HOUSE COCKTAIL, BRANDIED REMOULADE ~ 15

CHILLED SHRIMP MARTINI

LOCAL FARMED GREENS AND COCKTAIL SAUCE ~ 13

PAN FRIED OYSTERS

A NORTHWEST TRADITION, CRISPY PAN FRIED PEARLS ~ 13

DUNGENESS CRAB STUFFED MUSHROOMS

TOPPED WITH HOLLANDAISE AND SERVED WITH A SIDE OF GARLIC TOAST ~ 12

RAW OYSTERS ON THE HALF-SHELL

WE REGULARLY CHOOSE THE FRESHEST OF THESE OYSTER SELECTIONS:

KUMAMOTO/ SHIGOKU/ KUSHI/ HAMA HAMA/ BLUE POOLS/ BURNS PT./ OLYMPIA/ NISQUALLY PACIFIC (NATIVE HARVESTED)

\$3.00 EACH

SHALLOT MIGNONETTE
VODKA CHILI SAUCE
LEMON AND TABASCO

YOUR SERVER WILL LET YOU KNOW WHAT OUR FRESH HARVEST OF THE EVENING IS

ICED SEAFOOD BOUNTY

SERVED WITH 2 LARGE SHRIMP, 4 OYSTERS, 5OZ KING CRAB, 3OZ LOBSTER, 4OZ DUNGENESS CRAB AND 2 SLICES OF AHI ~
\$29 PER PERSON

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

*Please notify server of any food allergies.

SOUPS AND SALADS

CLAM CHOWDER

MADE FRESH DAILY ~ 6

RED WIND HOUSE SALAD

VINE RIPE TOMATOES, CUCUMBERS, RED ONIONS, ELDERBERRY/ MAPLE CHAMPAGNE DRESSING AND BUTTERED CROUTONS
~ 6

NORTHWEST WEDGE SALAD

ICEBERG, APPLE WOOD SMOKE BACON, CANDIED PECANS, DRIED CRANBERRIES WITH SOFT EGG AND A CREAMY GORGONZOLA DRESSING ~ 9
ADD SEAFOOD (CRAB, SHRIMP AND SEARED TUNA) ~ 19

CHOPPED BIB LETTUCE & ROMAINE SALAD

SHAVED RADISH, CROUTONS, 'SEKA HILLS' ELDERBERRY BALSAMIC DRESSING ~ 9
ADD SEAFOOD (CRAB, SHRIMP AND SEARED TUNA) ~ 19

FOOD FROM THE WATER

ENTREES SERVED WITH SOUP OR SALAD AND YOUR CHOICE OF STARCH

SEAFOOD PASTA DOES NOT COME WITH STARCH

(NATIVE HARVESTED WILD RICE PILAF, ROASTED TRI-COLORED FINGERLING POTATOES, SOFT SWEET CORN POLENTA, YUKON GOLD POTATO PUREE)

GRILLED SHRIMP

GARLIC, WHITE WINE AND LEMON SERVED WITH CHOICE OF STARCH AND CHEFS VEGETABLE ~ 25

NORTHWEST SEAFOOD 'BOUILLABAISSE STYLE'

A VARIETY OF FRESH FISH & SHELLFISH SIMMERED IN A FENNEL BROTH, AND TOMATO SAFFRON SERVED WITH GARLIC BREAD ~ 29

SEAFOOD PASTA

FRESH FISH, SCALLOPS, MUSSELS, CLAMS AND SHRIMP TOSSED IN A TOMATO GARLIC CREAM SAUCE, SERVED WITH GARLIC TOAST ~ 24

BROILED 'ATLANTIC COLD WATER' LOBSTER TAIL

PERFECTLY BROILED AND SERVED WITH DRAWN BUTTER, SERVED WITH CHOICE OF STARCH AND CHEFS VEGETABLE
~MARKET PRICE~

ALASKAN RED KING CRAB

SUCCULENT ALASKAN KING CRAB LEGS STEAMED AND SERVED WITH DRAWN BUTTER, CHOICE OF STARCH AND CHEFS VEGETABLE
ONE POUND ~ MARKET PRICE TWO POUNDS ~ MARKET PRICE

NORTHWEST DUNGENESS CRAB

ONE POUND STEAMED AND SERVED WITH DRAWN BUTTER SERVED WITH CHOICE OF STARCH AND CHEFS VEGETABLE
~MARKET PRICE~

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FOOD FROM THE WATER (CONT.)

ENTREES SERVED WITH SOUP OR SALAD AND YOUR CHOICE OF STARCH

SEAFOOD PASTA DOES NOT COME WITH STARCH

(NATIVE HARVESTED WILD RICE PILAF, ROASTED TRI-COLORED FINGERLING POTATOES, SOFT SWEET CORN POLENTA, YUKON GOLD POTATO PUREE)

CRISPY PANKO CRUSTED CALAMARI

KALAMATA OLIVE POMODORO SAUCE, LEMON, EVOO AND HERBS~ 17

CRISPY FRESH CATCH

PANKO CRUSTED SERVED WITH HOUSE MADE TARTAR AND CHOICE OF STARCH AND CHEFS VEGETABLE
~ MARKET PRICE~

PAN ROASTED DIVER SCALLOPS

WITH THICK CUT APPLE WOOD SMOKED BACON AND CRANBERRY MADEIRA CREAM~ 30

NORTHWEST CATCH



NATIVE CAUGHT KING SALMON ~ MARKET PRICE

NORTHWEST NATIVE CAUGHT HALIBUT ~ MARKET PRICE

PACIFIC FRESH CATCH ~ MARKET PRICE

ALL ABOVE PREPARED IN EITHER OF THE FOLLOW METHODS

CEDAR PLANK

*~ BAKED ON A CEDAR PLANK IN THE SQUALLI-ABSCH TRADITION ~
TOPPED WITH LEMON BEURRE BLANC*

BLACKENED

TOPPED WITH LEMON BUTTER & PAPAYA RELISH

PAN ROASTED

WITH CHIMICHURRI AND CHARRED LEMON

STIR FRIED OVER UDON NOODLES

WITH CHINESE BLACK BEAN SAUCE, CILANTRO AND SESAME (SPICY OR MILD)



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FOOD FROM THE LAND

*ALL ENTREES SERVED WITH SOUP OR SALAD AND YOUR CHOICE OF STARCH
(NATIVE HARVESTED WILD RICE PILAF, ROASTED TRI-COLORED FINGERLING POTATOES, SOFT SWEET CORN POLENTA, YUKON
GOLD POTATO PUREE)*

NEW YORK STEAK

12OZ. NEW YORK STRIP GRILLED OR BLACKENED AND FINISHED WITH KONA SEA SALT
SERVED WITH CHOICE OF STARCH AND VEGETABLE OF THE DAY ~ 30

FILET MIGNON

8OZ. FILET MIGNON GRILLED AND FINISHED WITH KONA SEA SALT
SERVED WITH CHOICE OF STARCH AND VEGETABLE OF THE DAY ~ 33

SNAKE RIVER FARMS 'WAGYU' SIRLOIN

10OZ. SIRLOIN GRILLED AND FINISHED WITH KONA SEA SALT SERVED WITH CHOICE OF STARCH AND VEGETABLE OF THE DAY
~ 22

***ADD A PORCINI MUSHROOM SAUCE OR GORGONZOLA BUTTER TO YOUR STEAK, JUST ASK YOUR SERVER**

"HAWAIIAN KIND" LOCAL MOCO

HOUSE BLEND RIBEYE/ SIRLOIN PATTY, SWEET ONIONS TOPPED WITH TWO EGGS ON TOP OF A BED OF WHITE RICE AND
SMOTHERED IN GRAVY ~ 18

FROM THE LAND AND SEA

8 OZ. FILET MIGNON SERVED WITH EITHER

DUNGENESS CRAB ½ ~ MP LOBSTER TAIL 6 OZ. ~ MP KING CRAB 1 LB. ~ MP
GRILLED OR COCONUT SHRIMP ~ 42

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DESSERTS

SEASONAL CRÈME BRULÉ

FRESH FRUIT AND TUILES CRISP ~ 5

TRIPLE CHOCOLATE MOUSSE TERRINE

MILK, DARK AND WHITE CHOCOLATE WITH A HAZELNUT WAFER ~ 6

FRESH SEASONAL BERRY SHORT CAKE

LOCAL BERRIES IN SEASON, SOFT SPONGE CAKE, VANILLA CRÈME ~ 5

DESSERT OF THE EVENING

PLEASE ASK YOUR SERVER FOR DETAILS