

DINNER MENU

GF* = Gluten-free bread available upon request

STARTERS

QUINAULT RAZOR CLAM CHOWDER 7 CUP • 12 BOWL

Crafted from our award-winning recipe featuring Quinault razor clams — smoked Quinault salmon replaces traditional pork for that classic smoky flavor.

STEAMER CLAMS GF* 22

Steamed clams in garlic, white wine, and butter, finished with lemon, green onions, and tomato, served with Parmesan garlic bread.

STEAMER MUSSELS GF* 22

Steamed mussels in garlic, white wine, and butter, finished with lemon, green onions, and tomato, served with Parmesan garlic bread.

GARLIC SHRIMP SKEWER GF 20

Char-grilled shrimp basted in garlic butter. Served with charred lemon and sesame slaw.

BAMBOO STEAK SKEWERS 24

Char-grilled steak tips with pineapple, red onion, and bell pepper, finished with a ginger soy glaze.

RAZOR CLAM STRIPS 25

Crisply fried, panko-crusted local razor clams, served with caper-lime tartar sauce and a lemon wedge.

COCONUT SHRIMP 20

Crispy fried shrimp, breaded in shaved coconut and panko, served with sweet chili dipping sauce.

PARMESAN GARLIC BREAD 10

Served with Alfredo sauce.

FROM THE GARDEN

add-ons: Quinault salmon 15 • grilled chicken 10 • bay shrimp 8

SHRIMP LOUIS 24

Hearts of romaine topped with wild bay shrimp, avocado, tomato, black olives, hard-boiled egg, and pickled green beans, finished with classic Louis dressing.

HOUSE GREEN SALAD 8 SIDE • 15 ENTRÉE

Chopped romaine with tomato, cucumber, red onion, croutons, served with house vinaigrette.

TRADITIONAL CAESAR 8 SIDE • 15 ENTRÉE

Chopped romaine hearts tossed in creamy Caesar dressing, topped with Parmigiano-Reggiano and croutons.



20% automatic service charge for parties of 8 or more, and is applied to a single check. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *Please be aware that our food may contain or come in contact with common allergens. Such as dairy, eggs, wheat, soybeans, tree nuts and peanuts.