

LUNCH MENU

GF* = Gluten-free bread available upon request

FROM THE GARDEN

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

SHRIMP LOUIS GF 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.

SEA TO TABLE

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.

QUINAULT RAZOR CLAM STRIPS 25

Panko-crusted local razor clams, crisply fried and served with caper-lime tartar sauce and a wedge of lemon.

STEAMER CLAMS GF* 22

Steamed clams in garlic, white wine, and butter, finished with lemon and served with garlic bread.

QUINAULT SALMON 42

Wild-caught Quinault salmon, served with potatoes O'Brien, seasonal vegetables, and a wedge of lemon.

QUINAULT RAZOR CLAM STEAKS 36

Panko-breaded razor clam steaks, griddled in clarified butter and served with potatoes O'Brien, seasonal vegetables, caper-lime tartar sauce, and a wedge of lemon.

FISH & CHIPS 29

Our famous beer-battered pacific halibut, served with plank fries, tartar sauce, coleslaw, and a wedge of lemon.



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.