

STARTERS

QUINAULT RAZOR CLAM CHOWDER

crafted from our award-winning recipe featuring Quinault razor clams

7 cup 12 bowl

STEAMER CLAMS

steamed clams in garlic, white wine, butter, finished with tomato, green onion and lemon,
served with garlic bread sticks

21

GARLIC SHRIMP SKEWER

char-grilled shrimp basted in garlic butter
served with charred lemon and sesame slaw

19

BAMBOO STEAK SKEWER

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

23

RAZOR CLAM STRIPS

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

24

AHI TUNA

sushi grade tuna, pan-seared rare, served with japanese cucumber seaweed salad,
honey wasabi aioli, and crispy wonton

20

COCONUT SHRIMP

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

19

FROM THE GARDEN

add: Quinault salmon 15

grilled chicken or bay shrimp 8

SHRIMP LOUIS

hearts of romaine topped with wild bay shrimp, avocado, tomato, black olives,
hardboiled egg, and pickled green beans, finished with classic louis dressing

22

HOUSE GREEN SALAD

chopped romaine with tomato, cucumber, red onion,
croutons, served with house vinaigrette

side 7 entrée 14

TRADITIONAL CAESAR

chopped romaine hearts tossed in creamy caesar dressing,
topped with parmigiano-reggiano and croutons

side 7 entrée 14