

FROM THE GARDEN

add-ons: 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

SEA TO TABLE

QUINAULT RAZOR CLAM CHOWDER

crafted from our award-winning recipe featuring Quinault razor clams
cup 7 bowl 12

QUINAULT RAZOR CLAM STRIPS

panko-crusted local razor clams, crispy fried and served with caper-lime tartar sauce and a wedge of lemon
26

FISH & CHIPS

our famous beer-battered Pacific halibut, served with french fries, tartar sauce, coleslaw, and a wedge of lemon
29

FISH SOFT TACOS

Pacific halibut, cajun spiced and pan seared topped with green onions, cilantro, caper-lime tartar sauce served with tri color tortilla chips
21

STEAMER CLAMS

steamed clams in garlic, white wine, and butter, finished with lemon and served with garlic bread
21

QUINAULT SALMON

wild-caught Quinault salmon, served with seasonal vegetables, rice pilaf and a wedge of lemon
32