

STATION 16

SUNDAY BRUNCH

HAPPY HOUR ALL NIGHT MONDAYS AT THE BARS & PATIO

OYSTERS

Fresh oysters are delivered daily.
Selection may vary based on what is
fresh and available.

CHEF'S CREEK

Vancouver Island, Canada

Tender with a sweet briny finish.
Single 3.25 Half Dozen 18 Dozen 34

SHIGOKU

Willapa Bay, Washington

Japanese boutique oysters.
Briny bite, clean sweet flavor with a hint of
cucumber and melon finish.
4 Each

BLUE POINT

New York and Connecticut

Crisp, firm texture, sweet after taste
with sparkle with salinity.
Single 3.5 Half Dozen 19 Dozen 36

KUMAMOTO

Humbolt Bay, CA or South Puget, WA

Mild brininess, sweet flavor
and honeydew finish.
4 Each

BAKED FELLA OYSTERS

Mozzarella Cheese, Cajun Seasoning
and Garlic Butter.

14

OYSTER SHOOTER

Chef's choice in Ketel One and
Preservation Bloody Mary Mix

6

BEVERAGES

Hot Coffee, Hot Green Tea, Pepsi,
Diet Pepsi, Dr.Pepper, Gingerale,
Sierra Mist, Ice Tea or Lemonade.

3

Orange Juice or Iced Cafe Mocha

4

BRUNCH COCKTAILS

BOTTOMLESS MIMOSA 12

Orange juice and bubbles.
Must be purchased
with a brunch entree.

TALL MIMOSA 8

Tall glass of orange juice
and bubbles without the refill.

SEAFOOD BLOODY MARY 15

King of all Marys.
Ketel One Vodka, Preservation Bloody Mary
mix, Crab Leg, Prawn, Bacon and Tajin rim.

BLOODY MARY 10

Smirnoff Vodka, Preservation
Bloody Mary mix, lime juice and tajin rim.

HOT CAFE MOCHA 8

Patron XO Cafe, Mocha and whipped cream.

WHITE MANGO SANGERIA 7

White wine, mango puree and lime.

RED BERRY SANGRIA 7

Blends of red wines, mixed berries and lime.

APPETIZERS

BAKED FELLA OYSTERS 14

Oysters on the half shell baked with
mozzarella, cajun seasoning and garlic
butter.

CALAMARI 11

Lemon aioli and cocktail sauce.

CRISPY POTSTICKERS 8

Fried chicken dumplings with a citrus soy
sauce.

WINGS 11

Buffalo Style or Lemon Pepper.

GALBI SHORT RIBS 10

Korean marinated short ribs.

RISE & SHINE

GOOD MORNING 13

Scrambled eggs, sausages, bacon,
house potatoes, fruit and English
muffin.

BERRIES'N'CREAM 10

Fresh mixed berries and whipped cream
over baked cinnamon French toast.
Topped with powder sugar and
maple syrup.

SHRIMP & GRITS 17

Prawns, cajun sausages, corn and grits.

BREAKFAST BURRITO 13

Sausage, scramble eggs, cheddar
cheese and tots. Served with house
potatoes, pico de gallo and sour cream.

AVOCADO TOAST 11

Wheat toast, avocado, poached egg,
sesame seeds and mixed greens.

SALMON SCRAMBLE 17

Buttery croissant, smoked salmon,
cream cheese and scramble eggs.
Served with house potatoes and fruit.

BENEDICTS

Hollandaise Sauce, Poached Eggs,
English Muffins and House Potatoes

CRAB CAKES 22

BACON & CHEDDAR 13

SMOKED SALMON 17

SOUPS & SALADS

CLAM CHOWDER 13

Manila clams, bacon, potatoes, carrots
and celery. Served with toasted baguettes.

BEEF PHO 10

Beef flank, sliced sirloin and meat balls with
rice noodles. Garnished with bean sprouts,
fresh basil and lemon.

CAESAR 10

Romaine lettuce, house made croutons
and parmesan cheese. [add chicken 4 | shrimp 6]

SALMON SALAD 17

Mixed greens, feta cheese, tomatoes,
shallots, toasted almonds and
citrus vinaigrette.

SANDWICHES

Served with French Fries

THE BURGER 15

Double patties, cheddar cheese, onions,
applewood bacon, caramelized onions,
tomatoes and pickles topped with fried egg.

CHICKEN SANDWICH 14

Fried chicken breast, cheddar cheese,
lettuce, tomatoe and pickles.

BREAKFAST BLT 12

Bacon, Lettuce, Tomatoes and soft scrambled
eggs on fresh wheat.

LOBSTER ROLL 20

Chilled lobster on top of a buttery roll.

SIGNATURE DISHES

THE SMALL MIX mp

Dungeness crab and prawns roasted in
our garlic butter. (Serves 2)

MUSSEL STEAMER 16

PEI Mussels in a cajun butter broth.
Served with toasted baguette.

CIOPPINO 32

Lobster, prawns, shellfish and noodles in a
spicy garlic tomato wine sauce.

MAC N CHEESE 11

Cellentani noodles in a 3 cheese sauce.
[add lobster 9]

VEGAN STIR FRY 13

Noodles, green beans, bean sprouts, tofu
and sesame seeds.