

DINNER

CHILLED SHELLFISH

<b>Oysters</b> served with green tea & apple mignonette	<b>Cherrystone Clams</b> <i>Chesapeake Bay, VA</i>	3.50/pc
<b>Beausoliel</b> <i>Miramichi Bay, NB</i>		4.50/pc
<b>Kumamoto</b> <i>Oakland Bay, WA</i>		4.90/pc
<b>Shigoku</b> <i>Samish Bay, WA</i>		4.75/pc
	<b>Tiger Prawn Cocktail</b>	28



BITES

<b>Warm Milk Bread</b> roasted poblano cheddar sauce	8
<b>White Sturgeon Caviar Toast</b> egg yolk, caper, creme fraiche	25
<b>Big Eye Tuna Sashimi</b> shiitake shoyu tare, chili garlic crunch	8
<b>Hamachi Sashimi</b> pickeled onion, white soy, bonito aioli	8
<b>Broiled Live Sea Scallop</b> garlic chive butter, meyer lemon, ogo	12
<b>Baked Miyagi Oyster</b> truffled sauerkraut gratin, champagne pearls	6

FROM THE HEARTH

In the Smoke

<b>Whole Roasted Dorade</b> fried rice and vermicelli, toasted garlic, bacon, scallion wash	51
<b>16 oz Prime Rib</b> spaetzle gratin, au poivre sauce, fresh horseradish	100

On the Grill

<b>20 oz New York Strip Roast</b> dungeness crab hollandaise, local asparagus	110
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In The Embers

<b>Kombu Wrapped 1.5 lb Lobster</b> ember roasted potatoes, cordycep mushroom, truffle ponzu	95
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SMALL PLATES

<b>Yuzu Kosho Cured King Salmon</b> chilled sesame noodles, marinated cucumber, smoked roe	22
<b>Summer Melon and Cucumber Salad</b> baby greens, feta, olive, smoked serrano buttermilk	16
<b>Lobster Ravioli</b> aged sherry butter, fried garlic, peppercrest	22
<b>Bone Marrow</b> crab gratin, white truffle glassage, grilled sourdough	24
<b>Salt Spring Mussels</b> pappardelle, spring garlic pesto, pine nut pan pangrattato	18
<b>Shellfish Chowder</b> yukon potatoes, bacon, shrimp, clams	16
<b>Apricots and Burrata Cheese</b> ciabatta lace, tomato gelée, strawberry balsamic	16

ENTREES

<b>Grilled Filet of Beef</b> beef fat potatoes, bordelaise, savoy spinach, snap peas	55
<b>Slow Roasted Pork Chop</b> grilled peach, “creamless” corn, potato chip crusted summer squash	45
<b>Seared Striped Bass</b> fresh cranberry beans, andouille sausage, grilled grape caponata, pine nuts	45
<b>Milk Poached Alaskan Halibut</b> blue lake green beans, bagna càuda, roasted sungold cherry tomato	45

SIDES

<b>Onion Rings</b> wagyu beef fat powder	12
<b>Spaetzle Gratin</b> gruyere	12
<b>Ember Roasted Potatoes</b> fresh horseradish cream	12
<b>Roasted Wild Mushrooms</b> truffle soy ponzu	14
<b>Grilled Asparagus</b> hollandaise, pine nut pan pangrattato	14

WINES BY THE GLASS

SPARKLING

NV Henriot, Brut Souverain, <i>Reims</i>	28
NV Corazza Extra Dry Prosecco, <i>Friuli</i>	12
NV Chandon, By The Bay, Réserve Blanc de Blanc, <i>Carneros</i>	19
NV Roederer, Brut Rose, <i>Anderson Valley</i>	22

WHITE

2022 Henri Bourgeois, Sauvignon Blanc, <i>Sancerre</i>	25
2023 Matanzas Creek Winery, Sauvignon Blanc, <i>Sonoma County</i>	17
2022 Pierre Henri, Sur Lie, <i>Muscadet Sèvre et Maine</i>	16
2023 Cairjn, Albariño, <i>Paso Robles</i>	18
2022 Tablas Creek, Patelin de Tablas Blanc, <i>Paso Robles</i>	17
2022 Paul Perrot et ses Fils, Chardonnay, <i>Bourgogne Côtes d'Or</i>	25
2019 Windracer, Chardonnay, <i>Alexander Valley</i>	24

ROSÉ

2022 Minuty, Prestige, Rosé of Grenache, <i>Côtes de Provence</i>	17
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RED

2022 Antiquum Farm, Pinot Noir, <i>Willamette Valley</i>	24
2019 Skylark, Red Belly, Syrah Blend, <i>Mendocino County</i>	16
2022 Maal, Biutiful, Malbec, Campo Los Andes, <i>Mendoza</i>	18
2019 Tenuta Di Arceno, Riserva, <i>Chianti Classico</i>	21
2013 Lassegue, Merlot Blend, <i>Saint-Emilion Grand Cru</i>	28
2021 Aperture, Cabernet Sauvignon, <i>Sonoma County</i>	25

COCKTAILS

Maritime Martini nori & cucumber infused common ground gin, vermouth blanc, nori, regan's orange bitters	16
Yacht Rock vodka, ginger, lemon, arugula, & mint	16
Philadelphia Fish House Punch mount gay rum, hine cognac, crème de peche, citrus juice	16
The Hurrica Cocktail rum, vanilla vodka, passion fruit, grenadine, lemon, sparkling wine	18
Westpoint Swizzle coconut washed tequila, sherry, pineapple, lime, allspice dram	17
Tomorrow We Sail clarified strawberry daiquiri, orgeat	18
The Ship Wrecked bourbon, sweet vermouth, cherry heering, cocoa nib bitters, absinthe	17

ZERO %

Orange Mojito fresh orange & lime juice, with mint & sprite	10
Spicy Senorita jalapeño, cilantro, celery & lime juice, agave, tajin rim	10
Boylons Soda Co. root beer, orange, cream soda	8

BEER

Draft		Bottles & Cans	
Fort Point, KSA Kölsch Style Ale	10	Best Day Brewing, Non-Alcoholic Kölsch	9
Trumer Pils, Pilsner	10	Almanac Beer Co, Seaside West Coast IPA	10
Fort Point, Westfalia, Red Ale	10		
Coronado, Big Weekend, Double IPA	10		
Narrative Fermentations, Backpack Hazy IPA	10		

LUNCH

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<b>Kumamoto</b> <i>Oakland Bay, WA</i> 4.75/pc	
<b>Shigoku</b> <i>Samish Bay, WA</i> 4.75/pc	



SOUPS, SALADS, & APPETIZERS

<b>Ahi Tuna Tartare</b> toasted nori, chili garlic crunch, yuzu ponzu, sesame nishiki rice	18
<b>Summer Melon and Cucumber Salad</b> baby greens, feta, olive, smoked serrano buttermilk	16
<b>Shellfish Chowder</b> bacon, yukon potato, shrimp, clams	16
<b>Early Girl Tomato Soup</b> toasted baguette, feta, basil	14

SANDWICHES

<b>Fried Chicken Sandwich</b> soft potato roll, spicy red cabbage slaw, avocado, honey sauce, french fries	20
<b>Grilled Tombo Tuna</b> ciabatta roll, arugula, pesto aioli, soft cooked egg, old bay potato chips	23
<b>Hurrica Burger Sandwich</b> roasted onion, parmesan crusted bun, house pickles, hurrica sauce, french fries	21
<b>Add</b> avocado 3   bacon 3   american cheese 2   tomme cheese 4   cheddar cheese 3	

ENTREES

<b>Hearth Roasted Chicken Caesar Salad</b> brioche croutons, parmesan, shaved radishes	21
<b>Grilled Tiger Prawn Salad</b> grilled prawns, soba noodles, toasted peanut, spicy sesame vinaigrette	25
<b>Seared Petrale Sole</b> zucchini, andouille sausage, caper butter, fried sweet potato	36
<b>Beer Battered Fish and Chips</b> remoulade sauce, garlic pickles	19
<b>Hearth Roasted Tri-Tip Steak</b> marinated early girl tomato, green beans, blue cheese, old bay aioli	29

SIDES

<b>Parmesan Fries</b> garlic aioli	12
<b>Caesar Side Salad</b> brioche croutons, parmesan	16
<b>Sourdough Bread Service</b>	5



SWEETS

<b>Strawberry Shortcake</b> creme patissiere, vanilla streusel, chantilly	14
<b>Coconut Panna Cotta</b> guava gelee, tropical fruit salad, coconut tuile	14
<b>Double 8 Soft Serve</b> choice of or swirl	10
vanilla - ligure extra virgin olive oil, maldon salt	10
chocolate - house made fudge, candied almonds	10