

TODAY'S FEATURED SEAFOOD

Dinner Choices

WILD KODIAK SOCKEYE SALMON

Simply grilled with roasted garlic herb butter, seasonal vegetables, and scallion red mashed potatoes. \$23.00

POTATO CRUSTED SALMON

Flattop grilled with fennel puree, Israeli cous cous, and seasonal vegetables. \$19.50

PARMESAN CRUSTED TILAPIA

Pan seared in Parmesan and panko with roasted garlic beurre blanc, seasonal vegetables, and scallion red mashed potatoes. \$18.00

FISHERMAN'S CIOPPINO

Scallops, prawns, clams, mussels, and seafood simmered in a robust saffron tomato stock. \$20.00

LEMON GRASS SKEWERED PRAWNS

Grilled with hoisin sherry soy glaze, coconut rice, and Asian wokked vegetables. \$18.50

SPICE RUBBED SEARED AHI TUNA

Chinese mustard glaze, wasabi cream, scallion oil, Asian wokked vegetables, and jasmine rice. \$24.50

DUNGENESS CRAB CAKES

Seasoned panko, creole mustard rémoulade, scallion oil, seasonal vegetables, and scallion red mashed potatoes. \$19.50

SESAME-SEARED DAY BOAT SCALLOPS

Seared with kaffir lime and mango cream sauce, Lingham's chili sauce, toasted sesame seeds, Asian wokked vegetables, and jasmine rice. \$21.00

MACADAMIA NUT MAHI-MAHI

Macadamia nut butter, pineapple salsa, coconut rice, and Asian wokked vegetables. \$21.50