

TODAY'S FEATURED SEAFOOD

Lunch Choices
(Served until 4:00 pm)

WILD KODIAK SOCKEYE SALMON

Simply grilled with roasted garlic herb butter, seasonal vegetables, and scallion red mashed potatoes. \$17.00

POTATO CRUSTED SALMON

Flattop grilled with fennel puree, Israeli cous cous, and seasonal vegetables. \$15.50

HERB CRUSTED LING COD

Pan seared with fresh herbs, Parmesan cheese, lemon horesradish rémoulade, seasonal vegetables, and scallion red mashed potatoes. \$14.50

LEMON GRASS SKEWERED PRAWNS

Grilled with hoisin sherry soy glaze, coconut rice, and Asian wokked vegetables. \$15.50

PARMESAN CRUSTED TILAPIA

Pan seared in Parmesan and panko with roasted garlic beurre blanc, seasonal vegetables, and scallion red mashed potatoes. \$14.00

MACADAMIA NUT MAHI-MAHI

Macadamia nut butter, pineapple salsa, coconut rice, and Asian wokked vegetables. \$16.50

DUNGENESS CRAB CAKES

Seasoned panko, creole mustard rémoulade, scallion oil, seasonal vegetables, and scallion red mashed potatoes. \$15.00

FIERY SZECHUAN SHRIMP

Wok-fried with red and green peppers, scallions, onions, spicy szechuan sauce, and steamed rice. \$12.00