



Dinner Features

Seafood hand-cut daily and expertly seasoned

Wild Alaskan Coho Salmon

Dry spice rubbed, Parmesan buttermilk mashed potatoes, creamy corn salsa. 19

Whole Crispy Fried Red Rockfish

Warm corn tortillas, roasted tomato salsa, cilantro lime vinaigrette, avocado. 15

Flat Top Seared Proscuitto Wrapped Sole

Risotto cakes, crispy portabella mushrooms, basil walnut cream. 17

Seared Red Rockfish with Bacon Tomato Gravy

Crispy corn cakes, rainbow chard. 15

Deep Sea Sweet Red Crab & Shrimp Stuffed Salmon

Oven roasted, lemon butter sauce, Parmesan buttermilk mashed potatoes. 21

Dabob Bay Manila Clam Linguini

Leeks, basil, thyme, garlic, Parmesan. 17

Cedar Plank Roasted Wild Alaskan Coho Salmon

Jalapeño peach jam, Parmesan buttermilk mashed potatoes. 20

Seared Rare Ahi Tuna*

Tempura rice roll, sesame ginger vinaigrette. 22

Seared Georges Bank Sea Scallops

Saffron rice, asparagus, basil pesto. 22

Garlic Roasted Alaskan Halibut

Fresh herb crust, lemon butter sauce. 23

**Consuming raw or undercooked meats, seafood, shellfish, eggs, or poultry may increase your risk of foodborne illness.*