

Soups, Salads & Starters

- Classic New England Clam Chowder** 6.50 / 11.00
Today's Soup 6.50 / 11.00
Yankee Salad Fuji apple, sweet & spicy walnuts, Shaft blue cheese (v) 9.00
Whole Leaf Caesar Salad Parmesan, croutons 9.00
Wedge of Iceberg Lettuce Shaft blue cheese dressing (v) 8.50
Mixed Field Greens lemon basil vinaigrette, ranch, blue cheese or 1000 island dressing (v) 8.00
Add to any Salad chilled shrimp 2.50 ea. grilled steelhead 11.50 bay shrimp 8.00
 Mary's chicken breast 9.00 chopped bacon 1.50 sieved egg 1.00 avocado 1.00
Fresh Fried Monterey Bay Calamari cocktail & tartar sauce 10.00
P.E.I. Mussels andouille sausage, onions, paprika & white wine 13.50
Popcorn Shrimp cocktail & tartar sauce 11.50
Steamed Manila Clams white wine, garlic & herbs 14.00
Half Dungeness Crab hot or cold with drawn butter 15.50
Chile Lime Ceviche bell peppers, pineapple, cilantro & lemon 10.00

Fish & Shellfish Features

- Beer Battered Fish & Chips** hand-cut rockfish, Fish Story Ale beer batter, hand-cut kennebec fries & cole slaw 16.50
Louie Salad butter lettuce, avocado, sieved egg bay shrimp louie 17.50
 combo louie 18.50
 hand-picked Dungeness crab 19.50
Grilled Steelhead Sandwich shaved red onion, hand-cut kettle chips 15.50
Fresh Tombo Tuna & Monterey Jack Melt hand-cut kettle chips 14.50
Seafood Tacos with cilantro lime rice & black beans tomatillo sauce, cumin sour cream blackened rockfish or chile lime ceviche 13.50
 blackened shrimp 15.00
Fried Ipswich Clam Platter "flown in just for us!" 6 oz. full belly clams, hand-cut kennebec fries & cole slaw 24.50
Seafood Rolls griddled brioche bun & kettle chips (served chilled or hot) hand-picked Maine lobster 22.50
 hand-picked Dungeness Crab 20.50
Beer Battered Shrimp & Chips hand-cut kennebec fries, cole slaw & cocktail sauce 19.00
Captain's Platter beer battered shrimp, hand-cut rockfish & full belly clams 23.50
Dungeness Crab Cioppino clams, mussels, shrimp, rockfish & Yankee Pier cioppino sauce 26.00
Sautéed Shrimp "Scampi" garlic herb butter, capers, white wine & linguine pasta 20.00
Manila Clams with Linguine white wine, garlic & herbs 17.00

Other than Fish

- Grilled Choice New York Steak** fingerling potatoes, sautéed spinach & red wine butter 29.00
Mary's Free Range Chicken Breast crispy polenta, grilled asparagus & mustard butter 17.50
Marin Sun Farms Grass-Fed Chuck Burger hand-cut kennebec fries 12.50
 add cheddar, jack or blue cheese 1.00 bacon 1.50 sautéed mushrooms 1.50

Seasonal Sides

- Sautéed Mushrooms (v); Grilled California Asparagus (vg);**
English Peas & Rainbow Carrots (v); Cilantro Lime Basmati Rice (v);
Creamy Cole Slaw (v); Crispy Polenta Cake (v);
Sautéed Spinach with Red Onion (vg);
Hand-Cut Kennebec French Fries (v); Whipped Potatoes (v);
Big Fat Buttermilk Biscuit with Red Pepper Jam (v)
 4.50 / Any Three 13.00

Substitute for fries or chips on any dish 1.50

(v) vegetarian, (vg) vegan; other items can be prepared vegetarian, vegan or in a method suitable for guests who are gluten-sensitive.

Your server can assist you.

Autographed copies of

Bradley Ogden's new book, *Holiday Dinners* \$30.00

Raw Bar

Select Oysters

(6) 15.00 (12) 29.00

Premium Oysters

(6) 19.50 (12) 38.00

Chilled Shrimp Cocktail

6 jumbo shrimp 15.00

or

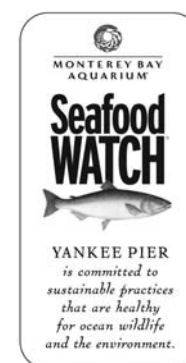
bay shrimp 10.00

Cherrystone Clams

(6) 15.00 (12) 29.00

Chefs Platter

4 select oysters, 2 cherrystone clams, 2 chilled shrimp & chile lime ceviche 27.50



Twilight Menu

Available 4:00 - 6:00 PM

Monday - Thursday

Starter

Cup of Chowder or
 Petite Yankee Salad

Entrée

Oregon Bay Shrimp Louie
 Salad or Manila Clams with
 Linguine or Fish & Chips

Dessert

Butterscotch Pudding or
 Seasonal Fruit Crisp
\$25.00

Housemade Desserts

Chocolate Cream Pie
 graham cracker crust &
 whipped cream...7.00

Banana Bread Pudding
 banana caramel sauce &
 whipped cream...7.00

Strawberry Crisp
 oatmeal crumb topping &
 vanilla bean ice cream 7.00

Butterscotch Pudding 6.50

Lemon Meringue Pie 7.00

Chocolate Chip Cookie Sundae

vanilla bean ice cream,
 chocolate sauce &
 toasted walnuts
 6.00

Chowder To Go

Pint 9.50 / Quart 18.00

Michael Dunn
 Chef / Partner

Michael Moore
 General Manager / Partner

4.23.12