

To Share

Hummus © olive tapenade, feta, grilled naan 17.5

Dungeness Crab Cakes panko breaded, remoulade sauce 25

Forno Roasted Crab & Artichoke Dip & @ served with tortilla chips 19.5

Har Gow 1/2 dozen shrimp dumplings with hot mustard & chili sauce (contains pork) 18.5

Fresh Oysters & ask server for details market price

Jumbo Prawn Cocktail \$ 1/2 dozen chilled prawns 23

Ahi Tuna Stack & avocado, mango, wonton chips 21.5

Beets & Burrata \odot pickled golden & candy striped beets, salsa verde, arugula, balsamic glaze 19

Wood Fire Margherita Pizza Italian 00 flour, Fior di Latte, basil 20

Wood Fire Truffle Mushroom Pizza \odot Italian 00 flour, roasted garlic cream sauce, caramelized onions, arugula 24

@ sub gluten-free flatbread 4

Wok Tossed Local Mussels & 1 lb of mussels with white wine garlic sauce 24.5

Signature Wok Squid @ ginger, chilies, onions, chili-lime aioli 19

Wok Spicy Green Beans @ garlic, chilies & ginger 12.5

Chilled Platters

The Sandbar Tower 3 149

1/2 dozen jumbo prawns, a dozen oysters, ahi tuna poke, sesame crusted tuna, 1/2 dungeness crab, lobster

The Sandbarge 🕏 79

four jumbo prawns, 1/2 dozen oysters, ahi tuna poke, 1/2 dungeness crab

Soups & Salad

Classic Clam Chowder house-made, New England Style 13

 $Sandbar's \ Greens \odot \ \hbox{\scriptsize @\#} \ fresh \ vegetables, pumpkin seeds, apple \ cider \ vinaigrette \ 9.5 \ / \ 13$

Caesar Salad crispy capers, house-cut parmesan croutons 14.5

Harvest Salad \odot seasonal greens, goat's cheese, dried cranberries, golden & candy striped beets, candied pumpkin seeds, apple, cripsy brussel's sprouts, yams, apple cider vinaigrette 19

Mediterranean Chicken Salad @ sicilian olives, cucumber, heirloom baby tomatoes, avocado, romaine, red onion, feta, crispy chickpeas, balsamic glaze 24.5





Entrées

Seafood Hot Pot ♠ @ fresh fish, prawns, mussels, scallop, market vegetables, coconut red curry broth 33

Linguine Vongole & fresh manila clams, white wine, chili flakes, cherry tomatoes, parmesan 29 @ gluten free pasta available on request

Frutti di Marre si linguine, manila clams, mussels, fresh fish, prawns, scallops, marinara sauce 32 @ gluten free pasta available on request

Sesame Crusted Albacore Tuna & soy mustard, wasabi, cucumber salsa, market vegetables 33

Pan Seared Arctic Char & chive beurre blanc, coconut jasmine rice, market vegetables 36

Ahi Tuna Poke Bowl & edamame, wasabi mayo, coconut jasmine rice, avocado, mango, cucumbers, lettuce, crispy wontons 25

© vegetarian option 20.5

The Wood Fire Grill

Alderwood Grilled Sablefish & black cod, miso, soy, coconut jasmine rice, market vegetables 46

Cedar Plank Salmon ♠ ⊕ prepared medium unless otherwise requested, lemon, soy, coconut jasmine rice, market vegetables 33

Hunter Chicken @ wild mushroom cabernet demi-glace, roasted potatoes, market vegetables 31

10 oz Prime New York Striploin @ grilled to perfection over alderwood, fries, market vegetables 52

+ red wine demi-glace 3.5

From the Live Tanks

Fresh Dungeness Crab &
whole or half crab available steamed or chilled market price

Fresh Atlantic Lobster whole or half lobster available steamed or grilled market price

For The Table

Truffle Parmesan Fries © @ roasted garlic aioli 12.5

Crispy Brussels Sprouts © © chili flakes, lemon, grana padano 12

Roasted Mushrooms © @ truffle oil, grana padano 10

Charred Broccolini © @ chili flakes, lemon, parmesan 12

Jumbo Prawns &
white wine, garlic, butter 14.5

Seared Scallops & @ truffle beurre blanc 16

Lobster Tail & © citrus butter sauce 25

Dessert

Chocolate Truffle Cake raspberry coulis 12.5

Belgian Chocolate Pudding @ pistachio praline 12.5

Crème Brûlée @ vanilla 12.5

Feature Dessert ask server for details 13