



To Share

Hummus ⑤ sicilian olives, crispy chickpeas, feta, grilled naan 17.5

Dungeness Crab Cakes 🍷 panko breaded, remoulade sauce 25

Forno Roasted Crab & Artichoke Dip 🍷 ⑥ 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

The consumption of RAW oysters or seafood poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination

Jumbo Prawn Cocktail 🍷 ⑥ 1/2 dozen chilled prawns 23

Ahi Tuna Stack 🍷 avocado, mango, wonton chips 22

Prosciutto & Burrata arugula, salsa verde, warm focaccia 24

Wood Fire Margherita flatbread ⑤ Italian 00 flour, Fior di Latte, basil 21

Wood Fire Truffle Mushroom flatbread ⑤ Italian 00 flour, roasted garlic cream sauce, caramelized onions, arugula 24

Wood Fire Diavolo flatbread Italian 00 flour, mozzarella, tomato sauce, capicola, pepperoni, hot honey, parsley 26

⑥ *sub gluten-free flatbread 4*

Wok Tossed Local Mussels 🍷 ⑥ 1 lb of mussels with white wine garlic sauce 25

Signature Wok Squid ⑥ ginger, chilies, onions, chili-lime aioli 19

Wok Spicy Green Beans ⑤ garlic, chilies & ginger 12.5

Chilled Platters

The Sandbar Tower 🍷 169

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

The Sandbarge 🍷 95

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

Soup & Salad

Classic Clam Chowder house-made, New England Style 13

Caesar Salad crispy capers, house-cut parmesan croutons 15

Grilled Prawn Thai Noodle Salad ⑥ rice noodles, cabbage, carrots, green onions, romaine, tomato, cucumber, cashews, cilantro, mint, spicy sour dressing 27

⑤ *vegetarian option with tofu 22*

Cajun Chicken Salad ⑥ avocado, hard boiled egg, romaine, baby heirloom tomatoes, corn, radish, cilantro, feta, chickpeas, cilantro lime vinaigrette 27





Entrées

- Seafood Hot Pot** 🍲🌱 fresh fish, prawns, mussels, scallop, market vegetables, coconut red curry broth 34
- Linguine Vongole** 🍲 fresh Manila clams, white wine, chili flakes, cherry tomatoes, parmesan 29 🌱 *gluten free pasta available on request*
- Sesame Crusted Albacore Tuna** 🍲🌱 soy mustard, wasabi, cucumber salsa, market vegetables, coconut jasmine rice 33.5
- Garlic Jumbo Prawns** 🌱 coconut jasmine rice, market vegetables, lemon butter sauce 33
- Signature Cedar Plank Salmon** 🍲🌱 prepared medium unless otherwise requested, lemon, soy, coconut jasmine rice, market vegetables 35
- Ahi Tuna Poke Bowl** 🍲 edamame, wasabi mayo, coconut jasmine rice, avocado, mango, cucumbers, lettuce, crispy wontons 26
🌱 *vegetarian option with crispy tofu 22.5*

The Wood Fire Grill

- Alderwood Grilled Sablefish** 🍲 miso soy marinated black cod, coconut jasmine rice, market vegetables 46
- Ahi Tuna** 🍲 grilled rare, crispy polenta cake, tomato relish, orange vinaigrette, seasonal vegetables 37
- Hunter Chicken** wild mushroom cabernet demi-glace, garlic lemon & herb roasted potatoes, market vegetables 35
- 10 oz Prime New York Striploin** 🌱 grilled over alderwood to perfection, fries, market vegetables 56
+ 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

- Warm Baguette** 🌱 2 / 3.5

Truffle Parmesan Fries 🌱🌱
roasted garlic aioli 13.5

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

Roasted Mushrooms 🌱🌱
truffle oil, garlic, grana padano 10
- Charred Broccolini** 🌱🌱
chili flakes, lemon, parmesan 12

Jumbo Prawns 🍲🌱
white wine, garlic, butter 14.5

Seared Scallops 🍲🌱
truffle beurre blanc 23

Lobster Tail 🍲🌱
citrus butter sauce 25



Sunday Night Seafood Boil

available Sunday from 4pm, \$109

Seafood Boil

full pound of mussels & clams, jumbo prawns, two lobster tails, Old Bay broth, andouille sausage, potatoes, local corn on the cob

Recommended Wine Pairing Oyster Bay Sauvignon Blanc \$13.⁷⁵/ 6oz \$20.⁵⁰/ 9oz \$55/ bottle