



To Share

Hummus [Ⓥ] sicilian olives, crispy chickpeas, feta, sundried tomato pesto, grilled naan 17.⁵⁰

Forno Roasted Crab Dip [Ⓤ] [Ⓤ] crab, spinach, artichoke, tortilla chips 19.⁵⁰

Har Gow 1/2 dozen shrimp dumplings with hot mustard & chili sauce (contains pork) 19

Lobster Arancini arborio rice, remoulade 18

California Roll Dungeness crab, avocado, cucumber, tobiko 18

Rainbow Roll Dungeness crab, black tiger prawns, albacore tuna, tobiko, mayonnaise, cucumber, topped with wild sockeye salmon, hamachi & avocado 24.⁵⁰

Spicy Tuna Roll chopped albacore tuna, spicy sauce, mayonnaise 14

Dynamite Roll tempura prawn, cucumber, mayonnaise, tobiko 16

Sashimi wild sockeye (5 pieces) 20, Wild Sockeye & Albacore (6 pieces) 22, Yellowtail (5 pieces) 22

Wood Fire Margherita Pizza [Ⓥ] Italian 00 flour, Fior di Latte, basil 22.⁵⁰

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

[Ⓤ] sub gluten-free crust 4

From the Wok

Wok Tossed Mussels [Ⓤ] [Ⓤ] 1 lb of mussels with Thai curry sauce 27

Signature Wok Squid [Ⓤ] ginger, chili, onions, chili-lime aioli 19.⁵⁰

Wok Tossed Clams [Ⓤ] 1 lb clams, hoisin, garlic, chili, red peppers 27

Wok Prawns & Spicy Green Beans garlic, chili, ginger 23

Raw Bar

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

Tuna Niçoise Tataki [Ⓤ] [Ⓤ] 25

jammy egg, niçoise olives, classic vinaigrette

Fresh Oysters [Ⓤ] [Ⓤ] market price

ask server for details

Jumbo Prawn Cocktail [Ⓤ] [Ⓤ] 24

1/2 dozen chilled prawns

Ahi Tuna Stack [Ⓤ] 22.⁵⁰

avocado, mango, wonton chips

Sushi & Sashimi Platter [Ⓤ] 30

albacore, sockeye & hamachi sashimi, tuna, salmon & prawn nigiri, 3 piece Dungeness crab California roll

Soup & Salad

Classic Clam Chowder house-made, New England Style 14^{.50}

Caesar Salad crispy capers, house-cut parmesan croutons 16

Burrata Caprese Salad (V) (GF) gem tomatoes, basil vinaigrette, Italian burrata, balsamic reduction 22^{.50}

Market Green Salad (V) (GF) Tuscan mixed greens, cucumber, red onion, citrus vinaigrette 13^{.50}

The Wood Fire Grill & Classics

Alderwood Grilled Sablefish (GF) miso soy marinated black cod, herb rice with crispy shallots, market vegetables 47

Signature Cedar Plank Salmon (GF) prepared medium unless otherwise requested, lemon, soy, herb rice with crispy shallots, market vegetables 36

Garlic Jumbo Prawns (GF) herb rice with crispy shallots, market vegetables, lemon butter sauce 33

Sesame Crusted Albacore Tuna (GF) soy mustard vinaigrette, cucumber salsa, wasabi aioli, market vegetables, herb rice with crispy shallots 35

Wood Grilled Peri Peri Chicken (GF) herb roasted potatoes, seasonal vegetables, grilled lemon 35

10 oz Prime New York Striploin (GF) grilled over alderwood to perfection, fries, market vegetables 59 + red wine demi-glace 3^{.50}

Bowls & Pasta

Seafood Hot Pot (GF) fresh fish, prawns, mussels, scallop, market vegetables, coconut red curry 35

Mussels & Frites 1 lb mussels, white wine, garlic, shallots, parsley, fries, lemon aioli 32

Linguine Vongole (GF) fresh Manila clams, white wine, chili flakes, cherry tomatoes, 29
(GF) gluten free pasta available on request

Pappardelle Frutti di Mare fresh fish, clams, mussels, prawns, scallop, Roma tomato sauce 40

Poke Bowl (GF) edamame, wasabi aioli, herb rice with crispy shallots, avocado, mango, cucumbers, lettuce, crispy wontons, with ahi tuna 27, (V) with tofu 24

From the Live Tanks

Fresh Dungeness Crab (GF)

whole or half crab available steamed or chilled market price

Fresh Atlantic Lobster (GF)

whole or half lobster available steamed or grilled market price

For The Table

Warm Baguette (V) 2 / 3^{.50}

Truffle Parmesan Fries (V) (GF)
roasted garlic aioli 13^{.50}

Roasted Mushrooms (V) (GF)
truffle oil, garlic, grana padano 11

Charred Broccolini (V) (GF)
chili flakes, lemon, parmesan 12^{.50}

Roasted Potatoes (V) (GF)
forno roasted, garlic, fresh herbs 12

Spicy Green Beans (V)
garlic, chili, ginger 12^{.50}

Prawn Sizzle (GF)
white wine, garlic-herb butter, focaccia 19^{.50}

Lobster Tail (GF)
citrus butter sauce 25

SUNDAY NIGHT SEAFOOD BOIL

Seafood boil for two 109

Full pound of Mussels & Clams, jumbo prawns, two lobster tails, Old Bay broth, andouille sausage, potatoes, local corn on the cob