

appetizers

Spicy Crab and Ginger Soup thai fire peppers, jasmine rice, and kaffir lime	9
Liquid Inspiration fresh, seasonal soup du jour	7
Two Clam Chowder a six seven award winning favorite	8
Salumi Antipasto seattle's own salumi cured meats, olives, dry provolone	10
Pan Roasted Penn Cove Mussels young leek fondue, cream sherry, roasted fennel	12

salads

Caesar chilled hearts of romaine, caesar vinaigrette, focaccia croutons	9
Northwest Caesar dungeness crab, parmesano crisp	17
Stuffed Cobb baby iceberg, chopped egg, smoked bacon, hass avocado, maytag bleu cheese, red onion, roma tomato with free-range chicken, alaskan king salmon, or seared prawns	17
Wonton Garden Stack mochi crisped calamari, tangerine, sesame soy cashews, miso citrus splash	14
Greek Salad cucumber, crumbled feta, roma tomato, pepperoncini, red wine vinaigrette, grilled prawns	15
Ahi Tuna Niçoise kalamata vinegar, french olive oil, haricot verts, russian banana potatoes, smoked paprika	20

luncheon

Oceanic Inspiration today's freshest fish	19
Salmon Burger lump crab and artichoke aioli, grilled walla walla onion, watercress, golden tomato	14
Dungeness Crab Cake avocado salad, balsamic syrup, curry oil, fennel coleslaw	18
Tempura Sable Fish & 'Chips' red thai tartar and lime	18
Portobello Grilled Cheese oregon white cheddar, sourdough, basil, roasted tomato cappuccino	12
Macaroni and Farmhouse Cheese Gratinée washington cheddar butter crumbs	13
Chicken Chèvre Sandwich smoked bacon, golden tomato, watercress, grilled walla walla onion, avocado, local pepper jelly	13
Waygu Kobe Hamburger american kobe, tillamook cheddar, seeded brioche	13
Moroccan Lamb Burger moroccan spices, saffron apricot remolded, roasted onions, mint	13

bento boxes with steamed jasmine rice, local greens and selection of soup

Gulf Tiger Shrimp scallion sear, ginger-soy, chinese stir fry	17	N.Y. Strip Loin korean BBQ glaze, wok seared baby greens	18
Alaskan King Salmon miso butter, sesame snow peas	19	Free Range Chicken Breast spicy peanut sauce, chinese stir fry	16
Dungeness Crab fresh lemon and clarified butter, caesar salad	22	Tofu Chops nori crust, buckwheat soba, shiitakes, coconut curry	14

wines by the glass

White and Sparkling

Lucien Albrecht, Brut Rosé	fr	14
Zardetto, Prosecco	lt	10
Moët & Chandon, White Star	fr	20
Zardetto, Prosecco	lt	10
Tamarack Cellars, Chardonnay	wa	11
Domaine des Cassagnoles	fr	10
Sokol Blosser, Evolution	or	10
Seven Hills, Voignier	wa	13
Domaine de Fonsainte, Rosé	fr	10
Lagler, Gruner Veltliner	aus	14

Red

Norton, Est. Reserve, Privada	arg	15
Brandborg, Pinot Noir	or	13
Dussek, Syrah	wa	14
Santa Ema, Cuvée, Merlot	chile	9
Kaiken, Cabernet Sauvignon	arg	9
Kiona, Cabernet Sauvignon	wa	14
Langhe, Nebbiolo	lt	16
Kaiken, Malbec	arg	9
Montes Alpha, Syrah	arg	14.5