

**Chef Sharp's Chart Room Restaurant**  
**Evening Menu Served 5pm-9pm**

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*Parties of 6 or more with split checks, please inform your server prior to ordering. Thank you.*

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**Soup**

**Clam Chowder** **\$6/\$12**  
new england style, parsley, bacon, house-made rolls

**Salads**

**House Salad** **\$4/\$8**  
mixed greens, pickled red onion, heirloom cherry tomato, carrot, choice of house-made dressing:  
*sweet chili garlic vinaigrette, honey stone ground mustard vinaigrette, buttermilk garlic, blue cheese*

**White Truffle Salad** **\$18**  
arugula, white truffle vinaigrette, feta, roasted almond, cherry tomato

**Caprese Salad** **\$17**  
tomato, mozzarella, basil, black garlic balsamic vinaigrette

**Golden Beet Salad** **\$16**  
arugula, goat cheese, prosciutto, almond streusel, sweet chili garlic vinaigrette

***Add to any salad:***

*6 oz. halibut \$23, 6 oz. salmon \$20, 6 oz. rockfish \$16, 6 oz. chicken breast \$13*

**Shareable Small Plates**

**Three Fresh Oysters** **\$16**  
served raw on the half shell, fresh horseradish, lemon, tabasco

**Half Dozen Fresh Oysters** **\$30**  
served raw on the half shell, fresh horseradish, lemon, tabasco

**Crab & Artichoke Dip** **\$16**  
cream cheese, sour cream, parmesan, carrot & celery crudité, house-made rolls

**Tuna Poke Tower** **\$26**  
6 oz. diced tuna, teriyaki soy sauce, avocado mousse, honeydew and cantaloupe, tortilla chips

**Seafood Cake Trio** **\$19**  
salmon cake & orange zest  
halibut cake, lemon zest, cantaloupe  
rockfish cake, lemon zest, honeydew

**Baked Macaroni & Cheese** **\$12**  
white cheddar, gruyere, panko

**Baked Crab Macaroni & Cheese** **\$24**  
2.5 oz. king crab, white cheddar, gruyere, panko

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**From the Alaskan Alder Wood Fired Grill**

<b>14 oz. USDA Prime Ribeye</b>	<b>\$49</b>
chimichurri, smashed fingerling potatoes, asparagus	
<b>8 oz. Snake River Wagyu Baseball Sirloin</b>	<b>\$36</b>
chimichurri, smashed fingerling potatoes, asparagus	
<b>Cowboy Rib</b>	<b>\$35</b>
bone in beef short rib, white wine mirepoix, smashed fingerling potatoes, house-made sweet chili bbq sauce, asparagus	

**From the Pan (no substitutions)**

<b>Halibut Iliamna</b>	<b>\$45</b>
seared halibut topped with 2 oz. of our crab & artichoke dip, saffron risotto, lemon cream sauce, parmesan crisp, asparagus	
<b>Chicken Mushroom Roulade</b>	<b>\$26</b>
duxelle mushroom stuffed chicken, white wine cream reduction, riced purple fingerling potato cake	
<b>Seafood Fettuccini Alfredo</b>	<b>\$36</b>
halibut, spot prawns, mussels, cherry tomatoes, parmesan crisp	
<b>Blackened Rockfish</b>	<b>\$34</b>
riced fingerling potato cake, carrot puree, asparagus, blackened seasoning	
<b>Ribeye Gnocchi</b>	<b>\$29</b>
house-made gnocchi, 8 oz. ribeye, creamy pesto, white wine	
<b>Colossal Alaskan King Crab</b>	<b>\$MP</b>
smashed fingerling potatoes, asparagus, lemon, drawn butter, additional legs at \$120 each	

**Comfort Food**

<b>Alaskan Fish &amp; Chips</b>	<b>Ling Cod \$21/Halibut \$24</b>
two 2.5 oz. pieces of beer battered Alaskan fish of choice, sour cream, house-made tartar sauce, cilantro lime slaw, beer battered fries	
<b>Build a Burger</b>	<b>\$15</b>
all burgers served on a brioche bun with lettuce, tomato, pickle, beer battered fries, gluten free bun \$1.50	
<b>Protein choices:</b> Kachemak Burger, Elk Burger (+\$2.00), Vegan Beyond Burger® (+\$2.00)	
<b>\$1.50 add-ons:</b> White Cheddar, Gruyere Swiss, Blue Cheese, Pepper-Jack Cheese	
<b>\$2.00 add-on:</b> Applewood Bacon	