

Soup & Salads

Clam Chowder (GF) new England style, clams, parsley, bacon, house-made roll	\$9 / \$16
House Salad (GF) mixed greens, cucumber, grape tomato, shaved carrot, choice of: <i>sweet chili garlic vinaigrette, honey mustard vinaigrette, buttermilk garlic, blue cheese, herb vinaigrette, or thousand island</i>	\$9 half / \$14 full
Caesar Salad tender leaves of romaine tossed with caesar dressing, shredded parmesan, croutons	\$15
Golden Beet Salad roasted golden beets, arugula, goat cheese, crispy prosciutto and almond streusel, sweet chili vinaigrette	\$17
Crab Cobb Salad (GF) 2.5oz. of king crab, blue cheese, cucumber, tomato, red onion, bacon and hardboiled egg on mixed greens	\$30

add a protein to your salad:

shrimp \$12 chicken \$10 rockfish \$14 salmon \$21 halibut \$27

Small Shareable Plates

Baked Macaroni & Cheese fusilli pasta baked in a rich smoked gouda and cheddar sauce, topped with panko bread crumbs	\$15
Crispy Brussel Sprouts flash fried brussel sprouts, local birch syrup aioli, candied pecans, dried prosciutto, Alaskan Salt Co. Birch Syrup Spit Salt	\$15
Coconut Prawns four large prawns, served on an orange-horseradish marmalade sauce and sriracha	\$18
Crab & Artichoke Dip crab and artichoke hearts baked in a rich cheese cream sauce, served with crudités and rolls	\$20
Pan Seared Alaskan Weathervane Scallops (GF) wrapped in bacon, topped with local birch syrup and Alaskan Salt Co. Birch Syrup Spit Salt	\$26
Alaskan Bay Oysters (GF) served raw with cocktail sauce and champagne mignonette	3 Oysters \$15 / Half Dozen \$28
Oysters Rockefeller house baked crab & artichoke dip topped with bacon, and parmesan	3 Oysters \$17 / Half Dozen \$32

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

*The following warning is posted per Alaska State Law.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.