

## Soup & Salads

### **Alaskan Seafood Chowder**

**\$10 cup / \$18 bowl**

Creamy chowder filled with a melody of rockfish, halibut, salmon, clams, and cod. Topped with bacon and fresh chopped parsley, served with a warm roll.

### **House Salad (GF)**

**\$9 half / \$14 full**

Crisp mixed greens with sweet red onion, juicy grape tomatoes and fresh shaved carrots. *Choice of house dressings: creamy buttermilk garlic, sweet chili vinaigrette, honey mustard, blue cheese, or herb vinaigrette.*

### **Caesar Salad**

**\$18**

Fresh Romaine hearts dressed in our signature Caesar dressing. Garnished with shaved parmesan and golden croutons.

### **Golden Beet Salad**

**\$26**

Roasted golden beets with peppery arugula, goat cheese, crispy prosciutto and crunchy almond streusel. Tossed with our signature sweet chili vinaigrette.

### **Gorgonzola Steak Salad**

**\$45**

Mixed greens topped with perfectly grilled 6oz. sirloin, creamy gorgonzola, kalamata olives, red onion, sun-dried tomatoes, garnished with a grilled pear. Finished with a balsamic vinaigrette.

### **Crab Cobb Salad (GF)**

**\$38**

Alaskan King Crab with blue cheese crumbles, english cucumber, grape tomato, red onion, smoky bacon and sliced hard-boiled egg arranged in rows over crisp mixed greens. Served with blue cheese dressing.

### Add a protein to your salad:

**Chicken \$12   Shrimp \$12   Rockfish \$16   Salmon \$24   Halibut \$30   Scallops \$31**

### Starters

#### **Crab & Artichoke Dip**

**\$28**

Alaskan crabmeat and tender artichoke hearts folded into a rich, bubbling cheese sauce. Baked until golden brown with a crispy panko top and served with fresh vegetable crudité's and warm house-made rolls.

#### **Baked Pesto Macaroni & Cheese**

**\$15**

Elbow pasta in a creamy white cheddar sauce infused with basil pesto. Topped with golden, crispy panko breadcrumbs.

**Add Alaskan King Crab meat: \$MP**

#### **Pan Seared Alaskan Weathervane Scallops**

**\$34**

Seared scallops wrapped in honey bacon, glazed with local birch syrup and finished with a light sprinkle of Alaskan sea salt.

#### **Steamer Clams**

**\$22**

Clams steamed in a broth of ripe tomatoes, fresh basil, roasted garlic, lemon juice, and white wine. Finished with our signature garlic herb butter.

#### **Coconut Prawns**

**\$26**

Four large prawns in a crispy golden coconut crust. Served with our orange-horseradish marmalade and a drizzle of sriracha, for a perfect balance of sweet and spicy flavor.

#### **Alaskan Bay Oysters (GF)**

**3 for \$15 / 6 for \$30**

Fresh-harvested oysters served with house cocktail sauce and a bright champagne mignonette to enhance their natural sweetness.

#### **Oysters Iliamna**

**3 for \$21 / 6 for \$42**

Fresh-harvested oysters topped with our signature crab & artichoke dip, crispy bacon crumbles, and parmesan cheese. Broiled until golden and bubbling.

#### **Crispy Brussel Sprouts**

**\$15**

Brussels sprouts flash-fried until crisp on the outside while tender inside. Tossed with local birch syrup aioli, candied pecans and baked prosciutto. Finished with Alaskan sea salt.

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***Parties of 6 or more - no split checks and will have an automatic gratuity of 20% added to their check.***

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**\*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.**