Menu

Alaskan Seafood Chowder **$10 cup / $18 bowl**
creamy new england-style chowder filled with a medley of rockfish, halibut, salmon, cod, and clams
topped with bacon and fresh-chopped parsley, served with warm house-made roll

House Salad (GF) **$9 half / $14 full**
crisp mixed greens with sweet red onion, sliced english cucumbers, grape tomatoes, and shaved carrots
choice of house dressings: buttermilk garlic ranch, sweet chili vinaigrette, honey ground mustard, blue cheese, or herb vinaigrette

Golden Beet Salad (GF) **$13 half / $26 full**
roasted golden beets with peppery arugula, creamy goat cheese, crispy prosciutto, and crunchy almond streusel
tossed in our signature sweet chili vinaigrette ***add shrimp or chicken $12***

Crab & Artichoke Dip (GFO) **$28**
alaskan crabmeat and tender artichoke hearts folded into a rich, bubbling cheese sauce with golden crispy panko breadcrumbs
and baked until golden brown, served with fresh vegetable crudités 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

Pan Seared Alaskan Weathervane Scallops (GF) **$34**
seared, local scallops wrapped in honey bacon, glazed with local birch syrup and finished with a light sprinkle of alaskan sea salt

Coconut Prawns **$26**
four large prawns in a golden crispy coconut crust, served with orange-horseradish marmalade and a drizzle of sriracha

Kachemak Bay Oysters (GF) **Raw 3 for $15 / 6 for $30** **Iliamna Style 3 for $21 / 6 for $42**
freshly harvested halibut cove oysters served with house cocktail sauce and a shallot-red wine mignonette

Entrées

Certified Angus Filet Mignon* (GFO) **$62**
8oz filet grilled over alder wood, served with au gratin potatoes and sautéed asparagus, topped with our signature béarnaise

Certified Angus Ribeye* (GF) **$58**
16oz ribeye grilled over alder wood, with garlic mashed potatoes and seasonal vegetables, finished with herb butter and alder salt

Half Rack Of Lamb **$40**
new zealand lamb grilled and oven finished, served with a mint chimichurri, garlic-rosemary fingerling potatoes, and butter carrots

Kachemak Burger* (GFO) **$25**
certified angus beef patty on a toasted brioche bun with lettuce, tomato, pickle, and sweet red onion **sub side salad $4**
served with crispy beer-battered french fries ***available with elk or vegan patty***

Halibut Iliamna *(GF)* **$50**
alaskan halibut pan-seared and topped with our signature iliamna sauce and sautéed asparagus
served over creamy saffron asiago risotto and a beurre blanc sauce

Blackened Rockfish *(GF)* **$40**
rockfish dusted with our spicy cajun seasoning blend, topped with sautéed asparagus and beurre blanc,
over a bed of creamy saffron asiago risotto, served with three blackened shrimp and our fresh-made mango jalapeno salsa

Alaskan Fish & Chips **Cod $29 / Halibut $39**
choice of halibut or cod, fried in a crispy beer batter and served with our house-made tartar sauce and beer-battered french fries

Colossal Red King Crab **$MP**
1lb of alaskan red king crab, steamed and served with drawn butter
choice of side: seasonal vegetables, garlic mashed potatoes, au gratin potatoes, beer-battered french fries, or saffron asiago risotto

---

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

---

***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.