



Dinner Menu

-Beginnings-

**Sherry Wine Braised Cauliflower – 17
– 18**

Roasted garlic, Shallot, French herbs, Danish bleu cheese, chives.

Herbed Goat Cheese, Roasted Garlic

Scallion Chimichurri, Smoked Paprika, Olive Oil, roasted garlic rubbed baguette.

Coconut Crusted Black Tiger Prawns – 21 Wild Hand-Cut Calamari – 18

Coconut tempura, Sweet Thai chili sauce.

Lightly fried, house made garlic aioli.

Wild Seafood Sampler – 27

Dungeness crab cake, calamari, coconut crusted prawns.

***Greenhouse Ahi Tuna Stack – 26**

Sashimi grade Pacific Ahi, crisp wonton, avocado, cucumber, onion, citrus-ginger ponzu.

Dungeness Crab Cakes – 24

House made roasted red pepper aioli.

Warm sourdough bread basket – 3/6

Served with roasted garlic and herb compound butter, And Brown sugar-honey compound butter

-Soups and Salads-

Cup – 9 Bowl -12

New England Seafood Chowder

Fresh clams, bay scallops, bay shrimp, bacon, potato, onion, cream sherry.

Chef's Soup Of The Day

Ask your server for details

**Cup or Bowl of Seafood chowder or soup of the day,
With Caesar salad or Mixed green salad with house bread – 18/21**

Mixed Green Salad - 12

Toasted almonds, grape tomatoes, daikon sprouts, English cucumber, fresh mozzarella, Meyer Lemon vinaigrette. **GF**

Classic Caesar Salad – 13

chopped romaine hearts, shaved parmesan, toasted croutons. **GF w/o croutons**

Wedge Salad – 13

Iceberg lettuce, grape tomatoes, Danish bleu cheese, bacon and bleu cheese dressing. **GF**

Spinach Salad, Beets, Goat Cheese - 13

Red and Golden beets, baby spinach, grape tomatoes candied walnuts, raspberry vinaigrette. **GF**

-Add to any salad or entrée –

All natural chicken skewers (2) – 12 **GF**

*Filet mignon steak skewers (2) – 20 **GF**

Wild tiger prawn skewers (2) – 18 **GF**

Bay Shrimp – (3 oz.) – 13 **GF**

Grilled skinless chicken breast – 13 **GF**

Essential Bakery roasted garlic baguette – 8

Almondine butter sauteed cremini mushrooms – 9 **GF**

Grilled Asparagus – 12 **GF**

-Entrée Salads-

Ragin' Cajun Caesar, Candied Walnuts 28/35

Hearts of romaine, shaved parmesan, toasted croutons, candied walnuts, choice of blackened or grilled chicken (28), or blackened or grilled Alaskan Ling cod (35) **GF w/o croutons**

***Flat Iron steak, Danish Bleu Cheese -34**

Grilled all-natural Flat Iron, cremini mushrooms, diced egg, grape tomatoes, chopped hearts of romaine, Bleu cheese dressing, shoestring Walla Walla sweet onion.

Wild Seafood Sauté Salad - 29

Wild tiger prawns, sea scallops, sweet bay shrimp, carrot, onion, celery, cremini mushroom, grape tomato, bacon, baby spinach, parmesan cheese, Almondine white wine dressing. **GF**

\$7 split charge on all Entrées

GF – Gluten Free. We are not a certified "Gluten Free Restaurant"

***These items are cooked to order. Pierce County Health Department warns the risk of consuming raw or undercooked meats, poultry, or seafood. Doing so could result in foodborne illness. Regarding the safety of consuming fresh partially cooked fish, information is available upon request.**



Entrées

-Seafood & Specialties-

Coconut Crusted Black Tiger Prawns – 36

Coconut tempura battered, ginger and green onion rice cake, seasonal vegetables, sweet Thai chili sauce

Wild Dungeness Crab Cakes – 38

Ginger and green onion rice cake, seasonal vegetable sauté, house made roasted red pepper aioli.

***Wild Alaskan Ling Cod – 36**

Lightly grilled with Tri-Citrus compound butter, shitake mushroom risotto, seasonal vegetable sauté. **GF**

***Sesame & Pepper Seared Ahi Steak – 47**

Sashimi grade ahi tuna, lightly crusted and flash seared rare, ginger and green onion rice cake shoestring vegetable slaw with sesame-sake dressing, wasabi streaker. **GF**

Wild New England Sea Scallops - 49

Creamy herbed mascarpone polenta, Brussel sprouts with a hint of bacon, smoked bacon and onion jam, cream sherry Beurre blanc. **GF**

Wild Alaskan Parmesan Halibut – 41

Parmesan and panko crusted; basil pesto whipped potatoes, seasonal vegetable sauté, cream sherry Beurre blanc.

***Wild Alaskan Halibut – 39**

Lightly grilled with Tri-Citrus compound butter, shitake mushroom risotto, seasonal vegetable sauté. **GF**

Classic Seafood Cioppino - 34

Herbed tomato broth, lobster, prawns, sea scallops, wild market fish, Roasted garlic baguette.

-Pasta-

Wild Seafood Linguini Alfredo – 45

Wild tiger prawns, Sea scallops, lobster, bay shrimp, cremini mushroom, basil, parmesan, white wine cream broth, roasted garlic baguette.

Classic Chicken Piccata Linguini – 28

Parmesan crusted chicken breast, garlic, shallot, caper berries, lemon-white wine cream sauce, grated parmesan cheese.

-Gluten Free Pasta available upon request-

-Steaks & Chops-

All steaks include garlic whipped potatoes, seasonal vegetable sauté, garlic roasted cremini mushrooms, and rosemary au jus

***8 oz. Marinated Flat Iron – 41 GF**

***8 oz. Filet Mignon – 56 GF**

***14 oz. Prime Ribeye – 60 GF**

***14 oz. NY Strip – 58 GF**

All-natural oven roasted split chicken – 28

***Charbroiled Molasses Glazed Pork Chop – 32**

Brussel sprouts with a hint of bacon, Washington apple-currant chutney, spicy whole grain mustard

***Charbroiled Wagyu Cheeseburger – 22**

American “Wagyu” beef. Tomato, shoestring onion, mayonnaise, tomato relish, shredded iceberg lettuce, Tillamook sharp cheddar, sesame seed bun, served with fries.

-Add an 8 oz. Maine Lobster Tail to any steak for \$25-

Krystle Smith – Owner • Erik Smith – Chef/Owner • Jose Guillermo – Executive Chef

\$7 split charge on all entrées – Please communicate ALL allergies to your server.

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