

Appetizers

Oysters On The Half Shell

Ask your server for availability and market price

Pacific Oyster Shooter 3

Locally grown Oysters in Cocktail Sauce

Oysters Rockefeller ½dz 15 1dz 29

Roasted in a spinach liquor bread

Garlic Herb Oysters ½ dz 15 1dz 29

Herb butter and parmesan

Cognac Oysters ½ 17 1dz 29

Topped with spinach, bacon and cognac butter

Bacon & Herb Roasted Oysters ½ 15 1dz 29

Baked & Seasoned with delicious cheese & bacon

Crab Cakes 15

Two Dungeness Crab Cakes with aioli

Halibut Tacos 20

Two Halibut Tacos Beer Battered and Fried over cabbage and Pico

Your choice of flour or corn tortillas

... Upgrade to Entrée for 10

Shrimp Artichoke Dip 13

Bay Shrimp, with Artichokes, in a cheese herb sauce

Coconut Prawns 15

Four Coconut Prawns Served with honey mustard horseradish dip

Calamari 13

Lightly dusted, deep fried Calamari with aioli

Prawn Cocktail 15

Tiger Prawns with Cocktail Sauce

Quesadilla 8

Grilled flour tortilla, Cheddar Jack, & Pico

Add Chicken, Beef, or Shrimp.

Steamer Clams 20

Manilla Clams simmered in Vegetable broth

Upgrade to Entrée for 15

Steamer Muscles 15

Muscles Simmered in Vegetable broth with sweet onion and a touch of chipotle

Upgrade to Entrée for 30

Potato Skins 9

Baked with Cheddar Jack, Bacon & topped with Green Onion

Salads

Caesar ½ 8 full 11

Romaine, Parmesan, Croutons, and Caesar Dressing

Add Chicken 4

Salmon 6

Shrimp 4

Crab 6

Spinach 16

Red onions, Bacon, Almonds, Parmesan, Croutons, Tomato, and Egg

Seafood Louie 30

Dungeness Crab, Prawns, Scallops, Olives, Artichokes, Tomato, & Egg over Iceberg Lettuce

Cobb 20

Romaine, Grilled Chicken, Bacon, Tomatoes, Olives, Avocado, Gorgonzola, and Egg

Thai Chicken 20

Romaine, Grilled Chicken, Cucumber, Sweet Red Pepper, Red Onion, Tomato, with Chow Mein Noodles & Sesame Seeds

Dressing – House (Ginger), Blue Cheese, Honey Mustard, Ranch, 1000, or Italian.

Puget Sound Baskets

Served With Fries and Coleslaw

Halibut ½ 19 full 29

Wild Pacific Halibut; lightly beer battered and fried.

Cod ½ 15 full 25

True Cod, hand breaded with Panko and fried

Prawns 16

5 Breaded Tiger Prawns with Cocktail Sauce

Oysters 15

5 Pacific Oysters, breaded and fried, served with cocktail sauce.

Clams 15

Clam Strips breaded and fried

Chicken Tenders 12

Breaded tenderloins with BBQ sauce

Popcorn Shrimp 13

Bay Shrimp breaded and fried, with cocktail sauce

Combo Basket 40

3 Oysters, 3 Prawns, 2 Cod, Clams, and Popcorn Shrimp

Seafood Entrées

Choice of Manhattan chowder or salad & either baked potato, rice, vegetable medley, or fries

Pan Fried Pacific Oysters 25

Dusted oysters, pan fried in butter, with cocktail sauce

Steamer Clams 35

2lb bowl of fresh steamers

Lobster Tail market price

One 12oz lobster tail, served with drawn butter

King Crab

½lb or 1lb Market Price

Crab Cakes 28

Three Dungeness Crab meat cakes, served with aioli

Tiger Prawns 25

Sautéed in a white wine lemon butter sauce

Coconut Prawns 30

Served with honey mustard horseradish dip

Scallops 33

Sautéed in a buttery white wine garlic sauce

Chipotle Bacon Prawns 30

Sautéed Shrimp in Chipotle Sauce

Saffron Rice Seafood Paella – 33

Muscles, clams, prawns, & snow crab

Oyster House Feast (Feeds 2) 90

Lobster Tail, Prawn skewers, Alaskan King Crab, Steamer Clams, broiled Salmon, and poached Halibut

Steamer Muscles 30

Muscles Simmered in Vegetable broth with sweet onion and a touch of chipotle

Halibut 40

Broiled, Sautéed, or Poached

Salmon 38

-Blackened, rubbed in Cajun Spices

-Broiled, topped with herb lemon butter

-Sautéed, topped with Hollandaise

-Stuffed with Dungeness

and topped with Hollandaise

Oyster House Cioppino 40

Shellfish and Prawns simmered in our tomato stew sauce.

Oyster House Jambalaya 40

A classic Cajun dish with a Seafood twist

Steak

Choice of entrée soup/salad and side

Filet Mignon - 8oz 40

Rib-Eye – 12oz 35

Sirloin -12 oz 30 Add lobster tail (market

Price) New York Prime -12oz 35

Sandwiches & Fries

Reuben 18

Club House 20

Chicken 15

Shrimp Wrap 15

Chicken Wrap 15

Chowder and Oyster Stew

Oyster House Clam Chowder

Cup 6 Bowl 9 Bread Bowl 14

Manhattan Clam Chowder

Cup 6 Bowl 9 Bread Bowl 14

Dungeness Crab Chowder

Cup 10 Bowl 12 Bread Bowl 17

Oyster Bay Stew

Cup 10 Bowl 12 Bread Bowl 17

Made to order with Oysters & Vegetables in a creamy stew

*These items are cooked to your specifications. Consuming raw or undercooked, meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Hand-made Pasta

Seafood Lasagna 26

Salmon, Halibut, Ricotta, Mozzarella, & Parmesan. Made to order. Please allow 15min for cooking.

Fettuccine 26

Your choice of Marinara or Alfredo Sauce, and either Blackened Salmon, Seared Salmon, Prawns, Clams, Chicken or Meatballs. Pasta made in house!!!

Crab Tortellini 26

Filled with Dungeness Crab Meat, three cheeses, & Basil.

Burgers

Served with pickle spear and ½ pound fries

Deluxe 15

Includes cheese and bacon

Salmon 15

Halibut 18

BBQ 15

Oyster 15

Crab Cake 18

Chicken 15