

SMALLER

MARINATED OLIVES 6

CRUDITÉS 12

raw and pickled things

CHIPS & DIP 14

tonnato, house-made chips, capers

*BLUE PRAWN CRUDO 15

micro cilantro, aquachile, persian cucumber

BURRATA 15

apricot, mint, grilled levain

LETTUCES & HERBS 14

pepitas, goat cheese

STEAMED MANILA CLAMS 19

saffron fish broth, pimenton butter, grilled bread

CRISPY OCTOPUS SALAD 20

cauliflower, giardiniera, soft herbs

LARGER

SPRING ONION RISOTTO 23

morels, roasted garlic, fromage blanc

PAN SEARED HALIBUT 35

tahini yogurt, pearl cous cous, walnut-cilantro relish

LOCAL SOCKEYE SALMON 38

chermoula, watermelon radishes, cilantro

FIRE ROASTED PORK CHOP 27

green garlic, chickpea, taggiasca olives

WOOD FIRED HALF CHICKEN 27

walla walla soubise, haricot vert, calabrian chiles

BRAISED SHORT RIBS 37

bing cherries, easter egg radish, horseradish

SIDES

HEIRLOOM TOMATOES 13

za'atar, marinated feta, opal basil

*FRIED POTATOES 10

preserved lime, spicy aioli, scallion

PAN ROASTED ZUCCHINI 12

matbucha, sultanas, gremolata

*while delicious, we must advise that consumption of raw, under cooked, or unpasteurized foods may increase food borne illness risk.

KEEP YOUR SHIP TOGETHER

