

FOOD MENU

Fish & Chips

Wild Alaska Cod - (3 piece) \$25

*ale battered, simple slaw, dill pickles,
tartar, lemon, fries - extra piece \$7*

Wild Alaska Halibut - (3 piece) \$31

*ale battered, simple slaw, dill pickles,
tartar, lemon, fries - extra piece \$9*

½ Pound Hot Honey Citrus Shrimp \$23

*panko crusted, simple slaw, dill pickles, tartar,
fries*

Crisp Calamari \$22

peppers, lemon basil aioli, fries

Signature soups

Clam Chowder \$9/14

bacon, potatoes, chives, garlic parmesan bread - cup/bowl

Crab Bisque \$10/15

sherry, chives, garlic parmesan bread - cup/bowl

Small Bites

Oyster Shooter (GF) \$4

cocktail sauce, lemon - 1 or \$20 for 6

Cheesy Lobster & Crab Toast \$17

*Beecher's cheese sauce, cheddar, scallion, parmesan,
brioche*

Seafood Cocktail (GF optional) \$MP

*choice of lobster or crab, cocktail sauce, lemon, garlic
parmesan bread*

Not Fish but The Best

Crispy Chicken Strips \$20

*panko bread crumbs, southwestern ranch, malt vinegar
aioli, simple slaw, fries - extra piece \$4*

Bacon Mac & Cheese \$20

*Beecher's cheese sauce, cheddar, fontina, garlic parmesan
crumbles*

Loaded Fries

Chowder Style \$16

bacon, chives

Beecher's Cheesy Cajun Bacon \$15

*cheddar, fontina, red onion, southwest ranch,
tomatillo sauce*

Lobster Style \$19

*Maine lobster, Beecher's cheese sauce, scallion, brown
butter, smoked paprika, lemon*

Crisp & Cold

White Balsamic Garden Salad (GF optional) \$7/\$12

tomato, red onion, cucumber, croutons - half or full

Classic Caesar (GF optional) \$8/\$13

*romaine, parmesan, croutons, lemon - half or full
add crispy chicken / crispy calamari /
hot honey shrimp / blackened salmon*

Net Shed Nicoise - salmon or ahi tuna (GF) \$25

*potato salad, green beans, tomato, red onion, egg,
kalamata olives, balsamic dressing, capers, lemon*

Handhelds

Blackened Fish Tacos (GF optional) \$20

bacon, slaw, lemon herb aioli, tomatillo sauce - salmon or cod, flour or corn tortillas

¼ Pound Crab Roll SMP

brioche, chives, side simple slaw - choice of New England style or Brown Butter

¼ Pound Maine Lobster Roll SMP

brioche, chives, side simple slaw - choice of New England style or Brown Butter

Smoked Wild Alaska Salmon Melt \$17

warm brioche, bacon, cheddar, furikake, side simple slaw

Sides

Focaccia Garlic Parmesan Bread - (2 piece) \$5

Blistered Garlic Green Beans (GF) \$6

Simple Slaw (GF) \$3

cabbage, honey, cider vinegar, celery seed, love

Potato Salad (GF) \$4

dill, mustard, mayo, scallion, celery

Wakame Seaweed Salad (GF) \$5

sesame, soy, rice wine vinegar

Specialty Rice Bowls

Ahi Poke (GF) \$23

ginger sesame, shoyu, chives, miso togarashi aioli, edamame

Teriyaki Wild Alaska Salmon (GF) \$27

sherry, black pepper, sesame seed, blistered green beans, edamame

Pan Seared Scallops (GF) \$36

brown butter, capers, chives, blistered green beans, edamame, lemon

Miso Glazed Sabelfish (GF) \$27

24-hour marinade, mirin, chives, blistered green beans, edamame, sesame seed

Parmesan Crusted Wild Alaska Halibut (GF) \$34

pesto & sun-dried tomato vinaigrette, kalamata olives, blistered green beans, edamame, lemon

GF indicates item is Gluten Free without modification

One Pot Steamers

garlic parmesan bread, make it linguine pasta \$3

½ Pound Nola Wild Shrimp (GF optional) \$22

blue pacific shrimp, white wine, tomato, scallion, cajun butter

Pound of Penn Cove Mussels (GF optional) \$23

local mussels, white wine, scallion, garlic parsley butter, lemon

Pound of Clams (GF optional) \$23

local clams, white wine, scallion, garlic parsley butter, lemon

PNW Cioppino (GF optional) \$25

rockfish, clams, calamari, mussels, shrimp, white wine, crushed tomato, chili flakes, garlic parsley butter

Kids

Wild Alaska Salmon Teriyaki Bowl GF \$13

Mac & Cheese \$11

Chicken Tenders & Fries \$12

Grilled Cheese & Fries \$11

Sweet Things

Warm Chocolate Chip Cookie \$6

Coconut Chocolate Macaroon (GF) \$7

Key Lime Pie Jar \$10