



First Plates

Freshly Made Clam Chowder with Bacon, Potatoes, Cream, Celery, Herbs and Spices
Cup \$5 Bowl \$8

Cup of Clam Chowder Paired with Mixed Greens or the Caesar Salad \$9
Paired with the Spinach Salad \$10

Mixed Greens Tossed with Grated Carrots, Seasoned Toasted Bread Crumbs and a Gorgonzola Vinaigrette \$5 petite

Caesar Salad of Romaine Lettuce, Toasted Bread Crumbs, Parmesan and a Creamy Garlic Dressing \$5 petite
add Anchovies \$1.50

Baby Spinach Tossed with Bacon, Soy Nuts, Gorgonzola, Granny Smith Apples and a Sherry Vinaigrette \$6 petite

Grilled Salmon, Grilled Prawns or Fresh Dungeness Crab on a Bistro Mixed Greens or a Bistro Caesar Salad \$13
on a Bistro Spinach Salad \$14

Fresh Handpicked Dungeness Crab from the Winter Hawk Fishing Vessel Served over a Tangy House Made
Cocktail Sauce in a Martini Chiller \$15

Calamari Sautéed in Olive Oil with Garlic, Lemon, Red Chili Flakes, Red Cabbage and Parsley \$13

Goat Cheese Baked with Garlic and Served with Olive Tapenade, Fresh Herbs and Toasted Crostini \$12

6 oz. Pan Fried Dungeness Crab & Shrimp Cake Served with Wasabi Aioli and Drizzled with a Malt Vinegar Reduction \$15

Our House Made Frites: A Traditional Belgium Snack of Twice Fried Fresh Shoe String Potatoes Tossed with Sea Salt
and Served with a Tangy Steak Sauce \$5

Main Plates

A Spicy Seafood Stew with Mussels, Prawns, Squid and Fresh Dungeness Crab in a Stock with Saffron,
Tomato and Vegetables \$23

Island Wild Seafoods Hebi Grilled to Medium-Rare Crusted with Black Sesame Seeds and Seaweed, Drizzled
with a Sesame~Ginger Soy Dressing and Served with Basmati Rice and Seasonal Vegetables \$23

Grilled Wild Salmon Filet Served with a Crispy Yukon Gold Potato Galette, Horseradish Cream and Swiss Chard *market price*

6 oz. Pan Fried Dungeness Crab & Shrimp Cake with a Wasabi Aioli and Drizzled with a Malt Vinegar Reduction,
Served with Frites and House Made Slaw \$21

Fresh Dungeness Crab and Sautéed Prawns Tossed with Mint, Peas, Sundried Tomatoes, Garlic, a Touch of Cream
and Angel Hair Pasta \$25

Rack of Lamb Grilled with Sumac, Served with Mint Pesto, Whipped Potatoes and Seasonal Vegetables \$28

Porcini Crusted Pan Seared New York Steak with a Roasted Shallot Demi Glace, Whipped Potatoes
and Seasonal Vegetables \$26

The Michael Burger with Grilled Natural Beef, Tillamook White Cheddar, Smoked Bacon and a Tangy Steak Sauce on a
Toasted Bun with House Made Frites 1/4 lb \$10 1/2 lb \$12

*Saffron Salmon only uses wild salmon. When in-season, we buy live Dungeness crab locally and pick the meat ourselves.
All of our meals are prepared fresh to order. Consequently, food may take a bit longer to prepare. Sit back, relax and enjoy the view.*

No Cell Phones! 18% Gratuity added to parties of five or more. Please make your server aware of any food allergies. \$2 split plate charge.