

Gluten Free Menu



Appetizers

SAUTÉED CALAMARI

Served in Garlic Butter Wine Sauce

GRILLED ARTICHOKE

Castroville Artichoke, Marinated in Balsamic Vinaigrette, Grilled and Served w/ Roasted Garlic Aioli

CLAMS & MUSSELS BORDELAISE

Steamed Clams & Mussels Sautéed w/ White Wine, Garlic, Tomatoes, Butter & Herbs

BACON WRAPPED SCALLOPS

Over White Bean Stew

CHILLED ½ MAINE LOBSTER

Served with Dungeness Crab Meat and Bay Shrimp Meat

½ DOZEN OYSTERS ON THE HALF SHELL

JUMBO PRAWNS COCKTAIL

DUNGENESS CRAB COCKTAIL

BAY SHRIMP COCKTAIL

Salads

CAESAR SALAD

Tender Heats of Romaine Tossed in a Caesar Dressing, Topped with Fresh Grated Parmesan Cheese (Add Chicken, Salmon or Prawns)

POACHED PEAR & SEARED SCALLOP SALAD

Mixed Greens, Blue Cheese Crumbles, Fresh Strawberries, Candied Pecans & Raspberry Vinaigrette

SESAME AHI TUNA & GRILLED PRAWNS SALAD

Mixed Island Greens, Mango, Avocado, Papaya & Sweet Chili Vinaigrette

ICEBERG WEDGE SALAD *(Dinner Only)*

With Blue Cheese, Fresh Tomatoes & Bacon Bits

SEAFOOD LOUIE SALAD

Dungeness Crab Meat, Chilled Prawns & Bay Shrimp Served over Mixed Greens w/ Avocado, Mango, Papaya and 1000 Island Dressing

LOUIE SHRIMP, DUNGENESS CRAB OR COMBO SALAD *(Lunch Only)*

Over Mixed Greens, Topped w/ Fresh Fruit, Tomato, Egg & Avocado

BROILED SKIRT STEAK SALAD

Baby Arugula, Granny Smith Apple, Asiago Cheese, Dried Cherries and Pistachio Vinaigrette

Hopper Crab & Lobster Platters

(Served with Steamed Rice or Mashed Potatoes)

7 oz FILET MIGNON & 6 oz LOBSTER *(Lunch Only)*

WHOLE DUNGENESS CRAB

With Drawn Butter

10 oz LOBSTER TAIL

With Drawn Butter

1 lb KING CRAB LEGS

Sautéed in Garlic Butter Wine Sauce

Fresh from the Hopper

SESAME CRUSTED OR BLACKENED RARE AHI TUNA

With Lemon and Olive Oil, Served with Seasonal Vegetables and Rice

SANDDABS

*Fresh Grilled Filets Topped with Diced Tomatoes and Light Basil Sauce,
Served with Garlic Mashed Potatoes and Seasonal Vegetables*

MACADAMIA CRUSTED TILAPIA

Served with Rice, Papaya Mango Relish, Seasonal Vegetables and Citrus Broth

SEAFOOD CIOPPINO

*Fresh Dungeness Crab, Scallops, Prawns, Clams, Mussels and Fresh Fish
Slowly Simmered in a Light Marinara Sauce*

CAJUN MAHI MAHI

Served with Rice, Seasonal Vegetables, and Fresh Tomato Salsa

GRILLED SALMON

Herb Crusted Grilled Salmon w/ Sautéed Spinach and Garlic Mashed Potatoes

BROILED SWORDFISH

*With Garlic Mashed Potatoes, Seasonal Vegetables, Sautéed Spinach
and Lemon Caper Herb Sauce*

ROASTED HALIBUT & PRAWNS

With Seasonal Vegetables, Garlic Mashed Potatoes and Lemon Basil Sauce

CHICKEN MONTEREY

*Chicken Breast with Sautéed Portabella Mushrooms, Baby Artichoke Hearts,
Tomato, Basil, and Garlic, Served with Rice and Seasonal Vegetables*

Steaks

(Entrees include Garlic Mashed Potatoes or Rice)

FILET MIGNON 10 oz

Finished with Garlic Herb Butter

BIG PORTERHOUSE STEAK 22 oz

With Sautéed Mushrooms

NEW YORK STEAK 14 oz

Topped with Garlic Herb Butter

PRIME TOP SIRLOIN 10 oz

Cooked to perfection

TOMAHAWK BONE IN RIBEYE STEAK 20 oz

Topped with Garlic Herb Butter

Desserts

CHOCOLATE MOUSSE · CRÈME BRULEE · FRESH FRUIT

