

Bites

Bread Basket ^{V/DF}

Grand Central Bakery focaccia, extra virgin olive oil, balsamic vinegar, Italian herb mix, four slices 5

Crispy Calamari ^{DF}

lemon aioli half 10 / full 20

Pacific Northwest Mussels ^{DF}

Thai style red curry, coconut milk broth, toasted baguette 25

Pacific Northwest Manila Clams

shallot, garlic, white wine, butter, herbs, toasted baguette 25

Coconut Prawns ^{DF}

fried coconut Del Pacifico day-boat prawns, spicy Thai-style chili dipping sauce 18

Dungeness Crab Dip

artichoke hearts, roasted red pepper, chives, cream cheese, tortilla chips 25

Oysters on the Half Shell* ^{GF/DF}

ask your server for rotating selection
red wine mignonette MP

Prawn Cocktail ^{GF/DF}

chilled Del Pacifico day-boat prawns, cocktail sauce
27 half dozen

Warm Brie ^V

honey drizzle, Honeycrisp-cinnamon apple butter, Marcona almonds, rosemary croccantini 18

Add to any item

bay shrimp 7	chilled, house-smoked scallops 12
crispy calamari 10	chilled Del Pacifico day-boat prawn 5 ea
grilled chicken breast 9	grilled 6oz King salmon 30
avocado 5	Dungeness crab cake 13.5
Dungeness crab meat 29	
Tanner crab cluster 42	

please alert your server to any food allergies.
items marked with GF are gluten friendly, however, are prepared in a facility that uses gluten products.

Soups & Salads

Ray's Clam Chowder

New England style with clams & house smoked bacon
cup 9 / bowl 11

Greek Salad ^{V/GF}

romaine lettuce, Kalamata olives, cucumbers, red onions, Roma tomatoes, feta cheese, coriander vinaigrette small 8 / large 16
add grilled chicken 9
add avocado 5

Classic Caesar

house-made croutons, shredded Parmesan
small 8 / large 16
add grilled chicken 9
add Spanish anchovies 7
add avocado 5

Chicory Salad ^{GF}

Treviso, Belgian endive, bleu cheese crumbles, sliced pears, candied walnuts, balsamic vinaigrette
small 8 / large 16

Smoked Scallop & Bay Shrimp Salad ^{GF/DF}

chilled smoked scallops and bay shrimp, mixed greens, shaved fennel, avocado, grapefruit, Marcona almonds, citrus vinaigrette 25

Seared Oregon Albacore Cobb Salad* ^{DF}

pink peppercorn crusted tuna, romaine/spring mix, red wine vinaigrette, house smoked bacon, cherry tomatoes, red onion, avocado, cucumber, 6 ½ minute egg 25

Sandwiches

choice of a side Caesar or garden salad
sub battered fries 1
sub sweet potato fries 1
sub chowder 3

Classic Burger*

ground beef, aged white cheddar, butter lettuce, tomato, red onion, poblano aioli 20

Jerk Seasoned Sockeye Salmon Sandwich

grilled pineapple, butter lettuce, avocado, basil-lime aioli, King's Hawaiian Bun 25

Nashville Hot Chicken Sandwich

spicy fried chicken thigh, cilantro slaw, buttermilk aioli, bread and butter pickles, King's Hawaiian Bun 22

*consuming raw or undercooked seafood or meats may increase your risk of foodborne illness

Entrées

True Cod Fish & Chips

cilantro coleslaw, house-made tartar sauce, French fries, two pieces 27
add an additional piece of cod 10

Seafood Cioppino^{DF}

herbed tomato sauce, mussels, clams, salmon, white fish,
prawns, shell on tanner crab, toasted baguette 38

Ahi Poke Bowl*^{DF}

soy-ginger marinated tuna, sesame encrusted rare tuna, wasabi aioli, jasmine rice,
wakame salad, pickled cucumber, edamame, carrots, wontons 32

Grilled Wild Alaskan King Salmon^{GF}

creamy polenta, sautéed kale and mushrooms, sherry-beurre blanc,
goat cheese, toasted walnuts 51

Pacific Northwest Sablefish in Sake Kasu^{GF/DF}

jasmine rice, grilled bok choy, honey soy, scallion oil 51

Steamed Alaskan Tanner Crab

green beans, fried Yukon Gold potatoes, butter sauce, lemon
one cluster 52 / two clusters 88

Seared Dungeness Crab Cakes

sweet potato purée, fried Brussels sprouts, Honeycrisp apples,
toasted pecans, apple cider vinaigrette
two cakes 28 / four cakes 56

Pan Roasted Half Chicken^{DF}

fried Yukon Gold potatoes, roasted carrots, chicken jus, herbs 35

Smoked Scallop Carbonara

bucatini, pancetta, house-smoked bay scallops, Pecorino Romano 32
add four Del Pacifico day-boat prawns 20

Roasted Baby Carrots^{VGN/DF}

carrot purée, pearled couscous, vegan pesto, Calabrian chili, toasted hazelnuts 30

Grilled Double R Ranch Ribeye*^{GF}

broccolini, braised cipolini onions, garlic-whipped potatoes, port demi-glace 62

Add to any item

avocado 5	chilled Del Pacifico
bay shrimp 7	day-boat prawn 5 ea
crispy calamari 10	grilled 6oz King salmon 30
grilled chicken breast 9	Tanner crab cluster 42
Dungeness crab meat 29	chilled, house-smoked
Dungeness crab cake 13.5	scallops 12