



Appetizers

DUNGENESS CRAB CAKES

With grape tomato relish, roasted red pepper coulis and garlic-lemon aioli

NEW ORLEANS STYLE DUNGENESS CRAB GRATINÉE

With mushrooms, sherry and béchamel topped with house cheese blend and served with Parmesan toast points

CRAB & SHRIMP STUFFED MUSHROOMS

Mushroom caps stuffed with Dungeness crab and bay shrimp topped with lemon butter sauce

CHEESE TORTELLINI

Ricotta, Provolone, Romano, Parmesan with a touch of fresh garlic, wrapped in egg pasta with a Madeira cream sauce, prosciutto and chopped tomatoes

FRESH LOCAL STEAMED MANILA CLAMS

Fresh herbs, garlic, crushed red pepper, tomato, and white wine butter sauce

FRESH MEDITERRANEAN MUSSELS

Served with onions and mushrooms in a light white wine and saffron broth with a touch of cream

Starter Soups & Salads

HOUSE SALAD

Organic Spring mix and romaine, carrot, grape tomato, roasted pepitas and your choice of dressing

Our house-made dressings: Buttermilk-Pistachio Vinaigrette, Bleu Cheese, Ranch, Louie, Balsamic Vinaigrette, Caesar

Soups available by the cup or bowl:

French onion | New England clam chowder | Seafood Bisque

Entrée Salads

LARGE TRADITIONAL CAESAR SALAD

Creamy Caesar dressing, organic hearts of romaine, house-made croutons, parmigiano-reggiano, lemon, anchovy
add Grilled Chicken Breast | Prawns

SEAFOOD SALAD

Grilled wild Gulf prawns, Maine sea scallops and Dungeness crab served on organic spring mix and hearts of romaine with hard-boiled egg, roasted pepitas, pickled asparagus, grape tomatoes, and carrots with Louie dressing on the side

GRILLED SALMON SALAD

Dry rubbed and grilled seasonal wild salmon filet with prosciutto ham crisps on a bed of organic spring mix and romaine; tossed in a buttermilk-pistachio vinaigrette, with roasted pepitas, grape tomato, carrots and pickled asparagus

Sandwiches

served with choice of regular or sweet potato fries

PERFECT BURGER

Snake River Farms Wagyu beef patty with lettuce, tomato, onion and black pepper aioli, your choice of cheddar, swiss or bleu cheeses on a Two Spot Bakery buttermilk bun. Add bacon.

FRESH DUNGENESS CRAB MELT

Swiss cheese, lettuce, tomato and black pepper aioli on a Two Spot Bakery buttermilk bun

RUEBEN

New York pastrami, sauerkraut, swiss cheese, Louie dressing on Sequim's Two Spot Bakery Russian rye bread

Pastas

PESCATORE

Prawns, scallops, clams, mussels, salmon, seasonal white fish and crab with onions and sweet peppers in a light white wine pesto broth, with fresh linguine

CLAMS & LINGUINE

Local manila clams with fresh herbs, garlic, crushed red pepper, tomato, and white wine butter sauce with fresh linguine

CHICKEN PARMESAN

Breast of chicken with marinara, quattro formaggi, and parmesan cheese on a bed of fresh linguine pasta, tossed with garlic, tomatoes and extra virgin olive oil

FETTUCCHINE ALFREDO

Traditional Alfredo sauce, parmesan, fresh fettuccine, with your choice of grilled chicken, wild prawns, or vegetables

SEAFOOD FETTUCCHINE

Salmon, seasonal white fish, wild Gulf prawns, scallops, crab and fresh fettuccine in a French-style shallot and white wine cream sauce

PORTABELLO MUSHROOM RAVIOLI

Grilled chicken breast, prosciutto ham, mushrooms, Madeira cream sauce Garnished with tomato concasse and parmesan

SIX CHEESE RAVIOLI

Served in a pink vodka cream sauce with fresh Dungeness crab, topped with seared scallops and wild prawns and garnished with parmesan and tomato concasse

Seafood & More...

BOUILLABAISSE

Salmon, seasonal white fish, prawns, mussels, scallops, clams and Dungeness crab in a traditional saffron and Madeira broth, topped with a spicy rouille and grilled parmesan toast points

NORTHWEST CIOPPINO

Clams, mussels, prawns, scallops, salmon, seasonal white fish and Dungeness crab in a light and spicy tomato broth with fresh herbs served with grilled parmesan toast points

DOCKSIDE PRAWNS

King-size wild pink prawns, baked and served in a white wine garlic butter sauce, garlic pasta with tomatoes and parmesan cheese and seasonal fresh vegetables

NORTHWEST OYSTER STEW

Bacon, garden vegetables and chopped new potatoes in a light and creamy broth with garlic, fresh herbs and white wine with grilled parmesan toast points

Cedar Planked Entrees

SALMON (as featured in Sunset Magazine)

Dry-rubbed wild seasonal salmon filet, baked on a cedar plank, topped with Dungeness crab, served with triple citrus Riesling butter with our Chef's starch of the day and fresh seasonal vegetables

SEASONAL VEGETABLES

Chef's choice mixed vegetables baked on a cedar plank. Served with your choice of jalapeño garlic butter or triple citrus Riesling butter