

LARGE GROUPS

ENTRÉES INCLUDE A FIRST COURSE OF OUR SIGNATURE CHOWDER OR A DINNER SALAD, FRESH BAKED DINNER ROLLS, SAUTÉED SEASONAL VEGETABLES, AND, WITH THE EXCEPTION OF PASTA AND POLENTA; YOUR CHOICE OF BAKED POTATO, STUFFED BAKED POTATO, BASMATI RICE, FRESH CUT FRENCH FRIES OR HOUSE MADE POLENTA CAKE.

SALAD DRESSING CHOICES: HOUSE MADE RANCH, BLEU CHEESE, THOUSAND ISLAND OR VINAIGRETTE

Ceppetizers

BAY SHRIMP COCKTAIL	\$11.95	Prawn Cocktail	\$17.95
Dungeness Crab Cocktail (seasonal)	MKT PRICE	CALAMARI- TENDER STRIPS, TRIO OF DIPPING SAUC	es \$16.95
Baked Oysters Rockefeller	18.95 1/2 dozen	Pacific Oysters* raw on the half shell	17.95 I/2 dozen
PACIFIC OYSTERS, TOPPED WITH SPINACH, GARLIC BUTTER, CREAM AND PARMESAN	\$18.95 1/2 dozen	KUMAMOTO OYSTERS* - RAW ON THE HALF SHELL, SERVED WITH MIGNONETTE	17.95 i/2 dozen
BAKED OYSTERS DORÉ PACIFIC OYSTERS, TOPPED WITH A WHITE WINE, GARLIC BUTTER SAUCE, SCALLIONS		SEARED AHI* PAN SEARED IN CAJUN SPICES, SERVED RARE, CITRU SUNOMONO SALAD	\$19.95 S AIOLI,

Entrées

Prime Rib - Slow roasted, served with au jus and creamy horseradish	
HALIBUT - (SEASONAL) - WILD ALASKAN HALIBUT, CARLIC WHITE WINE BUTTER SAUCE	
Seasonal Fish - Chef's choice	MKT PRICE
Scampi - Jumbo prawns sautéed in garlic butter with mushrooms, scallions, sherry	\$35.95
BEER BATTERED PRAWNS - JUMBO, TENDER PRAWNS, DEEP FRIED	\$35.95
Scallops - Fresh large sea scallops; pan seared in Garlic Butter with Mushrooms, capers, tomatoes	\$38.95
Snapper Amandine - Floured and crilled, beurre blanc sauce, toasted almonds	\$32.95
Fish and Chips - Beer battered local rock cod, fresh cut french fries	
SEA GRILL FETTUCCINE - BAY SHRIMP, MUSHROOMS, SCALLIONS IN A PARMESAN CREAM SAUCE	\$29.95
Stuffed Chicken Breast - Spinach, ricotta and jack cheese, topped with chicken velouté	
VEGETARIAN POLENTA SICILIANA- HOUSE MADE POLENTA CAKES SERVED WITH A TOMATO, OLIVE, ARTICHOKE SAUCE; FETA	\$28.95

VEGAN OPTION AVAILABLE UPON REQUEST