

Updated November 17, 2009

## **OYSTERS ON THE HALF SHELL\***

*Kiss it off the shell and crush it on the palate...  
served with green mango and jicama salsa*

### **Samish Bay Pacific ~ Samish Bay, Washington**

*Crisp, clean full taste. The local favorite.*

### **Penn Cove Select ~ Whidbey Island, Washington**

*Firm with a crisp, briny flavor leaving a clean aftertaste.*

### **Sinku ~ Sykes Island, Canada**

*Delicate meat with a crisp salty melon taste and a very clean finish.*

### **Kumamoto ~ Samish Bay, Washington**

*Firm, rich creamy flavor with a buttery~sweet finish while mildly fruity.*

Single 3 Half Dozen 16 Baker's Dozen 30  
add .50 for each Kumamoto

## **APPETIZERS**

### **Baked Oysters**

*four Samish Bay Oysters with spinach, tomatoes,  
Boar bacon, dry sherry and chives...15*

### **Chanterelle Mushroom Saute**

*locally foraged Chanterelle mushrooms, golden  
tomatoes, dry sherry, thyme, goat cheese crostini...17*

### **Steamed Mussels**

*local mussels steamed in white wine with  
pistou and grape tomatoes...15.50*

### **Oyster Bar Crab Cakes**

*Dungeness & Jonah Crab, kiwi and mango chutneys  
with curried aioli...18.50*

### **Appetizer Du Jour**

*Chef Gordo's special for today ... price as quoted*

*\*consuming raw seafood may increase your risk of food borne illness.*

## **SOUPS**

### **Butternut Squash Soup**

*locally foraged Chanterelle Mushrooms and roasted  
Butternut Squash with ginger, nutmeg and allspice  
in our vegetarian stock  
...8.50*

### **Smoked Salmon Chowder**

*a lightly creamed hot smoked King Salmon chowder  
with a mirepoix of vegetables and pancetta, garnished  
with sour cream and chive mini bisquits  
...9.50*

## **SALADS**

### **Mixed Garden Greens**

*mixed Fall greens with toasted walnuts,  
blue cheese, red onions, gala apples and red globe grapes,  
dressed with a maple raspberry vinaigrette  
... 8.-*

### **Belgian Endive Salad**

*Belgian endive, watercress, sliced red apples, walnuts and  
bleu cheese tossed with an elegant walnut oil vinaigrette  
... 9.50*

*Thank you for refraining from using your cell phone in the dining room.  
An 18% service charge may be added to parties of six or more.*

## **ENTREES**

*served with fresh bread, sorbet, cheese soufflé and fresh vegetables*

### **Alaskan Troll King Salmon**

*cedar roasted troll caught Salmon filet with a roasted  
heirloom tomato, rosemary and brie fondue sauce ...29*

## **Fresh Samish Bay Oysters**

*fried golden crispy with a light parmesan  
breadcrumb crust, creamy sour apple aioli ... 26*

## **Cioppino**

*clams, mussels, scallops, shrimp and fish in a spicy  
saffron stew, grilled baguette with red pepper aioli ... 28.50*

## **Maine Lobster Tails**

*two 5-6 ounce Lobster tails butter poached and grilled,  
Yuzu honey butter sauce, gremolata garni ... 49*

## **California Red Abalone**

*from California's Central Coast, tender and rich,  
thin slices flash sautéed with hazelnut lime butter ... 62*

## **Top Sirloin Steak**

*aged Top Sirloin seared with black pepper,  
sauced with a roasted shallot and brandy Bordelaise ... 26*

## **Pumpkin Ravioli**

*house made ravioli on a bed of sautéed spinach with toasted pecans,  
basil and bleu cheese in a balsamic brown butter ... 22*

## **ENTREES**

*served with fresh bread, sorbet, cheese soufflé and fresh vegetables*

## **Fresh Alaskan Halibut**

*slow oven roast with a wild mushroom ragout,  
rainbow chard and red wine jus ... 29*

## **Game Du Jour**

*Chef Gordo's entrée special for today ... price as quoted*

## **Gulf Coast Hopper Prawns**

*brochette grilled with a passion fruit and chili glaze,  
charred red peppers, lemon-cilantro basmati rice ... 29*

## **Oyster Bar Crab Cakes**

*two Dungeness crab, Jonah crab, celery, and onion  
cakes served with mango chutney and curried aioli ... 28.50*

## **Steak and Prawns**

*dry aged Top Sirloin seared with boar bacon and  
julienne apples, top with grilled Prawns and  
a whiskey cider reduction ... 29.50*

## **Grilled Filet Mignon**

*aged grilled Filet Mignon with a black  
truffle demi, braised leeks and chanterelle risotto ... 36*

## **Fresh Ruby Red Idaho Trout**

*stuffed with locally foraged Chanterelle mushrooms  
topped with raspberries, basil oil, port syrup,  
and toasted pine nuts ... 24*