

Spring - Summer 2010
Subtle changes made seasonally.

OYSTERS ON THE HALF SHELL*

Kiss it off the shell and crush it on the palate...

served with iced grapefruit mignonette

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.

Fanny Bay ~ British Columbia, Canada

Plump and firm with a sweet flavor and a briny 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*

Mushroom Gnocchi

*sautéed mushrooms, leeks, asparagus tips, heirloom tomato, madiera,
potato gnocchi, black truffle broth and shaved asiago...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

Asparagus and Morel Soup

*A lightly creamed vegetarian soup garnished with morels,
roasted garlic oil and shaved manchego
...8.50*

Smoked Salmon Chowder

*hot smoked Alaskan King Salmon, Yukon gold potatoes,
mirepoix of vegetables and pancetta, garnished
with sour cream and chive mini bisquits
...9.50*

SALADS

Mixed Garden Greens

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

Marinated Beet Salad

*fresh red and yellow beets with red onions, baby spinach, chevre,
toasted pine nuts and honey lemon 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.
served with fresh bread, sorbet, cheese soufflé and fresh vegetables*

ENTREES

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

Fresh Alaskan Troll King Salmon

*herb grilled troll caught Salmon filet with a strawberry
and black truffle emulsion, balsamic syrup drizzle ... As Quoted*

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*

Wild Mushroom Ravioli

*herbed pasta stuffed with mushrooms, basil and spinach
served with heirloom tomato coulis, asparagus,
pistou and romano cheese ... 22*

ENTREES

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

Fresh Alaskan Halibut

*seared with a peanut and black peppercorn crust,
finished with a blood orange, honey and red chili reduction ... 29*

Game Du Jour

*please consult your server for Chef Gordo's
special Game dish for today ... 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, topped with grilled Prawns and
a whiskey cider reduction ... 29.50*

Grilled Filet Mignon

*aged grilled Filet Mignon with port reduction, stilton mousse
over wild mushroom risotto cake ... 36*

Fresh Ruby Red Idaho Trout

*stuffed with oyster mushrooms and oven roasted,
topped with a smoked tomato chardonnay butter... 24*