

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

*3 Samish Bay Oysters with spinach, tomatoes,
Boar bacon, dry sherry and chives ... 13*

CALAMARI

golden fried Calamari rings, garlic aioli ... 10

CHANTERELLE MUSHROOM SAUTÉ

*locally foraged Chanterelle mushrooms, golden
tomatoes, dry sherry, thyme, goat cheese crostini ... 15*

STEAMED MUSSELS

white wine, pistou, grape tomatoes ... 12.50

APPETIZER DU JOUR

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

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

OYSTER WINES BY THE GLASS

Muscadet - Chateau De L'Hyverniere - France ... 9.50

Dry, firm, clean and refreshing.

Sauvignon Blanc - Kim Crawford - New Zealand ...9.00

Wonderful tropical and stone fruit flavors with herbaceous notes and a firm acidity.

SOUPS

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*

cup 4.95

bowl 7.50

Butternut Squash Soup

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

cup 4.50

bowl 6.95

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*

6.50

Belgian Endive Salad

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

8.00

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.

LUNCH ENTREES

served with sweet potato fries or basmati rice ...

add a cup of soup or a small mixed greens salad ~ 3.75

FRESH FISH TACOS ... 15

black bean puree, Anchor chili grilled

CRAB & CHEDDAR MELT ... 17.50

grilled sourdough, crab, avocado,

*Fresh Mahi Mahi, purple cabbage,
Key Lime salsa, cilantro crème fraiche*

*cheddar cheese, red peppers,
green onions*

KOBE BURGER ... 16

*8 ounce grilled Kobe patty with lettuce, tomatoes
and cheddar, smoked onion horseradish sauce*

GRILLED CHEESE SANDWICH ... 11

*sourdough bread, cambozola cheese, pistou,
tomato, roasted red peppers and red onion*

FRIED OYSTERS ... 16

*fresh Samish Bay oysters,
apple aioli, vegetables*

CRAB CAKES ... 18.50

*Dungeness & Jonah Crab,
kiwi and mango chutney*

FRESH ALASKAN HALIBUT ... 18

*oven roasted, wild mushroom ragout,
rainbow chard, red wine jus*

FRESH FISH DU JOUR ... as quoted

Chef Gordo's special for today

FRESH RUBY RED IDAHO TROUT ... 17

*stuffed with local chanterelles, topped with
raspberries, basil oil, port syrup
and toasted pine nuts*

GULF COAST HOPPER PRAWNS ... 16.50

*on brochette, grilled with a passion
fruit and chili glaze, charred red peppers*

FRESH ALASKAN HALIBUT & CHIPS ... 16.50

*crispy microbrew beer batter,
remoulade sauce*

ALASKAN TROLL KING SALMON ... 20

*cedar roasted with a roasted heirloom
tomato, rosemary and brie fondue sauce*

add a cup of soup or a small mixed greens salad ~ 3.75

PUMPKIN RAVIOLI ... 15

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

CIOPPINO ... 19

*clams, mussels, scallops, shrimp and fish
in a spicy saffron stew*

WINES BY THE GLASS

Sauvignon Blanc	Kim Crawford	New Zealand	9.00
Muscadet	Ch. De L'Hyverniere	France	9.50
Chardonnay	14 Hands	Washington	7.00
Riesling	Hinman	Oregon	6.50
Pinot Gris	King Estate	Oregon	9.00
Merlot	Penfolds	Australia	6.50
Cabernet Sauvignon	Barnard Griffin	Washington	9.50
Pinot Noir	Panther Creek	Oregon	10.50
Rose	Talus	California	5.50
Champagne	Monmousseau Brut	France	7.50
Non-Alcoholic	Ariel Chablis or Sparkling Brut		5.00

BEER

Pyramid Haywire Hefeweizen	Seattle, WA	4.75
Deschutes Mirror Pond Pale Ale	Bend, OR	4.75
Full Sail IPA	Hood River, OR	4.75
Deschutes Black Butte Porter	Bend, OR	4.75
Fish Tale Winter Ale	Olympia, WA	4.75
Bridgeport ESB	Portland, OR	4.75
Anchor Steam	San Francisco, CA	
4.75		
Sam Adams Light	Boston, MA.	4.75
Paulaner Non-Alcoholic	Germany	4.75
New Belgium Blue Paddle Pilsner	Fort Collins, CO	4.75
Unibroue La Fin Du Monde Ale	Quebec, Canada	6.75

OTHER

San Pellegrino Sparkling Mineral Water, Milk	3.00
Pepsi, Diet Pepsi, 7Up, Diet 7Up	2.50
IZZE Sparkling Juice - Clementine, Pomegranate, Blackberry	3.00

DESSERTS

Chocolate Mousse Cake		
<i>Belgian chocolate torte with a chocolate mousse filling, white and dark ganache.</i>		9.00
Apple Calvados Crème Brulee		
<i>spiced apple and Calvados custard with vanilla sugar crust, cinnamon cookie</i>		8.00
Pear Tart Tatin		
<i>warm upside down caramelized pear cake, pecans, vanilla ice cream</i>		8.50
Spiced Pumpkin Cheesecake		
<i>spiced pumpkin cheesecake, hazelnut crust, Frangelico crème anglaise</i>		8.50
Sorbet Trio		
<i>Chef Gordo's refreshing trio of flavors for today ~ naturally fat free.</i>		7.50
Chocolate Grand Marnier Trio		
<i>dark chocolate pot de crème, white chocolate terrine and dark chocolate truffles</i>		10.00