



first plates

Freshly Made Clam Chowder

bacon, potatoes, cream, celery, herbs, spices
\$5 cup \$8.50 bowl

House Salad

mixed greens, grated carrots, seasoned toasted bread crumbs, gorgonzola vinaigrette \$5 petite

Caesar Salad

romaine lettuce, toasted bread crumbs, parmesan, creamy garlic dressing \$5 petite add anchovies \$1.50

Baby Spinach

bacon, soy nuts, gorgonzola, granny smith apples, sherry vinaigrette \$6 petite

Chowder & Salad cup of clam chowder paired with the house salad or the caesar salad \$9
paired with the spinach salad \$10

Fish & Salad

add grilled salmon, grilled prawns or dungeness crab to a bistro mixed greens or a bistro caesar salad \$13
bistro spinach salad \$14

Fresh Handpicked Dungeness Crab

tangy house made cocktail sauce \$16

Fresh Oregon Pink Shrimp

tangy house made cocktail sauce \$9

Lightly Dusted Calamari Sautéed in Olive Oil

garlic, lemon, red chili flakes, red cabbage, parsley \$13

Goat Cheese Baked with Garlic

olive tapenade, fresh herbs, toasted crostini \$12

6 oz. Pan Fried Dungeness Crab & Shrimp Cake

wasabi aioli, malt vinegar reduction \$16

House Made Frites

twice fried fresh shoe string potatoes, sea salt, tangy steak sauce \$5

main plates

Spicy Seafood Stew

mussels, prawns, halibut, dungeness crab, stock, saffron, tomato, vegetables \$24

Grilled Wild Salmon Filet

yukon gold potato galette, horseradish cream, swiss chard, seasonal vegetables *market price*

6 oz. Pan Fried Dungeness Crab & Shrimp Cake

wasabi aioli, malt vinegar reduction, frites, house made slaw \$21

Sautéed Prawns Tossed with Pappardelle Pasta

mint, peas, sundried tomatoes, garlic, touch of cream \$22

Lemon Brined Local Walker Farms Chicken

spinach and asiago orzo risotto, romesco \$18

Rack of Lamb Grilled with Sumac

mint pesto, whipped potatoes, seasonal vegetables \$28

Pan Seared New York Steak

Porcini mushroom crust, roasted shallot demi glace, whipped potatoes, seasonal vegetables \$27

22 oz. Pan Seared Porter House Steak

sea salt, lemon, virgin olive oil, grilled asparagus, whipped potatoes \$35

Michael Burger

grilled natural beef, cheddar, smoked bacon, tangy steak sauce, toasted bun, house made frites
1/4 lb \$10 1/2 lb \$12

Saffron Salmon only uses wild salmon. When in-season, we buy live Dungeness crab locally and pick the meat ourselves. All of our meals are prepared fresh to order. Consequently, food may take a bit longer to prepare. Sit back, relax and enjoy the view.

No Cell Phones! 18% Gratuity added to parties of five or more. Please make your server aware of any food allergies. \$2 split plate charge.