

WINTER — SPRING — SUMMER — FALL
THURSDAY, JULY 10th, 2025

## **DAILY OYSTERS**

served with thai red curry cocktail sauce, citrus mignonette, tajin'd lime

### **NAUTILUS**

ea 3.95 | ½ dz 23.95 | dz 47.95 SAN QUINTIN BAY, BAJA CALIFORNIA, MX

## **KUMAMOTO**

ea 3.95 | ½ dz 23.95 | dz 47.95 OAKLAND BAY, WASHINGTON

### **TO SHARE**

## WHOLE FARMED PACIFICO STRIPED BASS 'AL PASTOR' | 2 LBS 68.95

grilled pineapple, pico de gallo, avocado salsa

- mejorado corn or flour tortillas

The future of regenerative aquaculture lies just south of our border in the chilly waters of Baja: the subtly sweet & buttery Pacifico Striped Bass. For locals and visitors alike, we welcome you to enjoy a true taste of our region.

#### **MAINS**

## WILD BRITISH COLUMBIAN HALIBUT 49.95

©F DF smoky chili verde sauce, masa dumplings, crispy bacon, roasted baby corn

Delicate, flakey, and clean: is there a more classic summer dish than Wild Halibut? Look no further than this 'first of season' special, complemented today by the bright flavors of Mexico.

# WILD COLUMBIA RIVER KING SALMON with SUMMER CORN VELOUTE 52.95

sweet & spicy salsa macha, fire-roasted corn, roasted snap peas, oregano crutons, pepitas

These beautifully rich & fatty King Salmon are caught as they make the long journey from saltwater up the pristine Columbia River in order to reproduce. It is a journey as old as time, yielding a truly timeless seasonal delight.