## CHILLED SPECIALTIES (8)

Ceviches served with organic tortilla chips

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

See server for today's selection

#### TIGER SHRIMP COCKTAIL 18

Citrus cocktail sauce

#### AHI CEVICHE\* 19

Avocado, cucumber, pico de gallo, citrus

#### SPICY SEAFOOD CEVICHE\* 19

White shrimp, wild Pacific rockfish, house made salsa, avocado, cucumber

#### **TUNA PONZU\* 19**

Wild Ahi, serranos, avocado, cucumber, peanuts, taro chips

#### **DUNGENESS CRAB COCKTAIL 27**

Citrus cocktail sauce, taro chips

#### **BUILD YOUR OWN TOWER**

Choose from the above to build your own seafood tower

#### **STARTERS**

#### MISO GLAZED SEA BASS SKEWERS 19 (%)

Organic miso maple glaze. citrus sesame herb salad

#### POP ROCK SHRIMP 17

Crispy shrimp bites with a sriracha glaze

## CRAB CAKES 24

Cilantro corn salad, remoulade

#### **CRISPY CALAMARI** 16

Red and green jalapeño peppers, chipotle aioli, roasted tomato sauce

### STEAMED VENUS CLAMS 18/lb

Baja California

#### **SALT SPRING MUSSELS** 18

Pan roasted tomato broth, Spanish chorizo Salt Spring, British Columbia

## CHARBROILED OYSTERS 20 (%)

Parmesan, butter, garlic, parsley



THE DAILY CATCH (%)

Served with a choice of two sides

**SESAME SEARED AHI TUNA\* 28** 

Wild line-caught, South Pacific

PACIFIC ROCKFISH 20

Wild caught, Oregon/Washington

SWORDFISH 29

Wild caught, Pacific

WHITE SEA BASS 34 Wild caught, Pacific

CERMAQ SALMON\* 26 British Columbia

**ŌRA KING SALMON\* 34** 

New Zealand

**ALASKAN HALIBUT 38** 

Wild caught

MARKET SIDES

Order à la carte 5

Parmesan Potato Cake

French Fries

**Sweet Potato Fries** 

Pineapple Coleslaw

Sautéed Spinach

Cilantro Lime Rice

Organic Brown Rice

Organic Black Beans

Cilantro Corn Salad

Maple Miso Brussels Sprouts +2

Organic Sautéed Super Greens +2

**VERACRUZ PLATTER 25** (💥)

**SIGNATURES** 

Blackened wild rockfish, avocado, cilantro crema, organic black beans, cilantro lime rice, organic corn tortillas

#### SALLY'S SAND DABS 26

Wild caught, light herb crust, lemon caper sauce, served with a choice of two sides

#### CRISPY FISH & CHIPS 22

Beer-battered Alaskan cod filet, house tartar sauce Crispy Fish, Shrimp & Chips Combo +2

#### SPICY SALMON BURGER\* 22

Jalapeño slaw, avocado, orange aioli, french fries

#### **NEW ENGLAND LOBSTER ROLL 28**

Served with a choice of one side

#### **LURE CIOPPINO 34**

Fire roasted tomato broth with fish, clams, mussels, shrimp & scallops

#### **TROUT ALMONDINE 26**

Crusted with bread crumbs, parmesan, almonds, served with a choice of two sides

## GRASS-FED HANGER STEAK (10oz)\* 34 🛞

Served with a choice of two sides Strauss, Wisconsin

#### SOUTH AMERICAN LOBSTER TAIL 51 (🛞

Served with two sides

#### PASTA

## LINGUINE WITH CLAMS 22

Parsley, butter, lemon, white wine, olive oil, chile de arbol

# **TEQUILA LIME SHRIMP PASTA 25**

Spicy tequila-lime tomato cream sauce

# LOBSTER RAVIOLI 27

Maine lobster, squid ink-striped ravioli

## **SEASONAL SALADS & SOUPS**

Dressings made with organic extra virgin olive oil

## VERACRUZ FISH CHOWDER 7/10 🛞

Spicy roasted tomato broth, pasilla chiles, onion, carrot, and red potatoes

# **NEW ENGLAND CLAM CHOWDER 7/10**

Creamy base with bacon, onion, and red potatoes

## SEAFOOD LOUIE\* 24 🛞

Dungeness crab, Pacific shrimp, avocado, asparagus, tomato, seven-minute egg

### CLASSIC CAESAR 8/12

Add anchovies 1.50

## BAJA CHOPPED SALAD 15 🛞

Queso fresco, heirloom tomato, avocado, pepita, crunchy tortillas and chickpeas with chipotle dressing

## BEET PECAN SALAD 17 (%)

Organic mesclun, beets, red onion, mint, candied pecans, goat cheese, raspberry vinaigrette

#### **ADD TO ANY SALAD**

GRILLED SALMON\* 10

GRILLED SHRIMP 7

SCALLOP SKEWER 12

SEARED AHI\* 8

GRILLED ROCKFISH 7

CRISPY CALAMARI 6 FREE-RANGE CHICKEN BREAST 6

#### MADE WITH RECYCLED PAPER

Menu items are made with naturally gluten-free ingredients, however, we are not a gluten-free facility. We have an open kitchen, and therefore cannot guarantee that your item will be entirely gluten free. Please let your server know if you have any food allergies. Not all ingredients are listed in the menu. \*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of food borne illness, especially in case of certain medical conditions.