

## STARTERS

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### CRISPY BRUSSELS SPROUTS

Tossed in Thai vinaigrette **7**

### GRILLED HEIRLOOM ARTICHOKE

Charred scallion remoulade,  
cracked black pepper, parsley **12**

### FRIED CALAMARI

Flour and panko dusted, lemon,  
creole mustard, Thai dipping  
sauce **15**

### HEIRLOOM TOMATO TOAST

Cherry tomatoes, burrata, basil  
vinaigrette, sliced shallots **12**

### SEAFOOD CHOWDER

Cream based chowder with  
San Marzano tomatoes, shrimp,  
scallops, clams **12**

## GREENS

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### FALAFEL

Chickpea, cucumber labneh,  
lettuce, tomato, tahini vinaigrette,  
house-made flat bread **14**

### TUSCAN KALE

Tuscan kale, avocado, fresh  
herbs, spicy almond dressing,  
Parmigiano Reggiano **14**  
w/ Rosie's organic chicken **19**  
w/ sesame crusted ahi tuna **25**

### GRILLED SALMON NICOISE

Field greens, new potato, egg, blue  
lake bean, campari tomato, olives,  
lemon-oregano vinaigrette **19**

### SHRIMP & CRAB LOUIE

Laughing bird shrimp, jumbo lump  
crab, medium-boiled egg, avocado,  
tomatoes, cucumbers **27**

### SPICY CAESAR

Little gem lettuce, Parmigiano  
Reggiano, Calabrian chili dressing,  
croutons **14**  
w/ Rosie's organic chicken **19**

### VIETNAMESE 'BAHN MI'

Sliced cabbage, Fresno chili, pickled  
carrots, Vietnamese vinaigrette,  
fresh herbs **11**  
w/ grilled calamari **16**  
w/ herb marinated steak **19**

### CHOPPED CHICKEN

Field greens, salami, Rosie's organic  
chicken, tomatoes, garbanzos,  
mozzarella, lemon oregano  
vinaigrette **17**

## SANDWICHES

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All sandwiches served with house-cut  
Kennebec french fries or cole slaw

### SALMON GRAVLAX 'BLTA'

House-cured gravlax, smoked Kurbota bacon, butter  
lettuce, tomatoes, avocado mousse, dill creme fraiche,  
grilled country bread **16**

### SMOKED TROUT

Pickled red onions, chives, lettuce, grilled sourdough  
bread **14**

### GRILLED FISH

Cajun-spiced Hawaiian Ono, tartar sauce,  
tomato, butter lettuce, pickles **18**

### CREEKSTONE FARMS CHEESEBURGER

Ground daily in-house, remoulade, Tillamook cheddar,  
grilled onions, pickles, arugula **16**

### LOBSTER ROLL

Lemon-chili mayonnaise, chives **26**

### CRISPY CHICKEN

Buttermilk fried chicken breast, spicy kale slaw, aioli,  
tomatoes **17**

### NASHVILLE HOT FISH

Lightly breaded Hawaiian Ono, tartar sauce,  
butter lettuce, pickles **18**

### SHRIMP PO' BOY

Cornmeal dusted laughing bird shrimp, pickled  
tomatoes, shredded lettuce, Cajun remoulade,  
French roll **16**

## PLATES

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### FISH TACOS

Three Atlantic cod tacos grilled or baja style with black  
beans, pico de gallo, avocado crema, corn tortillas **14**

### PETRALE SOLE MILANESE

Lightly breaded, arugula, shaved Grana Padano **23**

### JUMBO LUMP CRAB CAKE

Creole mustard sauce, mixed greens **27**

### LOBSTER TOAST

Avocado mousse, lemon-chili dressing, radishes, toasted  
country bread, mixed greens **26**

### FISH & CHIPS

Fried Atlantic cod, house-cut Kennebec  
french fries, fresh dill tartar sauce **22**

### SIMPLY GRILLED

Served with a petite green salad  
and choice of sauce: salsa roja, Sicilian herb sauce,  
lemon butter caper sauce or chimichurri sauce

### RUBY RED IDAHO TROUT **25**

### PACIFIC SWORDFISH **26**

### LOCH DUART SALMON **25**

### EASTERN BARRAMUNDI **24**