

Bites

Bread Basket ^{V/DF}

Grand Central Bakery focaccia, extra virgin olive oil, balsamic vinegar, Italian herb mix, four slices 5

Crispy Calamari ^{DF}

lemon aioli half 10 / full 20

Bacon Wrapped Scallop Skewers ^{GF}

Alaskan weathervane scallops wrapped in house-smoked bacon, charred lemon, sherry beurre blanc 16

Pacific Northwest Mussels ^{DF}

Thai style red curry, coconut milk broth, toasted baguette 25

Pacific Northwest Manila Clams

shallot, garlic, white wine, butter, herbs, toasted baguette 25

Coconut Prawns ^{DF}

fried coconut Del Pacifico day-boat prawns, spicy Thai-style chili dipping sauce 18

Dungeness Crab Dip

artichoke hearts, roasted red pepper, chives, cream cheese, tortilla chips 25

Oysters on the Half Shell* ^{GF/DF}

ask your server for rotating selection
red wine mignonette MP

Prawn Cocktail ^{GF/DF}

chilled Del Pacifico day-boat prawns, cocktail sauce
27 half dozen

Warm Brie ^V

honey drizzle, Honeycrisp-cinnamon apple butter, Marcona almonds, rosemary croccantini 18

Add to any item

bay shrimp 7	chilled, house-smoked
crispy calamari 10	scallops 12
grilled chicken breast 9	chilled Del Pacifico
Dungeness crab meat 29	day-boat prawn 5 ea
Tanner crab cluster 42	grilled 6oz King salmon 30
Dungeness crab cake 13.5	

please alert your server to any food allergies.
items marked with GF are gluten friendly, however,
are prepared in a facility that uses gluten products.

Soups & Salads

Ray's Clam Chowder

New England style with clams & house smoked bacon
cup 9 / bowl 11

Greek Salad ^{V/GF}

romaine lettuce, Kalamata olives, cucumbers,
red onions, Roma tomatoes, feta cheese,
coriander vinaigrette small 8 / large 16
add grilled chicken 9

Classic Caesar

house-made croutons, shredded Parmesan
small 8 / large 16
add grilled chicken 9
add Spanish anchovies 7

Strawberry-Spinach Salad ^{GF}

mixed greens, poppy seed dressing, feta cheese,
slivered almonds
small 8 / large 16

House-Smoked Scallop & Bay Shrimp Salad

chilled smoked scallops and bay shrimp, arugula, mixed
greens, snap peas, watermelon radish, goat cheese,
citrus vinaigrette, herbed breadcrumbs 25

Seared Oregon Albacore Cobb Salad* ^{DF}

pink peppercorn crusted tuna, romaine/spring mix, red
wine vinaigrette, house smoked bacon, cherry tomatoes,
red onion, cucumber, 6 ½ minute egg 25

Sandwiches

choice of a side Caesar or garden salad
sub battered fries 1
sub sweet potato fries 1
sub chowder 3

Classic Burger*

ground beef, aged white cheddar, butter lettuce,
tomato, red onion, poblano aioli 20

Jerk Seasoned Sockeye Salmon Sandwich

green goddess dressing, sliced cucumber, pickled red
onion, butter lettuce, King's Hawaiian bun 25

Nashville Hot Chicken Sandwich

spicy fried chicken thigh, cilantro slaw, buttermilk aioli,
bread and butter pickles, King's Hawaiian Bun 22

*consuming raw or undercooked seafood or meats may increase
your risk of foodborne illness

Entrées

True Cod Fish & Chips

cilantro coleslaw, house-made tartar sauce, French fries, two pieces 27
add an additional piece of cod 10

Seafood Cioppino^{DF}

herbed tomato sauce, mussels, clams, salmon, white fish,
prawns, shell on tanner crab, toasted baguette 38

Ahi Poke Bowl*^{DF}

soy-ginger marinated tuna, sesame encrusted rare tuna, wasabi aioli, jasmine rice,
wakame salad, pickled cucumber, edamame, carrots, wontons 32

Grilled Wild Alaskan King Salmon^{GF}

creamy polenta, sautéed kale and mushrooms, sherry-beurre blanc,
goat cheese, toasted walnuts 51

Pacific Northwest Sablefish in Sake Kasu^{GF/DF}

jasmine rice, grilled bok choy, honey soy, scallion oil 51

Steamed Alaskan Tanner Crab

green beans, fried Yukon Gold potatoes, butter sauce, lemon
one cluster 52 / two clusters 88

Seared Dungeness Crab Cakes

sweet potato purée, fried Brussels sprouts, Honeycrisp apples,
toasted pecans, apple cider vinaigrette
two cakes 28 / four cakes 56

Pan Roasted Half Chicken^{DF}

fried Yukon Gold potatoes, roasted carrots, chicken jus, herbs 35

Smoked Scallop Carbonara

bucatini, pancetta, house-smoked bay scallops, Pecorino Romano 32
add four Del Pacifico day-boat prawns 20

Roasted Baby Carrots^{VGN/DF}

carrot purée, pearled couscous, vegan pesto, Calabrian chili, toasted hazelnuts 30

Grilled Double R Ranch Ribeye*^{GF}

broccolini, braised cipolini onions, garlic-whipped potatoes, port demi-glace 62

Add to any item

bay shrimp 7	chilled Del Pacifico
crispy calamari 10	day-boat prawn 5 ea
grilled chicken breast 9	grilled 6oz King salmon 30
Dungeness crab meat 29	Tanner crab cluster 42
Dungeness crab cake 13.5	chilled, house-smoked scallop 12