

# STARTER

BREAD SERVICE  
PER PERSON  
\$3

## FRESH OYSTERS

GF·DF

Mignonette & lemon · ½ dozen \$16 | dozen \$28

## SHRIMP & CLAM

GF

Garlic butter · lemon \$14

## CLAM CHOWDER

Cream · potato · cup \$6 | bowl \$10

## GOLDEN FRIED SHRIMP

DF

Shrimp · root vegetables · Dijon aioli \$11

## CRISPY STUFFED EGG

DF·VG

Panko crusted egg whites, spiced yolk \$8

## SALMON RILLETTES

Poached salmon · chive · lemon \$9

## PORK TERRINE

Pork · mushrooms · pistachio \$9

# SANGRIA

## White

Lemon, peach, apple,  
elderflower

## Red

Orange, apple, cherry,  
honey

1L Pitcher \$18.99

First glass \$4.99

Additional \$9.99

# SIDES

## Vegetables

Green Beans \$5

Mushrooms \$6

Sweet Corn \$4

House Salad \$4

Caesar Salad \$6

## Starches

Potatoes \$4

Buttered Mac \$4

Rice \$3

Fries \$4

Consuming raw or undercooked shellfish may increase your risk of food-borne illness.

# LES COMPOSÉS

Chef-curated plates, perfectly composed.

## Toasted Salmon Caesar

GF

Salmon · romaine · Parmesan \$18

## Halibut Fish & Chips

DF

Wild halibut · beer batter · tartar \$22

## Steak Frites

GF

Sirloin · peppercorn sauce · fries \$22

## Shoreline Sizzle

Shrimp Alfredo · sirloin \$24

## Market Vegetable Cakes

GF · DF · VG

Vegan tartare · frites \$17

## Mistral Salad

Tuna · shrimp · citrus \$18

# LES TRADITIONS

Timeless classics, includes one starch of your choice.

## Alsace Pork Cutlet

Panko crust · Robert sauce \$18

## Basque Chicken

GF

Peppers · tomato · garlic \$18

## Chicken Normande

apple · cream · mushroom \$19

## Beef Bourguignon

GF

red wine · pearl onion · mushroom \$20

## Beurre Blanc Salmon

GF

Dijon beurre · vegetables brunoise \$20

# SHELLFISH PLATE

GF

## COMBO PLATES

(1) \$38

½ lb Blue Mussels · ½ Shrimp  
½ lb Green Mussels · ½ Clams

(2) \$48

½ lb Snow Crab · ½ lb Blue  
Mussels · 1 lb Shrimp

(3) \$58

1 lb Snow Crab or Langoustines  
Choose three — ½ lb each  
Shrimp · Clams · Green Mussels  
Blue Mussels · Whelk

## À LA CARTE

Snow Crab ½ lb \$20 · lb \$38

Dungeness Crab ½ lb \$20 · lb \$38

Shrimp ½ lb \$12 · lb \$22

Green Mussels ½ lb \$11 · lb \$20

Blue Mussels ½ lb \$10 · lb \$18

Clams ½ lb \$10 · lb \$18

Langoustines ½ lb \$20 · lb \$38

Whelk ½ lb \$10 · lb \$18

Add Ons — Lobster 1 lb \$45 · Sausage ½ lb \$9

All plates served with bread, potatoes, corn & lemon

## SAUCES

Pure Butter · Garlic Butter · House Blend

Lemon Butter · Cajun Butter

## SPICE

Classic · Spicy · Hot

## DESSERTS

**Caramel Vanilla Custard**

Slow-baked · house caramel \$4

**Chocolate Lava Cake**

Warm center · Vanilla ice cream \$9

**Brandy Walnut Cheesecake**

Toasted walnut · touch of brandy \$8