

Sailfish

warm bread 8

tall grass bakery bread, herb compound butter

seared broccolini 13

cracked black pepper, lemon zest

fried brussels sprouts 14

garlic honey and sambal oelek vinaigrette, fried herbs, sesame seeds

oysters on the half shell *3pc 10 | half dozen 18 | dozen 36

strawberry infused mignonette

aguachile* 15

rockfish, guajillo aguachile, jicama, raindog farm microgreens, cilantro

triple fried potatoes 11

garlic confit potatoes, basil parmesan aioli

arugula beet salad 16

red and golden beets, herb whipped ricotta, honey dijon vinaigrette, candied pistachios

lox toast* 22 (limited quantity daily)

house lox, lemon mascarpone, capers, pickled shallots, parsley dill salad

chimichurri scallops 24

grilled spice rubbed scallops, house made chimichurri served on a toasted baguette

butter lettuce salad 15

bacon lardons, blue cheese, herbs, balsamic dressing

castlefranco salad 15

goat cheese, apple batons, spiced walnuts, green apple vinaigrette

THE crab cake 35 (limited quantity daily)

bearnaise, tomato jam, microgreens

crispy skin king salmon* 42

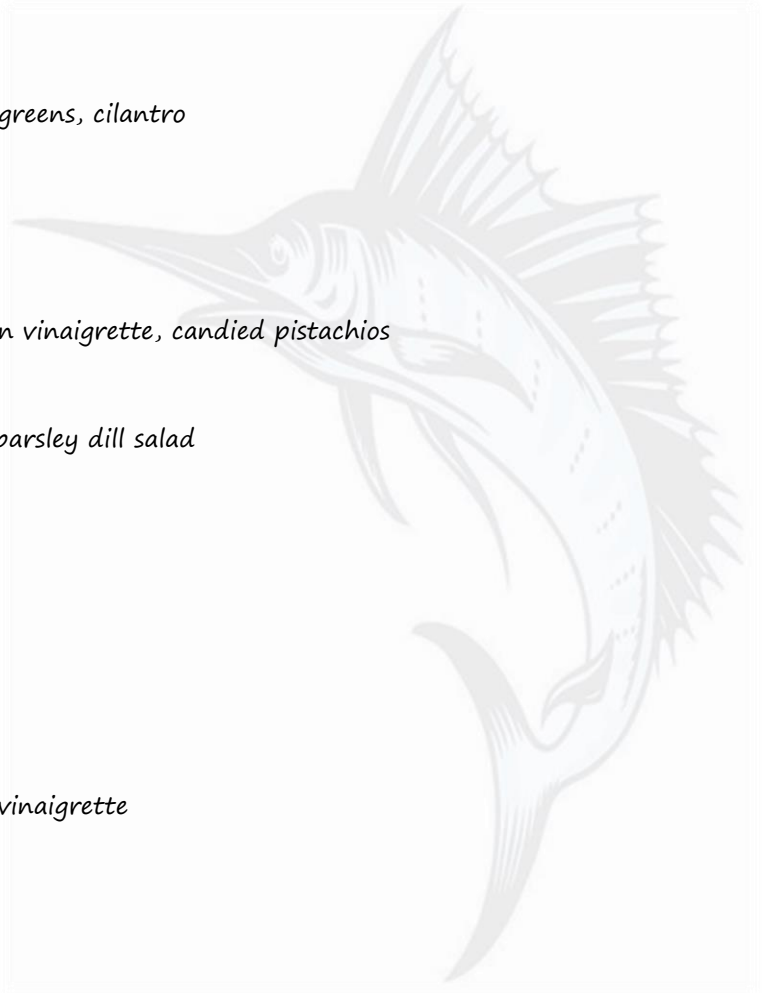
gruyere thyme polenta, kale, mushrooms, blood orange gastrique

mussels and clams 24

jamaican curry, bell peppers, onions, carrots, micro cilantro served with a side of grilled toast

grilled ribeye* 52

triple fried potatoes in garlic confit, basil parmesan aioli



menu crafted with love for your enjoyment. no substitutions or alterations. menu is subject to frequent change.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

there will be a 20% added gratuity to parties of 6 or more and to any missing or unsigned checks.

Cocktails

house old fashioned 15

old forester single barrel bourbon, demerara, house old fashioned bitters

pineapple daiquiri 16

house pineapple rum, lime, macadamia orgeat

hibiscus negroni 16

hibiscus infused roku gin, meletti, coconut fat washed campari

sailfish manhattan 16

single barrel select knob creek rye, house vermouth, barrel aged bitters

espresso martini 17

espresso infused crop vodka, sarsaparilla, pecan cordial, demerara, cold brew

mezcal last word 16

milk punch made with siete misterios mezcal, genepy, maraschino, lime

winter pear sour 17

bartlett pear infused wheatley vodka, toasted rice syrup, house allspice dram, lemon, egg white*

ASK YOUR SERVER
ABOUT OUR
CAPTAIN'S LIST

Wines by the Glass

bubbly · santa margherita · valdobbiadene, it · 14

brut rosé · lucien albrecht · alsace, fr · 17

rosé · peyrassol · 2021 · côtes de provence, fr · 16

chenin blanc · inconnu · 2019 · clarksburg, ca · 14

sauvignon blanc · cadre · 2021 · napa valley, ca · 14

chardonnay · cave de lugny · 2019 · lugny, fr · 16

sylvaner · domaine ansen · 2020 · alsace, fr · 14

nebbiolo · casa jipi · 2020 · baja california, mx · 16

pinot noir · trisaetum · 2020 · willamette valley, or · 17

malbec · waterbrook reserve · columbia valley, wa · 16

cabernet sauvignon · canvasback · red mountain, wa · 14

cabernet franc · two mountain · yakima valley, wa · 17

Beer

classic cider · 101 cider house · los angeles, ca · 6.5% abv · pint · 8

citra ipa · stoup brewing · seattle, wa · 5.9% abv · pint · 8

crikey ipa · reuben's brews · seattle, wa · 6.8% abv · pint · 8

czech pils · obec brewing · seattle, wa · 5% abv · pint · 8

kölsch german style ale · chuckanut brewery · bellingham, wa · 4.5% abv · pint · 8

nw red ale · stoup brewing · seattle, wa · 5% abv · pint · 8

english brown ale · obec brewing · seattle, wa · 5.3% abv · pint · 8

channel surf oak-fermented sour ale · ravenna brewing · seattle, wa · 6% abv · pint · 8

Non-Alcoholics

mexican coke, mexican sprite, diet coke, ginger beer, pellegrino 5