

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

king oyster mushroom 16

salsa verde, salsa macha, micro radish

oysters on the half shell *3pc 12 | half dozen 22 | dozen 40

strawberry infused mignonette

aguachile* 15

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

triple fried potatoes 11

garlic confit potatoes, basil parmesan aioli

grilled napa cabbage salad 15

miso dressing, toasted almonds, white sesame seed, green onion, red pepper flakes

tuna* poke 23

ahi tuna*, tamari poke marinade, avocado, furikake seasoned crispy rice paper

chimichurri scallops* 24

grilled spice rubbed scallops, house made chimichurri
served with a side of grilled toast

butter lettuce salad 15

bacon lardons, blue cheese, herbs, balsamic dressing

heirloom tomato panzanella salad 18

red onion, basil, burrata, house croutons, red wine vinaigrette

mussels and clams 24

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

THE crab cake 35 (limited quantity daily)

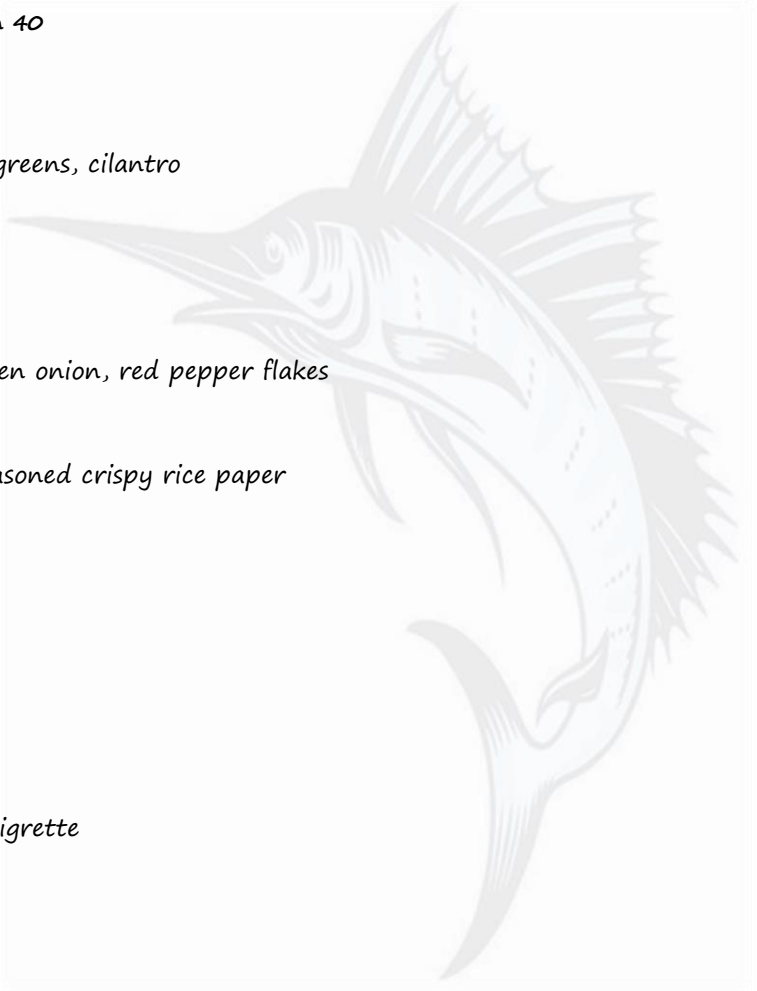
bearnaise, tomato jam, microgreens

grilled coulotte* steak 30

herb compound butter, arugula

crispy skin king salmon* 42

gruyere thyme polenta, kale, mushrooms, blood orange gastrique



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, demerara

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, demerara, cold brew

mezcal last word 16

milk punch made with house empress mezcal, genepy, maraschino, lime

strawberry rose sour 17

pear and strawberry infused wheatley vodka, rose infused vermouth, lemon, sugar, egg white*

lemongrass 75 17

lemongrass infused booths gin, lime leaf infused simple syrup, lemon, cava

spicy pineapple margarita 16

chile infused corazon tequila, siete misterioso mezcal, pineapple gran gala, agave pineapple syrup, grapefruit

Wines (glass | bottle)

bubbly · santa margherita · valdobbiadene, it · 14 | 54

brut rosé · lucien albrecht · alsace, fr · 17 | 66

rosé · fattoria sardi · 2021 · luccia, it · 14

albariño · pazo das bruxas · 2022 · rias baixas, sp · 16 | 62

sauvignon blanc · duckhorn · 2022 · north coast, ca · 16 | 62

chardonnay · cave de lugny · 2019 · lugny, fr · 16 | 62

nebbiolo · casa jipi · 2020 · baja california, mx · 16 | 62

pinot noir · trisaetum · 2020 · willamette valley, or · 17 | 66

malbec · waterbrook reserve · columbia valley, wa · 16 | 62

cabernet sauvignon · canvasback · red mountain, wa · 14 | 54

cabernet franc · two mountain · yakima valley, wa · 17 | 66

Beer

dry cider · yonder · wenatchee valley, wa · 6.5% abv · pint · 8

czech pilsner · obec brewing · seattle, wa · 5.0% abv · pint · 8

voltova czech style pale lager · ravenna brewing · seattle, wa · 4.5% abv · pint · 8

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

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

airplay mix hazy ipa · ravenna brewing · seattle, wa · 6.6% abv · pint · 8

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

saison · obec brewing · seattle, wa · 6.8% abv · schooner · 8

Non-Alcoholics

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

ASK YOUR SERVER
ABOUT OUR
CAPTAIN'S LIST