

WATER GRILL
LUNCH
MAY 27, 2009

TODAY'S HALF SHELL OYSTERS

	¼ Dozen	½ Dozen
Fanny Bay (Crassostrea Gigas), Fanny Bay, British Columbia	\$7.75	\$15.50
Quilcene (Crassostrea Gigas), Quilcene Bay, Washington	\$7.75	\$15.50
Kumamoto (Crassostrea Sikamea), Puget Sound, Washington	\$9.00	\$18.00
Blackberry Point (Crassostrea Virginica), Prince Edward Island	\$9.75	\$19.50
Malpeque (Crassostrea Virginica), Prince Edward Island	\$9.75	\$19.50
Island Creek (Crassostrea Virginica), Duxbury, Massachusetts	\$9.75	\$19.50
Oyster Sampler - ½ Dozen - One each of the above oysters		\$18.00

CHILLED SHELLFISH

Long Island Littleneck Clams - ½ Dozen	\$12.50
Channel Island Sea Urchin	\$15.00
Gulf of Maine Lobster - half	\$21.50
Vancouver Island Dungeness crab - half	\$19.00
Sea of Cortez White Shrimp "Cocktail" - ½ Dozen	\$19.00
Taylor Bay Scallops - 1 Dozen	\$17.00
Santa Barbara Spot Prawns - ½ Dozen	\$24.00

ICED SHELLFISH PLATTER

Fresh Shucked Oysters, Jumbo Gulf Shrimp, Gulf of Maine Lobster
 Black Mussels, Littleneck Clams, Vancouver Island Dungeness Crab
 \$35.00 Per Guest

FIRST COURSE

Hand Cut Big Eye Tuna tartar , Thai red chile and green papaya	\$15.00
Manila Clam Chowder , Weiser farm potatoes and Niman Ranch smoked bacon	cup \$8.50 bowl \$14.00
Salad of Scarborough Farm's Greens , shaved tiny vegetables and sherry vinaigrette	\$11.00
Blue Cheese and Apricot Salad , grilled radicchio and red wine gastrique	\$12.50
Jumbo Lump Blue Crab Cake , Celery salad, remoulade and house brined pickles	\$17.50
Hiramasa Belly Sashimi , yuzu, red radish, Asian pear and shiso	\$15.00

ENTREE SALADS AND SANDWICHES

SEA OF CORTEZ WHITE SHRIMP CAESAR SALAD Grilled Romaine, brioche croutons, Parmesano Reggiano	\$21.50
GRILLED SKIRT STEAK AND BURRATTA SALAD Red onion marmalade, seasonal greens, pesto	\$23.50
HAWAIIAN YELLOW FIN TUNA NICOISE SALAD White anchovy, haricot vert, crispy/runny egg	\$27.50
NEW ENGLAND LOBSTER ROLL Traditional or "Connecticut" style with house cut French fries	\$29.00
ALBACORE TUNA "SANDWICH" Fresh Albacore Tuna confit, fleur de sel, lemon aioli, aged gouda	\$24.50

ENTREES

ORKNEY ISLAND SALMON NOODLE BOWL Cha Soba noodles, moro miso broth, crispy salmon skin	\$25.00
MANILA CLAM AND SWEET CORN ORECHIETTI Niman Ranch smoked bacon and sweet basil	\$19.50
LINE CAUGHT PACIFIC SWORDFISH Grilled with coriander spiced Garnet yam, rapini and silver sweet corn	\$27.00
ALASKAN HALIBUT Sautéed and basted, with lavender, Meyer lemon, and Madagascar vanilla bean oil	\$29.00
CHANNEL ISLAND ROCK COD Pan Seared, with Swiss chard, Kalamata olive and candied kumquat	\$28.00
JUMBO LUMP BLUE CRAB CAKE Celery salad, Weiser Farm potatoes, house brined pickles	\$27.50
JIDORI CHICKEN Oven roasted breast, with red wine braised celery root and Maiitake mushrooms	\$24.50

"FIRST OF THE SEASON" STIKINE RIVER KING SALMON Sautéed, English pea puree, mushroom and pine nut tapenade \$33.00
