

COASTAL GREENS

add: Quinault Salmon 10
grilled chicken or bay shrimp 6

SHRIMP LOUIS

hearts of romaine, wild bay shrimp, avocado, tomato, black olives
hardboiled egg, pickled green beans, louis dressing
20

HOUSE GREEN SALAD

chopped romaine, tomato, cucumber, croutons,
red onion, house vinaigrette
side 7 entree 13

TRADITIONAL CAESAR

chopped romaine hearts, creamy Caesar dressing,
Parmesan shavings, croutons
side 7 entree 13

SEA TO TABLE

QUINAULT RAZOR CLAM CHOWDER

our award-winning recipe
cup 7 bowl 11

QUINAULT RAZOR CLAM STRIPS

crispy fried panko crusted local clams,
served with caper-lime tartar sauce and lemon
23

STEAMER CLAMS

clams steamed in garlic & white wine, served with
sweet butter, lemon, garlic bread
21

QUINAULT SALMON

fresh wild caught, with potatoes O'Brien
seasonal vegetables, lemon
38

QUINAULT RAZOR CLAM STEAKS

panko breaded and griddled, with
potatoes O'Brien, seasonal vegetables
caper-lime tartar sauce and lemon
32

FISH & CHIPS

our famous beer battered pacific halibut,
with French fries, tartar sauce, coleslaw, lemon
25

20% automatic service charge for parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please advise us of any food allergies.