

DINNER MENU

MARCH 15TH,
2010

APPETIZERS

Fresh Oregon Bay Shrimp Cocktail with Cocktail Sauce.....	7.95
Beer Battered Onion Rings with Barbeque Sauce.....	8.95
Dungeness Crab, Spinach and Artichoke Dip	10.95
Steamed New Zealand Green-Shell Mussels	8.95
Jumbo Prawn Cocktail with Cocktail Sauce.....	12.95
Crab and Shrimp "Tater Tots" with Jalapeno Tartar	9.95
Fresh Mozzarella & Portabella Mushroom Bruschetta	8.95
Spicy Seared Rare Ahi with Wasabi and Pickled Ginger....	11.95
Coconut Prawns with Orange Horseradish Marmalade	8.95
Steamed Manila Clams with White Wine and Butter.....	10.95
Fried Calamari with a Trio of Dipping Sauces.....	9.95
M&S Crab and Shrimp Cakes with Orange Fennel Salad.	10.95
Pan Fried Willapa Bay Oysters	8.95
Chilled Oysters on the Half Shell (half dozen).....	13.95
Steamed Black Mussels in a Red Curry Broth	9.95

SOUPS AND SIDE SALADS

M&S Clam Chowder	
Cup or Bowl	4.45.....5.45
Baked Potato Soup	
Cup or Bowl	3.45.....4.45
French Onion Soup	
Topped with Gruyère & Parmesan Cheese	6.45
Seasonal Field Greens	
with Blue Cheese Crumbles and Glazed Walnuts	5.95
Living Butter Lettuce Salad	
Papaya Seed Dressing and Jicama	7.95
Fresh Oregon Bay Shrimp and Arugula Salad	
Red Onion and Poppy Seed Dressing	6.95
Vine Ripened Tomato and Mozzarella Salad	
Olive Oil and Balsamic Reduction	9.95
Caesar Salad	
with Parmesan and Garlic Croutons	6.95
Crisp Wedge of Iceberg	
Blue Cheese Dressing, Tomato and Asparagus.....	4.95
Fresh Oregon Bay Shrimp Louis	
1000 Island Dressing, Cucumbers, Iceberg Lettuce.....	14.95
Roasted Beet and Vine Ripened Tomato Salad	
White Balsamic Dressing and Feta Cheese	8.95
Entrée Caesar Salads	
with Freshly Grilled Chicken Breast	12.95
with Grilled Salmon Fillet	14.95
with Dungeness Crab and Fresh Oregon Bay Shrimp.....	16.95

STEAKS AND SHELLFISH

(All Our Steaks are 21 Day Aged, USDA Corn Fed Beef)

Bronzed 10 ounce Ribeye Steak	
with Kentucky Bourbon and Mushroom Sauce	25.95
22 ounce Ribeye Steak, with Maitre D' Butter	39.95
9 ounce Top Sirloin Steak, with Maitre D' Butter	22.95
8 ounce Bacon Wrapped Filet Mignon	
Grass-Fed New Zealand Fillet with Sautéed Mushrooms.....	32.95
Chipotle Chicken Burger, Chili Onions & Pepper Jack	8.95
14 ounce New York Strip Steak, with Onion Rings	32.95
Kobe Beef Burger	
with French Fries and Choice of Cheeses	13.95
Filet Mignon, with Maitre D' Butter	
9oz.....	37.95
6oz.....	28.95
Braised Halibut and Seafood Steamer	
Halibut, Mussels, Salmon Steamed in Saffron and Truffle Broth	
Baby Carrots, Fingerling Potatoes, Squash and Tomatoes	19.95

Steak and Shrimp Combinations

9 oz Top Sirloin \$26.95 or
6oz Filet \$29.95 with Jumbo Stuffed Shrimp

GRILL SPECIALTIES

Add our Garden Salad to any Entrée for \$3.95

Jake's Famous Étouffée	
With Shrimp, Chicken, and Oregon Crawfish.....	14.95
M&S Crab and Shrimp Chili Relleno	
Black Beans, Rice and Corn Salsa.....	18.95
Blackened Chicken Linguini	
Sweet Peppers and Mushrooms in a Cajun Cream Sauce.....	16.95
Crab and Shrimp Stuffed Salmon	
Served with Mashed Potatoes and Beurre Blanc	24.95
Sturgeon Au Poivre Columbia River, Oregon	
Peppercorn Crusted with Dijon Basil Beurre Blanc	22.95
Asiago Crusted Chicken	
Served Over Tomato Basil Linguine	16.95
Spicy Seared Rare Ahi	
Vegetable Nori Roll, Wasabi, Soy, Pickled Ginger	23.95
Seafood Macaroni and Cheese	
Shrimp, Scallops & Mushrooms with Tillamook Cheddar.....	16.95
Hazelnut Halibut	
With Fruit Salsa and Beurre Blanc	25.95
House Cured Barbequed Pork Loin	
Peach Chutney and Mashed Potatoes	17.95
Garlic Grilled Shrimp Fettuccini	
Alfredo Cream Sauce	19.95
Northwest Halibut and Salmon Sauté	
Wild Mushrooms, Fresh Berries, and Hazelnuts.....	21.95
Mahogany Pacific Cod	
With Green Curry Sauce and Mango Salsa.....	18.95
Tombo Honolulu, Hawaii	
Soy-Citrus Marinated with Basmati and Micro Greens	18.95

DISCOVER AMERICA'S CRAB

California Sushi Roll	
Dungeness Crab, Sticky Rice, Cucumber and Avocado.....	8.95
Lobster Ravioli Topped with Blue Crab	
In Light White Wine Cream Sauce with Roasted Tomatoes and Spinach	19.95
M&S Crab and Bay Shrimp Cakes	
Flash fried with French Fries and Citrus Chive Aioli.....	22.95
Alaska King Crab Dinner	
Asparagus and Melted Butter.....	1 1/2 lb 38.95
Asparagus and Melted Butter.....	1 lb 32.95
Perfect Filet & Crab Combination	
Pair a 6oz Filet Mignon with your choice of King Crab Leg Sections,	
our Dungeness Crab Cake or have your Filet prepared Oscar style	
topped with Crab, Asparagus and Hollandaise.....	26.95
~Add a Second Crab Option to your Filet for \$5.00 More~	
Seasonal Side Dishes	
Four Cheese Macaroni and Mediterranean Cous-Cous	
3.95 each	
Perfectly paired with ...	
Columbia Winery, "Cellar Master's" Riesling, Columbia Valley, WA	
By the glass 5oz.....	8.00
By the bottle	30.00

GRILLED SEAFOOD

King Salmon Marlborough Sound, New Zealand	
With Mushroom Risotto and Beurre Blanc.....	24.95
Idaho Rainbow Trout Buhl, Idaho	
with Lemon Butter Sauce.....	17.95
Halibut Seward Alaska	
With Beurre Blanc	32.95
Steelhead Okanagan Highland, Washington	
Pan Seared with Pesto, Bacon and Parmesan Cheese	18.95
Mahi Mahi Baja, Mexico	
Teriyaki Glazed with Fried Rice & Stir-fry Vegetables.....	19.95
Swordfish Honolulu, Hawaii	
Grilled with Dijon Mustard and Basil Beurre Blanc.....	24.95

TRADITIONAL SEAFOOD

Parmesan Crusted Tilapia Guayaquil, Ecuador	
Lemon Chive Butter Sauce, Crispy Capers	18.95
Cedar Planked Atlantic Salmon Vancouver, B.C.	
with Northwest Berry Sauce	24.95
Willapa Bay Oysters Willapa Bay, Washington	
Pan Fried with Tartar Sauce	19.95
Razor Clams Quinalt, Washington	
Flash Fried with Tartar Sauce.....	24.95
Alaskan Cod Fish and Chips	
Beer Battered and Fried.....	15.95