



DINNER



SHARED PLATES

B-TOWN FRIES

twice fried, tossed in togarashi spice. house ketchup 5

SRIRACHA SPROUTS

fresh fried brussel sprouts. tossed in sweet chili sauce 8

CRISPY CALAMARI

lightly breaded, flash fried. soy mustard aioli, sweet chili sauce 12

STEAMED MUSSELS

fennel-vermouth broth, tomatoes, swiss chard 14

STICKY GARLIC WINGS

fried wings finished with caramelized garlic-soy-ginger glaze 12

DUNGENESS CRAB CEVICHE

citrus marinated crab, cucumber, avocado, lime. blue tortilla chips 12

LITTLE NECK FRITES

chardonnay-butter-garlic sauce. topped with fries 12

SMOKED SHRIMP QUESADILLA

cilantro-lime-pumpkin seed pesto. chipotle aioli, "quick" kimchee 13

ASIAN CHICKEN LETTUCE WRAPS

butter lettuce, marinated chicken, spicy-sweet peanut sauce 11

SOUP & SALAD

PACIFIC NORTHWEST CLAM CHOWDER

thyme-cream, mirepoix, crème fraiche, smoked salmon 6 / 9

HOUSE SALAD

mixed greens, pomegranate pearls, candied pecans, goat cheese, lemon grass vinaigrette 12

WITH CHICKEN 14; WITH SHRIMP 16; WITH SALMON 17

CLASSIC CAESAR

pecorini romano, garlic croutons, mama lil's 10

WITH CHICKEN 14; WITHSHRIMP 16; WITH SALMON 17

MISO GLAZED SALMON SALAD

wild arugula, kale, avocado, hemp seeds. soy-wasabi vinaigrette 15

PACIFIC CAESAR

dungeness crab, prawns, bay shrimp, pecorino romano, mama lil's 20

STEAK SALAD

spinach, arugula, watercress, blue cheese crumbles, hericot vert, portabella, balsamic vinaigrette 20

18% GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE

Federal & State Consumer Advisory Requirement; Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have medical conditions

SURF

SEAFOOD & CHIPS

CHOICE OF: **ALASKAN COD, PACIFIC OYSTERS** (add 2\$) **OR SHRIMP** (add 3\$)
ipa tempura battered, "quick" kimchee slaw, fresh cut fries, house tartar 14

JUMBO GRILLED PRAWNS

gochujang marinated sea of cortez shrimp, sriracha sprouts, garlic noodles 22

B-TOWN BOUILLABAISE

seasonal fresh fish, clams, prawns, scallops, oysters, red thai curry, coconut ginger broth 26

LUMMI ISLAND SALMON

parsnip puree, heirloom carrots, leek confit, pomegranate reduction 26

SEARED SEA SCALLOPS

parsnip puree, swiss chard, roasted oyster mushrooms, apple-horseradish reduction 32

BUTTER POACHED LOBSTER

split-whole main lobster, leek confit, tarragon. oyster mushroom risotto or garlic noodles 32

LOBSTER ROLL

cornichons, capers, lemon aioli, avenue bread roll. b-town fries 20

SEAFOOD TOWER (serves 2)

1 WHOLE LOBSTER, 4 JUMBO SEA OF CORTEZ SHRIMP, 6 CHEFS CHOICE OYSTERS, 6 MUSSELS, 6 CLAMS
house cocktail sauce, mango-kiwi relish, horseradish aioli, sweet soy 55

TURF

KOBE BURGER

1/2lb snake river farms kobe, lettuce, tomato, onion, mayo 14

ADD CHEDDAR OR SWISS 1.00; BACON 2.00; GRILLED MUSHROOMS 1.50

HALF JIDORI CHICKEN

five spice rub, blackberry-hoisin glazed and oven roasted. sriracha sprouts, garlic noodles 18

DOUBLE R RANCH PORK CHOP

honey brined, togarashi-red mashed, seasonal vegetables, apple demi 24

HOUSE SMOKED SHORT RIBS

orange-serrano glaze, garlic noodles, "quick" kimchee, sunnyside-up egg 24

MARINATED SKIRT STEAK

soy-ginger marinade, chargrilled, roasted fingerling potatoes, seasonal vegetables, blackberry steak sauce 28

DOUBLE R RANCH DEL MONICO

22oz dry-aged ribeye, chargrilled, togarashi-red mashed, seasonal vegetables, roasted mushroom & garlic 42

NOODLES

GARLIC NOODLES

tossed with garlic butter, oyster sauce, scallions, parmesan cheese 10

WITH CHICKEN 14 / SHRIMP 16 / add sunyside up egg 1.50

**FEATURING FRESH CAUGHT, SUSTAINABLY SOURCED SEAFOOD
HARVESTED FROM THE PRISTINE WATERS OF WASHINGTON, OREGON,
CALIFORNIA, ALASKA, BRITISH COLUMBIA**