

Celebrate



From the Galley

Hand Shucked Local Oysters*

miyagi oysters, hood canal, wa
half dozen | 18 full dozen | 30

Watermelon Salad

calsweet watermelon, english cucumber, sesame-lime vinaigrette,
basil, mint, cilantro | 9⁹⁹

Salmon Toast

northwest salmon lox, lemon caper smear, roasted beets,
spring radish, pickled ruby onions, fresh dill | 9⁹⁹

Entrees

Prawn Carbonara

gulf prawns, fresh fettuccine, smoked bacon,
grape tomatoes, green peas, brandy garlic cream | 21⁹⁹

Halibut with Huckleberry Compote*

alaskan halibut fillet, huckleberry compote, asparagus with garlic butter,
yukon mashed potatoes | 31⁹⁹

Dessert

Blueberry Panna Cotta

orange cream panna cotta, fresh orange, strawberries, blueberries,
blueberry sauce | 9⁹⁹

executive chef | **Edson Ibarra**

*All fish and steaks are cooked to order. Consuming raw, undercooked,
or unpasteurized food may increase your risk of food borne illness,
particularly if you have certain medical condition. E 21 09

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Cocktails

Brown Sugar Bourbon & Chocolate "New" Fashioned

brown sugar bourbon, sweet vermouth, chocolate bitters | 11

White Peach Margarita

sauza hornitos, peach schnapps, white cranberry juice | 11

Blueberry Pie Martini

stoli blueberi vodka, pinnacle whipped vodka, half and half,
fresh blueberries | 11

Wagner's Bloody Mary

vodka, housemade mary mix, smoked bacon strip,
pickled vegetables | 11

Dipped Cherry Martini

vodka, white crème de cacao, chocolate syrup,
cream, cherry juice | 11

MOMosas | 8⁵⁰

Passion Fruit MOMosa

passion fruit purée, sparkling wine,
sugar rim

Strawberry MOMosa

sparkling wine, fresh strawberry purée,
fresh strawberries

Pear MOMosa

pear purée, sparkling wine, sugar rim

Alcohol-Free Beverages

Pomegranate Fauxjito

pomegranate syrup, lime, lemon,
fresh mint, soda | 7

Basil Pear Sparkler

fresh basil, pear puree, ginger ale | 6