THANKSGIVING MENU

BEGINNINGS TO SHARE

OVEN ROASTED CRAB & ARTICHOKE DIP
Parmesan, sweet onion, toasted baguette 21.1

FRIED CALAMARI MISTO
Sweet peppers, artichoke hearts, Bloody Mary cocktail sauce, mustard aioli 19.5

CHILLED SHRIMP COCKTAIL gs
Bloody Mary cocktail sauce, lemon 20

CRAB & AVOCADO ROLL*
Dungeness crab, cucumber, sesame aioli 20.2

BEECHER'S & WISCONSIN FRIED CHEDDAR CURDS
Fried mini sweet peppers, Micks pepper jelly 16.7

STEAMED FRESH MANILA CLAMS*
White wine, whole butter, garlic chili flakes, fresh herbs 22

3 COURSE ALL INCLUSIVE DINNER $61

ALL ENTRÉE ITEMS BELOW INCLUDE A CHOICE OF SOUP OR SALAD AND DESSERT

BOWLS + GREENS

CHOICE OF ONE

NEW ENGLAND CLAM CHOWDER | LOBSTER BISQUE
CAESAR SALAD | BLUE CHEESE SALAD

MAINS

CHOICE OF ONE

TRADITIONAL TURKEY DINNER

ACCOMPANIED BY AN ELEGANT ARRAY OF HOLIDAY FAVORITES
Savory Chicken-Apple Sausage Stuffing, Yukon Gold Mashed Potatoes, Silky Whipped Sweet Potatoes, Seasonal Market Vegetables, House-Made Cranberry Relish, and Classic Turkey Gravy

CHAR-GRILLED FILET MIGNON*
7 oz., Yukon Gold mashed potatoes, broccolini, carrots, peppercorn demi

CRAB & MACADAMIA STUFFED MAHI MAHI
Yukon Gold mashed potatoes, seasonal vegetables, beurre blanc

DUNGENESS CRAB & SHRIMP FETTUCCINE
Garlic cream, white wine, spinach, tomato, chili flake, Parmesan

SEAFOOD TRIO*
Dungeness crab cake, shrimp, salmon, seasonal vegetables, beurre blanc

FIERY AHI TUNA*
Furikake rice, bok choy, wasabi cream, ginger soy butter

MARIONBERRY GLAZED PORK CHOP*
Bacon & brussels sprout slaw, maple sweet potato mash, marionberry sauce, blackberries

HONEY ORANGE GLAZED KING SALMON* gs
Applewood bacon & fall vegetable medley, apple & fennel slaw, beurre blanc

SAKE MARINATED CHILEAN SEA BASS*
Shrimp cake, shiitake mushrooms, zucchini ribbons, coconut lemongrass curry, chili oil

CRISPY DUCK
Grand Marnier demi-glace, maple sweet potato mash, broccolini, orange supremes, dried cranberries

OFF THE HOOK*
Choice of Salmon, King Salmon, Chilean Sea Bass
Simply grilled, seared, or blackened with market vegetables, Yukon Gold mash potatoes

All steamed crab entrees are served ala carte with vegetable couscous, drawn butter and fresh lemon

Add choice of soup or salad and dessert for $15

CRABHOUSE SAMPLER - KING CRAB LEGS SNOW CRAB LEGS DUNGENESS CRAB 1 1/2 LBS. $92
KING CRAB LEGS 1 LB. $125
WHOLE DUNGENESS CRAB $85

ADD YUKON GOLD MASHED POTATOES $12 | ADD ASPARAGUS & BÉARNAISE $13

SWEETS

CHOICE OF ONE

PUMPKIN PIE | PECAN PIE | CRÈME BRULEE gs **| CHEESECAKE | FLOURLESS CHOCOLATE TORTE | KEY LIME PIE**

gs - While we offer gluten and other allergen sensitive options, our kitchen is not allergen-free and cross-contamination may occur. Balanced choices for healthier dining. *Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. A Suggested gratuity of 18% will be added to checks for parties of 8 or more. Please feel free to increase or decrease the suggested gratuity amount based on your dining experience.