



SNACKS

Truffled cheddar fondue. blue scorcher sourdough. v | 11
Pickled vegetables. gf/v+ | 7
Grilled blue scorcher sourdough. salted butter. v | 7
House marinated olives. gf/v+ | 7
Pickled rockfish. fresh horseradish. gf | 14
Dungeness crab. meyer lemon mayo. gf | 22

TO START

Clam chowder. corn. bacon. old bay. | 9 / 14
Green salad. pickled onion. radish. vinaigrette. gf/v+ | 12
Dirty dirty fries. lardon. pickled peppers. goat cheese. garlic. truffle ketchup. gf | 15
Dungeness crab cakes. shaved fennel. citrus-caper mayo. | 38
Fried oysters. chow chow. | 18
Grilled little gem. breadcrumbs. smoked grana-padano. creamy poblano dressing. gf/v | 14
Willapa Bay manilla clams. shallots. white wine. garlic. olive oil. herbs. gf | 19
Burrata. seasonal preparation. | 15

TO EAT

Tre fin sablefish. roasted cauliflower. marinated chickpeas. meyer lemon. gf | 39
Roasted mushroom cassoulet. kale. white beans. truffle butter. breadcrumb. can be gf/v+ | 19
Pork schnitzel. crop potatoes. seasonal vegetables. mustard jus. | 30
Fried rockfish. chips. tartar. lemon. | 26
Waygu cheeseburger. gruyere. lettuce. pickles. cornichon-mustard aioli. onion bun. fries. | 22
add bacon | + 4
Steak Diane. teres major. roasted new potatoes. seasonal vegetables. sauce diane. gf | 35
Tre fin albacore. warm potato. castelvetro olive. seasonal vegetables. gf | 33
Cacciucco. rockfish. black cod. clams. crab. spicy tomato-fennel broth. gf | 37
Mac and cheese. mornay. breadcrumbs. v | 18
add crab | + 20
add pork belly | + 6

SIDES

Garlicky braised greens. gf | 12
Roasted new potatoes. parsley. truffle butter. | 11
Roasted cauliflower. lemon. gf/v+ | 14
Hand cut fries. gf/v+ | 6

PIZZAS

Roasted mushroom. roasted onion. confit garlic. arugula. v+ | 20
Four cheese. mozzarella. provolone. chevre. grana padano. arugula. pomodoro. v | 20
Fresh mozzarella. pomodoro. basil. v | 19
Sausage. smoked provolone. mama lil's. red onion. | 22
Pepperoni. mozzarella. grana padano. pomodoro. | 20

Gluten free = gf | Vegetarian = v | Vegan = v+

We strive to serve products both responsibly and sustainably. Due to the seasonality of products and climate issues, you may not find certain items on our menu. Thank you for helping us to support local and to rehabilitate our ecosystems.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Dine-in parties of six or more will be charged an automatic gratuity of 20%.