

# Seafood Bar MENU

## STARTERS

**Prawn Cocktail** **\$19**

**Crab Cocktail** Small **\$22** large **\$38**

**Chef Bo's Avocado Bomb** **\$16**

Tempura fried avocado half filled with a mixture of Ahi tuna, cream cheese & scallions

**NW Steamer Clams** **\$19**

Full pound of little neck clams simmered with bacon, garlic, leeks, white wine, red pepper flake

**Mussels** **\$19**

Penn Cove mussels, andouille sausage in a roasted red bell pepper broth. Served with Garlic bread

**Pan Seared Scallops** **\$25**

Three scallops with lemon beurre blanc sauce

**Geoduck Fritters** (based on availability) **\$12**

**Beef Tataki** **\$18**

Seared tenderloin, shaved red onion, spicy pickled radish salad with Ponzu sauce

**Crab Rangoon Dip** **\$22**

**Oyster Shooter** **\$5**

Served in Bloody Mary mix, cocktail sauce, tabasco, horseradish and pepper

**Cheesy Garlic Bread** **\$8**

**Sour Dough Bread** **\$5**

**Oyster on the Half Shell**

**Kumomoto** Half dzn **\$18** full dzn **\$32**

**Pacific** Half dzn **\$18** full dzn **\$32**

Ask your server for today's selections

## CRAB BY THE POUND

Chilled, steamed or baked with drawn butter, lemon & cocktail sauce

**Dungeness Crab Cluster** ½ lb **\$25** full lb **\$45**

**Alaskan Snow Crab Legs** ½ lb **\$28** full lb **\$50**

## SOUPS AND SALADS

**Geoduck Clam Chowder** Cup **\$7** bowl **\$10**

**Seafood Chowder** Cup **\$8** bowl **\$12**

Suquamish smoked salmon, little neck clams, geoduck, bacon, potatoes, onions and celery

**Caesar Salad** **\$12**

Hearts of romaine, house sourdough croutons, shaved parmesan, creamy Caesar Dressing

**Shrimp Caesar Salad** **\$18**

**Salmon Caesar Salad** **\$28**

**Garden Salad** **\$9**

**Clearwater Louie** **\$29**

Dungeness crab, Bay shrimp, prawns, hearts of romaine, asparagus spears, tomato wedges, egg, radish, cucumber

**Cioppino** **\$38**

Halibut, salmon, prawns, clams, mussels & snow crab cluster in tomato-fennel broth with crostini

## SEAFOOD BAR FAVORITES

Served with choice of Baked Potato, French Fries or Rice  
Garnished with Spicy Pickled Radish Salad

Choice of sauce:

Bearnaise | Citrus –Soy Beurre Blanc | Chimichurri

**Sauté Prawns** **\$28**

**Pan Seared King Salmon** **\$35**

**Pan Seared Alaskan Halibut** **\$38**

**New York Steak** **\$45**

Traditional cut 12 oz New York steak

**Surf & Turf** **\$54**

6 oz prawns with 12 oz New York steak

**Oysters Rockefeller** **\$25**

Bacon, shallot, Pernod, sautéed spinach, gratin

**Pan Fried Oysters** **\$22**

Local Pacific oysters, panko breaded with lemon caper aioli

## DESSERT

**Tiramisu** **\$8**

Mascarpone cream, espresso brandy-soaked lady fingers, finished with imported sweet cocoa

**Raspberry White Chocolate Cheesecake** **\$8**

Our Classic New York style cheesecake infused with layers of raspberry puree and white chocolate

# Chef Bo's Sushi Selections

## **Chef's Special Sashimi Plate 32**

tuna, salmon, yellowtail, and escolar

## **Tuna Roll 9**

## **California Roll 9**

crab mix, cucumber and avocado

## **Philadelphia Roll 9**

smoked salmon, cream cheese and cucumber

## **House Special Roll 15**

raw tuna, salmon, yellowtail, escolar with cucumber

## **Spider Roll 19**

soft shell crab, cucumber, kaiware, avocado, eel sauce,  
yum yum sauce

## **Ahi Poke 22**

## **BOTTLE BEER**

### **Domestic Beer**

Budweiser	6.18
Bud Light	6.18
Miller Genuine Draft	6.18
Miller Lite	6.18
Coors Light	6.18
O'Douls non-alcoholic	6.41
Michelob Ultra	6.18
Rainier 16oz can	6.41

### **Cider / Seltzer**

Angry Orchard Cider	6.41
Mike's Hard Lemonade	6.41
White Claw Seltzer	6.41

### **Import Beer**

Heineken	6.41
Corona	6.41
Modelo	6.41

## **SPLITS (187mL)**

Lunetta Prosecco	9.75
Cuvee Classico Codorniu	9.75

## **Dragon Roll 13**

crab mix and cucumber roll topped with  
eel and avocado slices

## **Suquamish Roll 13**

raw salmon, cucumber, avocado and tobiko roll  
topped with red tobiko

## **Kitsap Roll 13**

mayo crab mix, tuna and tobiko roll  
topped with raw salmon

## **305 Roll 13**

spicy tuna and asparagus roll topped with  
raw tuna and avocado

## **Clearwater Shrimp Tempura Roll 16**

shrimp tempura with spicy mayo crab mix and cucumber  
roll topped with seared tuna and avocado

## **Ichiro Roll 13**

eel, cucumber, cream cheese  
topped with avocado and eel sauce

## **DRAFT BEER**

Clearwater Reserve IPA by Bainbridge Brewing	6.87
Widmer Hefeweizen	6.87
Stella Artois Pilsner	6.87
Bodhizafa IPA	6.87

## **GLASS WINE**

Clearwater Chardonnay	7.50
Clearwater Cabernet	7.50
Josh Cellars Red Blend	10.75
Entiat Cordilleran Sauvignon Blanc	7.75
House Chardonnay	6.41
House Pinot Grigio	6.41
House White Zinfandel	6.41
House Merlot	6.41
House Cabernet Sauvignon	6.41