

SMALL PLATES

- RAW OYSTERS** ($\frac{1}{2}$ dozen) – Classic Mignonette 23
GRILLED OYSTERS ($\frac{1}{2}$ dozen) – Creole Seasoning, garlic butter, parmesan 23
TRUFFLE FRIES– Parmesan, herbs 12
BURRATA –Cherry tomatoes, basil, saba, grilled bread 20
GRILLED CARROTS–Artichoke hearts, hummus, zhug, herbs 14
SHRIMP COCKTAIL – House cocktail sauce, lemon, parsley 21
***STEAK TATAKI** – Ponzu, pickled red onion, sesame, wasabi crema, sunflower petals 20
***SEARED AHI** – Sesame, spicy mayo, ponzu 26
STEAMER CLAMS – Garlic cream, local herbs, bay, grilled bread 21
POLENTA – Mushroom marsala cream 18

SOUP & SALAD

- TOMATO BISQUE**– 7 cup 11 bowl **SEAFOOD CHOWDER** – 8 cup 12 bowl
HOUSE SALAD – Mixed Greens, market vegetables, stone fruit, chevre, poppyseed vinaigrette 14
BLAT SALAD – Butter lettuce, bacon, avocado, tomato, sunflower sprouts, house ranch 16
***CAESAR SALAD** – Romaine, parmesan, bread crumbs 17

PASTA

- BAKED ZITI BOLOGNESE** – Beef, parmesan, provolone, market herbs 36
SHRIMP SCAMPI – Prawns, linguine, tomato, garlic, pea shoots, white wine 34
WILD MUSHROOM PAPPARDELLE – Market mushrooms, mushroom puree, pea shoots 30
HALIBUT & BUCATINI – Rosemary cream, market mushrooms, micro greens 42
SEARED DUCK BREAST – Cavatappi, pistachio pesto, provolone, cherry tomatoes 38

HOUSE SPECIALTIES

- *FILET MIGNON 8oz** – Mashed potatoes, herbed carrots, red wine demi glaze 58
***GRILLED RIBEYE 12oz** – Mushroom & Brandy peppercorn cream, house fries 54
STEELHEAD – Herb risotto, pea shoots, honey glazed carrots 39
CIOPPINO – Halibut, Dungeness crab, prawns, clams, tomato, grilled bread 52
BUTTERMILK FRIED CHICKEN – Mashed potatoes, sauteed greens, gravy 36
***511 BURGER** – White cheddar, bacon, caramelized onion, lettuce, tomato, 1000 island, ciabatta bun, fries 27

The fine print: We use nuts, flour, dairy, berries, spices and other common allergens in preparing our menu items. Please notify your server of any food allergies in advance of your order to help find a suitable selection. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our dishes are priced to be served as described; any substitutions or additions will be subject to an extra charge. Takeout orders will have a 15% Gratuity added. An 20% Gratuity will be added to parties of 6 or more. Split checks are available at your server's discretion, and will include a 20% gratuity with parties of 6 or more. There will be a corkage fee of \$20 per bottle and cakeage fee of \$2 per person. The first bread basket is complimentary, additional baskets are \$3. We do not accept personal checks. We are not responsible for any lost or damaged personal items

