



GALLEY MENU

Classics

STEAMERS (GF)

Manilla clams, white wine, chili butter, served with a side of griddled sourdough

\$24

MUSSELS (GF)

Pernod, garlic and herb butter, served with a side of griddled sourdough

\$22

DEEP FRIED OYSTERS (GF)

6 oysters served with chipotle aioli

\$21

FISH & CHIPS (GF)

crispy fish and chips served a side of house salad mix, malt vinegar, and pickled jalapeno tartar sauce

\$21

BAJA STYLE FISH TACOS

battered local rockfish, cabbage, iceberg & fennel slaw, radishes, and pickled jalapeno tartar sauce

\$14 add avocado +\$3 add 1 more taco +\$7

CHICKEN WINGS (GF)

with mango habanero or buffalo sauce on the side
six \$12 twelve \$22

FRIED CHICKEN FINGERS

with ranch and house made barbecue sauce

\$12

DUNGENESS CRAB CAKES

2 cakes served with house salad and chipotle aioli

\$22 add one more +\$10

BW CIOPPINO (GF)

Dungeness crab, clams, mussels, prawns, fish, and spicy tomato broth, served with griddled sourdough

\$49 half order \$30 add butter herb pasta +\$8

LINGUINI & CLAMS

garlic, white wine, chile flakes, and olive oil, served with griddled sourdough

\$27

STEAK FRITES (GF)

herb garlic marinated steak, garlic fries, chimichurri

\$34

CRISPY FISH PLATTER

rockfish, crab cake, prawns, fries, slaw, and pickled jalapeno tartar sauce

\$28

Sandwiches

CHICKEN MILANESE SANDWICH

cabbage, iceberg & fennel slaw, pickled jalapeno tartar sauce

\$16

FRIED FISH SANDWICH

chickpea battered rockfish, house salad mix, pickled jalapeno tartar sauce

\$17

FRIED PO-BOY

chickpea battered oyster *or* prawns with napa cabbage, iceberg, fennel, pickled jalapeno tartar and chipotle aioli. *Vegetarian option* with fried artichoke

\$22

BLT

\$16

Add to any sandwich

add avocado +\$3

add bacon +\$3

add side of fries +\$5

Salads & Soups

SHRIMP LOUIE (GF)

Oregon bay shrimp, iceberg, plum tomatoes, egg, avocado, radish, and side of Louie dressing

\$22.50

CAESAR SALAD

chilled romaine, fresh croutons, white anchovies

\$14 add fried chicken +\$9 add bay shrimp +\$8

HOUSE SALAD

Napa cabbage, fennel, iceberg, cherry tomato, olives, and croutons

\$12

CEVICHE (GF)

rockfish, lime juice, pico de gallo, served with house-made chips

\$17.50

CLAM CHOWDER

Cooked to Order, manilla clams, smoked bacon, served with griddled sourdough

cup \$9 bowl \$17.50

MISO CORN CHOWDER

cup \$8 bowl \$14

20% gratuity added to parties of 6 or more GF = gluten free

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



GALLEY MENU

Small Bites

FRENCH FRIES

\$8 add aioli +\$2

GARLIC FRIES

\$9 add aioli +\$2

GRIDDLED SOURDOUGH

with roasted garlic and herb butter
\$5

CHIPS & SALSA

with salsa verde and/or pico de gallo
\$6

DEVEILED EGGS

topped with pickled jalapeno and smoked bacon
\$8.50

ARTICHOKE HEARTS ^{GF}

deep-fried and seved with chipotle aioli
\$9

BRUSSEL SPROUTS ^{GF}

flash-fried, topped with parmesan cheese and served with a lemon thyme caper aioli
\$9

SMOKED SALMON MOUSSE

Canadian farm-raised salmon, cremé fraiche, parsley, paprika, and lemon zest, topped with capers and pink peppercorn
\$14

SPICED MIXED NUTS ^{GF}

\$6

MIXED OLIVES ^{GF}

3 types of olives in EVOO with lemon peel, garlic, and chili flakes
\$8.50

Raw Bar

OYSTERS *minimum 3 per order*

House Oyster \$3.50

Premium Oyster \$4

Extra Premium Oyster \$4.50

Oyster Shooter (no vodka) \$4
add vodka or tequila +\$7

LITTLENECK CLAMS

on the half shell six \$15 twelve \$28

SUTRO TOWER

12 oysters, 12 clams, 4 prawns, bay shrimp cocktail
\$98 add 1/4lb. crab +\$26

Shellfish Cocktails

Served on bed of shredded iceberg, fennel, and Napa cabbage with cocktail sauce and lemon

PRAWN COCKTAIL

4 pieces \$14

SHRIMP COCKTAIL

1/4 lb. Bay Shrimp \$16

CRAB COCKTAIL

1/4 lb. Dungeness Crab \$29

DELUXE TASTING

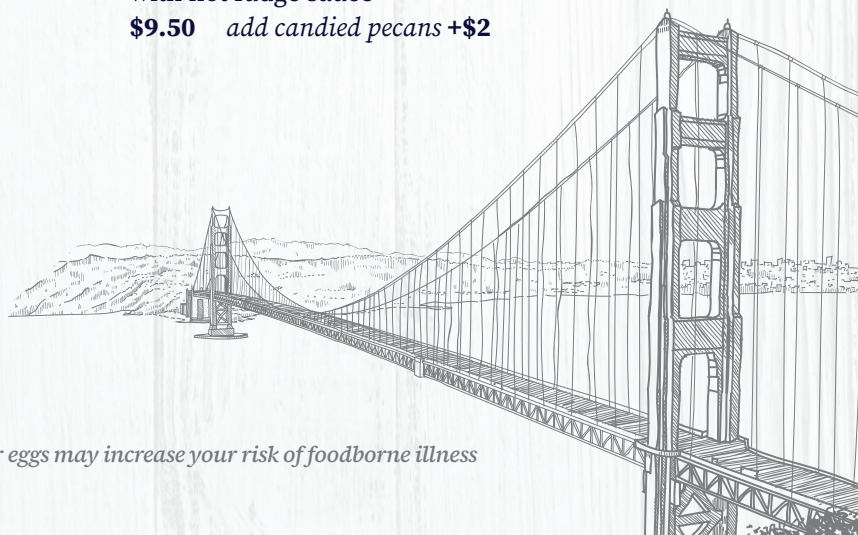
All three cocktails \$44

Dessert

BW BROWNIE SUNDAE

house-made brownie and vanilla ice cream topped with hot fudge sauce
\$9.50 add candied pecans +\$2

Today's Special
inquire with server



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