

DINNER

CHILLED SHELLFISH

Oysters served with green tea & apple mignonette	Cherrystone Clams <i>Chesapeake Bay, VA</i> 3.50/pc
Kumamoto <i>Oakland Bay, WA</i> 4.25/pc	Tiger Prawn Cocktail 28
Prince Caspian <i>Duxbury, MA</i> 4.25/pc	
Shigoku <i>Samish Bay, WA</i> 4.00/pc	



BITES

Warm Milk Bread spruce tip salt, whipped butter, radish	8
White Sturgeon Caviar Toast egg yolk, caper, pickled onion	25
Big Eye Tuna Sashimi shiitake shoyu tare, chili garlic crunch	8
Hamachi Sashimi pickled wild onion, white soy, bonito aioli	8
Broiled Live Sea Scallop garlic chive butter, meyer lemon, ogo	12
Baked Miyagi Oyster truffled sauerkraut gratin, champagne pearls	6

FROM THE HEARTH

In the Smoke	
Whole Roasted Dorade fried rice and vermicelli, toasted garlic, bacon and scallion wash	48
16 oz Prime Rib spaetzle gratin, au poivre sauce, fresh horseradish	100
On the Grill	
20 oz New York Strip Roast dungeness crab hollandaise, local asparagus	110
In The Embers	
Kombu Wrapped 1.5 lb Lobster ember roasted potatoes, pioppini mushroom, truffle ponzu	95

SMALL PLATES

Yuzu Kosho Cured King Salmon chilled sesame noodles, marinated cucumber, smoked roe	21
Mixed Local Lettuces asian pear, honey lemon vinaigrette, warm brie toast	16
Lobster Ravioli aged sherry butter, fried garlic, peppergrass	21
Roasted Bone Marrow garlic confit, cipollini jam, hurrica sauce, grilled sourdough	18
Salt Spring Mussels pappardelle, spring garlic pesto, pine nut pan pangrattato	18
Shellfish Chowder yukon potatoes, bacon, shrimp, clams	16

ENTREES

Grilled Filet of Beef beef fat potatoes, bordelaise, grilled pea leaves	55
Slow Roasted Pork Chop oak roasted conehead cabbage, chanterelles, apple	43
Seared Mahi sunchoke hummus, farro verde tabbouleh, citrus chermoula	37
Pan Roasted Alaskan Halibut chicken gyoza, smokey dashi, spring vegetables	42

SIDES

Onion Rings wagyu beef fat powder	12
Spaetzle Gratin gruyere	12
Sugar Snap Peas & their leaves hollandaise	12
Ember Roasted Potatoes fresh horseradish cream	12
Roasted Wild Mushrooms truffle soy ponzu	12

WINES BY THE GLASS

SPARKLING

NV Corazza Extra Dry Prosecco, <i>Friuli</i>	12
NV Roederer, Brut Rose, <i>Anderson Valley</i>	22
NV Taittinger, Brut La Française, <i>Reims</i>	28

WHITE

2022 Rudi Pichler, Grüner Veltliner, Federspiel, <i>Wachau</i>	20
2022 Tablas Creek, Patelin de Tablas Blanc, <i>Paso Robles</i>	17
2022 AXR, Sauvignon Blanc, <i>Napa Valley</i>	16
2022 Paul Pernot, <i>Bourgogne Côte d'Or</i>	25
2022 Brewer-Clifton, Chardonnay, <i>Sta. Rita Hills</i>	19

ROSÉ

2022 Triennes, <i>Méditerrané IGP</i>	14
---------------------------------------	----

RED

2021 Domaine Gros Frère & Soeur, <i>Hautes Côtes de Nuits</i>	28
2022 Paul Lato, Big Sur, Pinot Noir, <i>Central Coast</i>	24
2019 Skylark, Redbelly, <i>Mendocino</i>	16
2013 Lassegue, <i>Saint-Emilion Grand Cru</i>	28
2019 Laird, <i>Napa Valley</i>	24

COCKTAILS

Maritime Martini nori & cucumber infused gin, vermouth blanc, nori, regan's orange bitters	16
Yacht Rock vodka, ginger, lemon, arugula, & mint	16
The Hurrica Cocktail rum, vanilla vodka, passion fruit, grenadine, lemon, sparkling wine	18
Westpoint Swizzle coconut washed tequila, sherry, pineapple, lime, allspice dram	17
Tomorrow We Sail clarified strawberry daiquiri, orgeat	18
The Ship Wrecked bourbon, sweet vermouth, cherry heering, cocoa nib bitters, absinthe	17

ZERO %

Orange Mojito fresh orange & lime juice, with mint & sprite	10
Spicy Senorita jalapeno, cilantro, celery & lime juice, agave, tajin rim	10

BEER

Draft		Bottles & Cans	
Del Cielo Brewing Co, Mexican Lager	10	Best Day Brewing, Non-Alcoholic Kölsch	9
Trumer Pils, Pilsner	10	Sierra Nevada Hazy Little Thing	8
Fortpoint, Westfalia, Red Ale	10		
Henhouse Ale, Incredible IPA	10		
Humble Sea, Socks & Sandals, Foggy IPA	10		

LUNCH

CHILLED SHELLFISH

Oysters served with green tea & apple mignonette		Cherrystone Clams <i>Chesapeake Bay, VA</i>	3.50/pc
Kumamoto <i>Oakland Bay, WA</i>	4.25/pc	Tiger Prawn Cocktail	28
Prince Caspian <i>Duxbury, MA</i>	4.25/pc		
Shigoku <i>Samish Bay, WA</i>	4.00/pc		



SOUPS, SALADS, & APPETIZERS

Ahi Tuna Tartare toasted nori, chili garlic crunch, yuzu ponzu, sesame nishiki rice	18
Chopped Market Lettuces asian pear, blue cheese, spiced almonds, hearth roasted beet	16
Shellfish Chowder bacon, yukon potato, shrimp, clams	16
Artichoke Soup crispy salami, pepperpress	14

ENTREES

Hearth Roasted Chicken Caesar Salad brioche croutons, parmesan, shaved radishes	21
Grilled Tiger Prawn Salad grilled prawns, soba noodles, toasted peanut, spicy sesame vinaigrette	25
Seared Mahi sunchoke hummus, farro verde tabbouleh, citrus chermoula	35
Beer Battered Fish and Chips remoulade sauce, garlic pickles	19



SWEETS

Chocolate Bread Pudding graham tuile, creme anglaise, condensed milk ice cream	14
Coconut Panna Cotta guava gelee, tropical fruit salad, coconut tuile	14
Carrot Cake vanilla cream cheese frosting, walnut butter, carrot chips, sour cream cremeux	14
Double 8 Soft Serve choice of or swirl	7
vanilla - ligure extra virgin olive oil, maldon salt	
chocolate - house made fudge sauce, candied almonds	

SANDWICHES all sandwiches are served with french fries

Fried Chicken Sandwich soft potato roll, spicy red cabbage slaw, avocado, smoked honey sauce	20
Grilled Tombo Tuna Sandwich cibatta roll, arulgula, pesto aioli, soft cooked egg	23
Hurrica Burger coal roasted onion, parmesan crusted bun, house pickles, hurrica sauce	21
Add avocado 3 bacon 3 american cheese 2 tomme cheese 4 cheddar cheese 3	
Prime Rib Sandwich hero roll, plancha peppers, caramelized onion jus, horseradish creme fraiche	25

SIDES

Parmesan Fries roasted garlic aioli	12
Caesar Side Salad brioche croutons, parmesan	16
Sourdough Bread Service	5