

• **BAR MENU** •

- TOWER OF TUNA** 16.
Fresh ahi and Hamachi tuna, diced and towered with avocado, tomato, red onion, red chili, ginger and sesame seed vinaigrette with Asian sesame crisps.
- THE BLACK ORCHID** 18.
Sashimi-grade ahi tuna seared rare, sliced and served with our signature Black Orchid mustard sauce.
- SLIDERS**
Classic: Three mini prime ground beef burgers with cheddar cheese, red onions and pickle.
Served with a side of pommes frites. 12.
Chandlers Style: Three mini filet mignon sandwiches with caramelized onions and Béarnaise. Served with a side of pommes frites. 15.
- LOLLIPOP LAMB CHOPS** 18.
Pan-seared lamb chops served with apple-mint chutney.
- MOULES - FRITES** 15.
Fresh Northwestern mussels from Whidbey Island cooked in a broth of white wine, green curry and ginger. Served with truffled pomme frites.
- STEAMED CLAMS** 15.
Fresh Manila clams steamed in a broth of white wine, butter, garlic, lemon, red chili flakes, sun-dried tomato and basil. Served with a garlic crostini.
- STEAK TARTARE** 16.
Hand-cut tender filet mignon, served raw with capers, shallots, chives and quail egg. Served with romaine leaves and toasted baguette.
- ESCARGOT À LA CAROL** 14.
Organically grown Burgundy snails marinated with fennel, garlic, shallots, and parsley baked with browned garlic butter and Asiago cheese.
- SHRIMP SCAMPI** 15.
Sautéed prawn shrimp with garlic, shallots, tomatoes, basil and red chili flakes in a butter sauce with white wine and lemon. Served with garlic crostini.
- CRAB CAKES** 18.
Maryland blue lump crab cakes with a ginger and stone-ground mustard sauce, garnished with a watercress and tomato salad.
- OYSTERS ROCKEFELLER** 17.
Fresh oysters baked on the half-shell with sautéed spinach, shallots, red bell peppers and Pernod, topped with a light citrus Hollandaise.
- PACIFIC OYSTERS**
Freshly shucked oysters on the half-shell, served on shaved ice with house-made mignonette sauce.
Kumomoto, Penn Cove, WA 2.75 pp
Shigoku, Willapa Bay, WA 2.50 pp
- OCEAN ROSE ABALONE** 37.
Santa Barbara farm-raised baby pink abalone, sautéed with butter, Meyer lemon, vermouth and shallots; served with Maitake mushrooms.
- SEAFOOD PLATTER** 95.
Alaskan king crab legs, Kumomoto oysters, large Mexican prawns and a Maine lobster tail served over shaved ice with horseradish, cocktail and mignonette sauces.
- CHEESE PLATE** 22.
Assortment of artisan cheeses accompanied by candied nuts, wild honeycomb and fresh fruit.