

Welcome to a relaxed dining experience featuring Alaska seafood, comforting classics, and a thoughtful selection of local beer, wine, and cocktails—served with warm hospitality for both travelers and locals alike.

Sandwiches

Served with Smoked Paprika Chips

Substitute Soup | Salad | Fries for 2

Apple Braised BBQ Pulled Pork 18

Slow Braised Apple-Soy Pork, Jicama-Cilantro Slaw, Saucy BBQ Lacquer, Sriracha Aioli, Classic Bun

Crispy Buffalo Chicken Sandwich 18

Crispy Buttermilk Ranch Marinated Chicken, Shredded Iceberg, Tomato, House Buffalo Sauce, Classic Bun

Double Bacon Burger * 20

High Heat Seared Beef Patties, Applewood Smoked Bacon, Pepper Jack and Cheddar Cheese, Arugula, Tomato, Shaved Red Onion, Burger Sauce, Classic Bun

Entrées

Alaskan Snow Crab 52

Full Pound Bouillon-Simmered Crab Legs, Mashed Red Skin Potatoes, Garlic Broccolini, Drawn Butter, Fresh Lemon

Battered Halibut and Chips 34

Alaskan Amber Beer-battered Halibut, Jicama Slaw, Tarter Sauce, Smoked Paprika Fries

Seared Alaskan Halibut 38

Salt-and-Pepper-Dusted Halibut, Mashed Red Skin Potatoes, Garlic Broccolini, Balsamic Tomato Jam, Balsamic Reduction

Steak and Fries * 29

10 oz Grilled New York Strip Steak, Smoked Paprika Dusted Fries, Roasted Shallot Bourbon Butter

Buttermilk Chicken Tenders 16

Hand-breaded Chicken Tenders, Smoked Paprika Chips, Buttermilk Ranch

Chili-Honey Glazed Alaskan Salmon 16

Grilled Salmon, Mashed Red Skin Potatoes, Garlic Broccolini

Desserts

Lemon Blueberry Ice Cream Sandwich 8

Lemon Snickerdoodle Cookie, House-made Blueberry Ice Cream

Crème Brûlée 10

Vanilla Bean Custard, Caramelized Sugar Crust

Key Lime Calamansi Cheesecake 10

Served in a Martini Glass, Lime Fluid Gel, Graham Cracker Cookie, Candied Lime

The Daily Scoop 6

Ask your server for our house-made frozen treat of the day.

Shareables

Alaskan Snow Crab 25

Half Pound of Alaskan Snow Crab, Drawn Butter, Fresh Lemon

Charcuterie Plate 22

Daily Selection of Assorted Cured Meats and Cheeses, Dried Fruits, Mixed Nuts

Crispy Cauliflower 14

Alaskan Amber Beer Battered, Sriracha-Sweet Chili Sauce, Scallions

Calamari 17

Crispy Breaded Calamari, Wasabi Aioli Sriracha Aioli

Raw Oysters on the Half Shell * 15

Trio of Oysters, Classic Horseradish Cocktail Sauce, Fresh Lemon

Pulled Pork Potato Chip Nachos 18

Fresh Smoked Paprika Chips, House-made Cheddar Cheese Sauce, Slow Braised Pork, Scallions, Plumb Tomatoes

Salads Half | Whole

Add Chicken 9 | Halibut 15 | Salmon 12

Caesar Salad 8 | 11

Crisp Romaine, Shaved Parmesan, Herb Croutons, Caesar Dressing

Strawberry Champagne Salad 8 | 11

Baby Arugula, Fresh Strawberries, Slivered Onions, Feta Cheese, Champagne Vinaigrette

Wedge Cobb Salad 16

Iceberg Lettuce Wedge, Applewood-smoked Bacon, Roma Tomatoes, Blue Cheese Crumbles, Creamy Blue Cheese Dressing, Candied Pecans

House Salad 7

Romaine, Button Mushrooms, Red Onion, Cucumber, Heirloom Tomato, Croutons

Soup Cup | Bowl

Alaskan Smoked Seafood Chowder 9 | 13

Halibut, Smoked Salmon, Clams, Potatoes, Bacon

Soup of the Day 7 | 10

Please ask about today's preparation.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Split plate charge 3. Parties of 8 or more will be subject to a 20% auto gratuity.