

SMALL PLATES

spanish tapas-inspired plates designed to be ordered as a first course or combined to make a meal.

seafood

anchovy bougeurones 7 *

-an Astoria version of a classic spanish tapa-local fish **lightly cured in vinegar, oil, garlic and herbs**; served with cucumber relish and crostini

dungeness crab-mango poke poke 15 *
hawaiian-style salad with mirin-mango drizzle

crab-scargot 15 *

dungeness crab in garlic, herb and hazelnut butter

chili-lime prawns (6) 9.5 (10) 14.5 *
sauteed; served with honey-lime aioli

calamari 7 *

deep-fried; served with our red tartar sauce

razor clam "bites" 12 *

calamari-style; served with our red tartar sauce

willapa bay oyster or prawn shooters *
with absolut peppar vodka cocktail sauce

3-shooter 6 6-shooter 11.5

(with extra shot of absolut peppar vodka add 6)

seafood cakes-of-the-day (2)
sauteed; served with today's aioli

steamed willapa bay manila clams 15 *
white wine, butter, preserved lemon and fresh herbs

willapa bay oyster sampler 14 *
served 3 ways: oyster shooters (2) with absolut-peppar vodka cocktail sauce; panfried (4) with slaw;
on-the-half-shell (2) with bloody mary sorbet

meats

sirloin tip steak-on-a-stick 8.5 *
with hand-cut potato crisps and jalepeno jelly

spice-encrusted pork tenderloin 10.5 *
with an orange-chipotle dipping sauce

vegetarian

polenta "fries" 8 *
basil-asiago polenta; with warm marinara sauce

trio of spreads 7 *
housemade hummus, roasted red pepper-walnut,
roasted garlic-olive tapenade; with pita fry bread

swiss gruyere cheese fondue 10 *
with kirschwasser & white wine;
served with French bread cubes

chili verde con queso 8 *
cojita and cheddar cheese-roasted poblano chili
"fondue"; served with corn totilla chips

roasted garlic bulb 8.5 *
served with herb-encrusted chevre cheese, red pepper-kalamata olive tapenade and crostini

SOUPS

served with fresh house-made bread

soup of the day 4.5 / bowl 7.5

clam and mussel chowder 4.75 / bowl 8.5 *
a 27-year favorite at our shoalwater restaurant;
potatoes, tomatoes, basil, cream and a hint of curry

french mushroom & onion 4 /bowl 7.5
(made with housemade rich vegetable stock)
topped with crouton and melted gruyere cheese

SALADS

served with house-made bread

house salad of organic greens 5.5 / 8 *
with toasted hazelnuts, radish sprouts and tomato
choice of dressings: bleu cheese, sweet-sour vinaigrette, ranch, balsamic-honey mustard

caesar salad 6.5 / 9 *

with tony's classic dressing, asiago cheese and housemade garlic croutons

peninsula cranberry salad 6.5 / entree 9 *
organic greens with feta cheese, toasted walnuts and raisins; with our cranberry vinaigrette

caprese salad 10 *

tomatoes, fresh mozzarella "pearls", cucumbers, basil, red onion, croutons and Italian dressing

hearts of palm-orange salad 9 *
sliced hearts of palm, mandarin oranges, chervil and orange-mayonnaise

strawberry-gorgonzola-spinach salad 11 *
fresh spinach tossed with sweet and sour vinaigrette, strawberries, gorgonzola crumbles and toasted spiced walnuts

curried shrimp bistro salad 12.5 *
curried baby shrimp salad, hard-cooked eggs, pepper-bacon and green beans on summer greens

asian steak salad 15 *
udon noodles tossed with fresh vegetables and asian vinaigrette; topped with thinly sliced sirloin tip steak

enhance any salad or entree with:

3 oz. crab add 8

5 grilled prawns add 7

6 oz. grilled chicken breast add 5

5 oz. grilled salmon add 9

4 oz. grilled sirloin steak add 8

welcome and bon appetit!

ann and tony kischner - restaurateurs

lyne "red" pelletier - executive chef

sean whittaker - chef-de-cuisine