

STARTERS

Lummi Island Smoked Salmon Chowder
cup 7 / bread bowl 14

yukon gold potatoes, celery, onion, thyme, smoked tomato crème fraîche, dill

Ahi Tuna Poké* 12

tamarind, soy, bell pepper, tomato cucumber, lime, cilantro, scallion

Dungeness Crab Cake 22

pea puree, corn, tomato, edamame, peppers, onion, frisée salad, pickled red onion, basil

Seafood & Artichoke Dip 18

Dungeness crab, prawns, scallops, artichokes, grilled naan

Watermelon Gazpacho 7

cucumber, onion, bell pepper, tomato, basil

Calamari 14

garlic, lemon, remoulade

Roasted Brussel Sprouts 8

smoked pork belly, pumpkin seeds, sherry gastrique

Taylor Shellfish PNW Oysters*
half dozen 18 / full dozen 34
champagne mignonette, chives

SALADS

Farmers' Market Salad 12

house mixed greens, corn, goat cheese, garbanzo beans, heirloom tomato, peas

Watermelon Salad 14

goat cheese, cucumber, basil, shaved jalapeno, red onion, champagne vinaigrette

Caesar Salad 14

romaine, heirloom tomatoes, white anchovies, parmesan, brioche croutons, lemon

Peach Panzanella 14

spiced peaches, arugula, goat cheese, brioche croutons, white balsamic vinaigrette, basil

ENTREES

The Indigo Burger* 18

1/2 lb. wagyu burger, crispy char siu pork belly, tillamook cheddar, grilled onions, garlic aioli

Baja Fish Tacos 16

grilled cod, pineapple salsa, queso fresco, cilantro, pickled red onion, lime crema

Wild Alaskan Cod & Chips 18

scuttlebutt beer-battered cod, tartar sauce, lemon

Chicken Fettuccini 24

pesto, heirloom tomato, olives, basil, parmesan

Crab Mac & Cheese 24

gemelli pasta, Old Bay crumb

Scallop & Pea Risotto* 28

pea puree, peas, lardon, parmesan, lemon, mascarpone

Cedar Roasted Salmon* 32

baby zucchini, patty pan, artichoke, heirloom tomato, artichoke puree

8oz Filet Mignon* 56

crab, prosciutto wrapped asparagus, hollandaise sauce, roasted baby potatoes, caramelized soubise

Executive Chef Andrew Cross

Sous Chef Alex Amstutz