

STARTERS

Lummi Island Smoked Salmon Chowder
cup 7 / bread bowl 16
yukon gold potatoes, celery, onion, thyme, tomato, dill

Ahi Tuna Poké* 16
soy, radish, cucumber, edamame, scallion, spicy aioli,
furikake, steamed rice

Clam Steamers* 14
garlic, shallot, white wine-butter sauce, fine herbs, fries

Grilled Spanish Octopus* 16
confit marble potato, romesco sauce, kalamata
fennel salad

Curried Cauliflower Soup 10
crab salad, pea tendrils

Calamari* 16
garlic, lemon, remoulade

Roasted Brussel Sprouts* 10
smoked pork belly, pumpkin seeds, parmesan,
red wine glaze

Dungeness Crab Cake 24
cabbage, louie sauce, pea vines, cider vinaigrette

Seafood & Artichoke Dip* 20
dungeness crab, prawns, scallops, artichokes
grilled naan

SALADS

Farmers' Market Salad 12
mixed greens, edamame, fava, asparagus, romaine,
champagne vinaigrette

Kale Salad 14
currants, pinenuts, parmesan, garlic vinaigrette

Caesar Salad 14
romaine, heirloom tomatoes, white anchovies, parmesan,
brioche croutons, lemon

Burrata Salad 12
bagnet vert, herb roasted tomatoes, arugula
olive oil, grilled baguette

ENTREES

The Indigo Burger* 20
1/2 lb. wagyu burger, crispy char siu pork belly, tillamook cheddar, grilled onions, garlic aioli

Wild Alaskan Cod & Chips* 18
scuttlebutt beer-battered cod, tartar sauce, lemon

Linguini Carbonara* 24
lardon, spring peas, parmesan cream, hen egg bottarga, pea tendrils

Crab Mac & Cheese 24
gemelli pasta, old bay crumb

Prawn & Spring Pea Risotto* 28
lobster creme, spring peas, parmesan, fines herbs, citrus crumb

Pan Roasted King Salmon* 34
warm lentils, fennel barigoule, fennel salad, barigoule vinaigrette

8 oz Hanger Steak* 36
marinated shimeji mushrooms, edamame puree, edamame, fried shallots

Duck Breast* 36
confit marble potato, dukkah, frisée salad, cherry gastrique

Executive Chef Andrew Cross

Sous Chef David Hernandez