

THE GRILL

SIMPLE. SUSTAINABLE. SEAFOOD.

the grill's chilled seafood platter

shrimp / lobster / crab roll / hiramasa crudo / oysters

appetizer

- daily oyster offering** / ginger-lime mignonette mp
- dungeness crab cakes** / green chile remoulade / corn and black bean relish 16
- caramelized bay scallop galette** / clams / leeks / pernod 13
- short rib ravioli** / butternut squash / sweet and sour peppers / zinfandel 10
-  **australian yellowtail** / lime basil vinaigrette / arugula / avocado 13
-  **saltspring island mussels** / chistora / white wine / garlic texas toast 12
-  **fisherman's daughter chilled shrimp** / laughing bird shrimp salad / cocktail sauce 16




soup/salad

- organic greens** / beets / pistachios / goat cheese / charred grapefruit vin 9
- baby romaine** / parmesan vinaigrette / prosciutto crouton / oil cured tomatoes 10
- vine ripened tomatoes** / burrata cheese / aged balsamic / crostini / torn basil 12
- shellfish chowder** / white or red / mussels / clams / scallops 12
- chicken soup** / pennsylvania dutch dumplings / mesquite honey glazed chicken 8

daily grilled market fish

"whole" fish grilled to perfection with a touch of mesquite and your choice of 3 rubs: chimichurri, Cajun, or lemon-herb. see server for details. mp

seafood

- diver scallops** / pears / cavalo nero / green tomato / endive 28
-  **striped bass** / parchment baked / fennel / sunchokes / olives 25
- florida spiny lobster** / leek fondue / watercress / boiled yukon potatoes / mojo picon mp
-  **loch duart salmon** / farro risotto / beets / pomegranate / baby cabbage 26
- tuna** / pepper crust / potato gratin / asparagus / port wine 29
- bouillabaisse** / pacific seafood and shellfish / saffron broth / rouille 26
- swordfish** / tarragon aioli / fingerling potatoes / chanterelles 25
-  **gigha island scottish halibut** / sweet cornmeal pancakes / bacon / scallion butter 26

alternative

- ribeye** / fork smashed potatoes / horseradish vin / radish / brussel sprouts 38
- natural chicken** / garlic sausage / exotic mushrooms / polenta / sweet peppers 20
- pork ossobucco** / 5 bean relish / citrus and herb gremoulata / natural jus 25
- parmesan tagliatelle** / seasonal vegetable ragout / garlic crouton 18
- filet** / Lyonnais potatoes / heirloom carrots / asparagus 34

*We are required by State Food Code to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. These items include raw shellfish and any cooked proteins cooked to order.

Please direct your inquiries to the Restaurant Manager.



The Grill is proud to offer sustainable seafood in partnership with CLEANFISH ALLIANCE.