

GALLEY MENU

Small Bites

SPICED MIXED NUTS

\$6

DEILED EGGS

pickled jalapeno, smoked bacon

\$8.50

GARLIC FRIES

\$9

GRIDDLED SOURDOUGH

with roasted garlic & herb butter

\$5

DEEP FRIED OYSTERS

6 oysters served with chipotle aioli

\$21

MIXED OLIVES

3 types of olives in EVOO with lemon peel, garlic, and chili flakes

\$8.50

SMOKED SALMON MOUSSE

Canadian farm raised salmon, creme fraise, dill, paprika, and lemon zest.

Topped w/ capers and pink peppercorn

\$14

Bigger Bites

STEAMERS

manilla clams, white wine, chili butter, served with griddled sourdough \$24

MUSSELS

Pernod, garlic & herb butter, served with griddled sourdough \$22

FISH & CHIPS

beer battered local rockfish with malt vinegar & pickled jalapeno tartar sauce \$21

BAJA STYLE FISH TACOS

local rockfish, cabbage, iceberg & fennel slaw, radishes, & pickled jalapeno tartar sauce \$14 *add avocado +\$3*

CHICKEN WINGS

served with mango habanero or buffalo sauce on the side

six \$12 *twelve \$22*

FRIED CHICKEN FINGERS

served with ranch & house made barbecue sauce \$12

CHICKEN MILANESE SANDWICH

cabbage, iceberg & fennel slaw, pickled jalapeno tartar sauce \$16
add avocado +\$3

DUNGENESS CRAB CAKES

3 cakes served with house salad and chipotle aioli \$27

BW CIOPPINO

Dungeness crab, clams, mussels, prawns, fish, and spicy tomato broth. Served with griddled sourdough \$49

Today's Special
inquire with server



GALLEY MENU

Raw Bar

OYSTERS

House Oyster (Pacific Northwest) **\$3.50**

Premium Oyster **\$4**

Extra Premium Oyster (East Coast) **\$4.50**

Oyster Shooter (no vodka) **\$4**

add vodka or tequila +\$7

LITTLENECK CLAMS

on the half shell *six* **\$15** *twelve* **\$17.50**

SUTRO TOWER

12 oysters, 12 clams, 4 prawns, bay

shrimp cocktail **\$98**

add 1/4lb. crab +\$26

Shellfish Cocktails

Served on bed of shredded iceberg, fennel, & cabbage with BW louie sauce & lemon

PRAWN COCKTAIL

4 pieces **\$18**

SHRIMP COCKTAIL

1/4 lb. Bay Shrimp **\$16**

CRAB COCKTAIL

1/4 lb. Dungeness Crab **\$29**

DELUXE TASTING

All three cocktails **\$44**

Salads & Soups

SHRIMP LOUIE

Oregon bay shrimp, iceberg, plum tomatoes, egg, avocado, radish, and BW louie dressing **\$22.50**

CAESAR

chilled romaine, fresh croutons, white anchovies **\$14**

add fried chicken +\$9 add bay shrimp +\$8

TODAY'S CEVICHE

\$17.50

CLAM CHOWDER

manilla clams, smoked bacon, served with griddled sourdough

cup **\$9** *bowl* **\$17.50**

MISO CORN CHOWDER

cup **\$8** *bowl* **\$14**

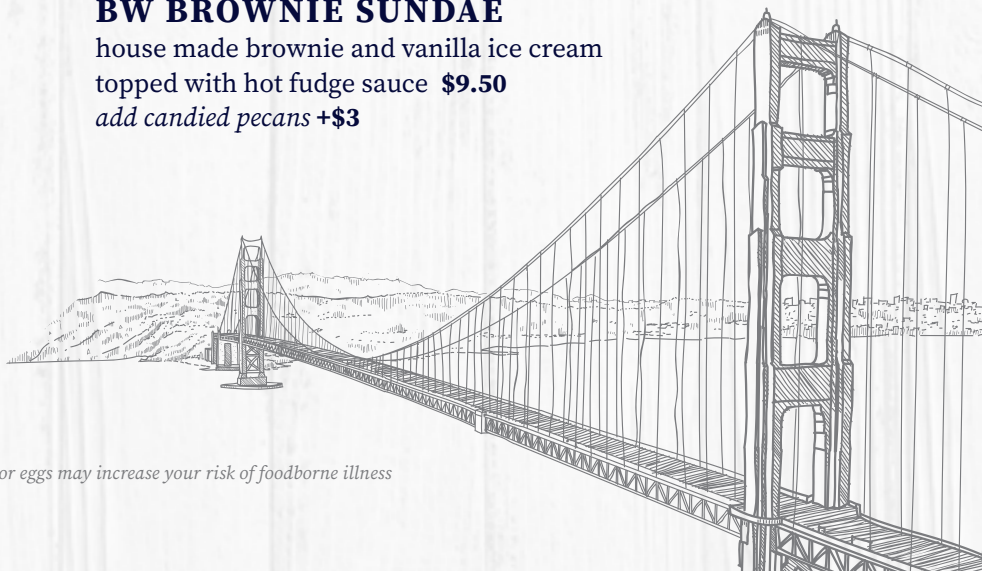
Dessert

BW BROWNIE SUNDAE

house made brownie and vanilla ice cream

topped with hot fudge sauce **\$9.50**

add candied pecans +\$3



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*