

## RAW BAR

OYSTERS (EAST COAST)*	OYSTERS (WEST COAST)*	CLAMS	MAKI ROLLS	TINNED FISH	CEVICHE & CARPACCIO
Blue Points (NY) \$2.75	Willapa Bay (WA) \$3	Atlantic Quahaug LITTLENECK \$1.50	Spicy Tuna Mango \$12	Mackerel \$22	Peruvian Red Snapper \$16
Malpeque (PEI) \$2.75	Kumamoto (CA) \$3	Atlantic Quahaug TOPNECK \$2.00	Hamachi Asp Avocado \$14	SMK Sardines \$18	Orange-Habanero Lobster & Shrimp Ceviche \$18
Chincoteague (VA) \$2.75	Tillamook (OR) \$3		Spicy Salmon Cucumber \$12	Mussels \$24	Coconut Curry King Salmon Ceviche \$15
Wellfleet (MA) \$2.75	Hama Hama (WA) \$3			Cockles \$120	Octopus Carpaccio \$19
Raspberry Point (PEI) \$2.75	Quillcene (WA) \$3			Sardines \$15	
*upon availability	*upon availability			Tuna \$24	
				Squid \$19	

### APPETIZERS

#### SPICY VEGETABLE TART

Roasted Summer Vegetables,  
Goat Cheese  
\$9.00

#### OYSTER STEW PAN ROAST

Oysters, Cream, Smoked Paprika  
\$13.00

#### BLUE CRAB CAKE

Red Chili Garlic Remoulade  
\$22.00

#### KING SALMON TARTARE

English Pea Creme Fraiche  
\$16.00

#### AHI TUNA TARTARE

Asian Guac, Spicy Fish Roe  
\$15.00

#### STEAMED MUSSELS

Thai Coconut Lime Broth  
\$16.00

#### STEAMED CLAMS

Garlic, White Wine, Tomato Saffron  
\$19.00

#### GRILLED OCTOPUS

Guajillo Pepper  
\$24.00

### SALADS

#### DYLLAN'S HOUSE SALAD

Asparagus, Watercress,  
Goat Cheese Citrus Vinaigrette  
\$15.00

#### WEDGE CAESAR SALAD

Butter Tapenade Croutons  
\$15.00

#### ROASTED MUSHROOM SALAD

Farrow, Quinoa, Seasonal  
Mushrooms, Sugar Snap Peas,  
Green Beans  
\$16.00

#### SMOKED SALMON COBB SALAD

Cobb Salad, Seven-Minute Poached  
Egg, Cream Cheese Dressing  
\$18.00

## RAW BAR

# DYLLAN'S

## GRILL

### FISH and SEAFOOD

SAUTÉED RED SNAPPER \$34 Napa Cabbage Kimchi	PAN SEARED ARCTIC CHAR \$25 Jicama, Yellow Tomato Lime Pico de Gallo
GRILLED KING SALMON \$24 Ginger Lime Glaze	LINGUINI & CLAMS \$21 Top neck clam Spinach linguini
POACHED HALIBUT \$28 Lemon Olive Oil Saffron	WEST COAST CIOPPINO \$32 Red Wine Fisherman's Stew

### BEEF, POULTRY and CHOPS

DRY AGED RIBEYE STEAK (22oz) 28 day aged	\$58
BEEF FILET (8oz.) Pinot Port Demi Sauce	\$33
BEEF FILET (12oz.) Pinot Port Demi Sauce	\$45
MARINATED HANGER STEAK (10oz.) Serrano Chimichurri Sauce	\$22
DOUBLE CUT BONE-IN PORK CHOP Smokey Ancho Chili Fig Glaze	\$34
ROASTED 1/2 CHICKEN Butter Milk Brined, "C"-spiced	\$21

### VEGETARIAN

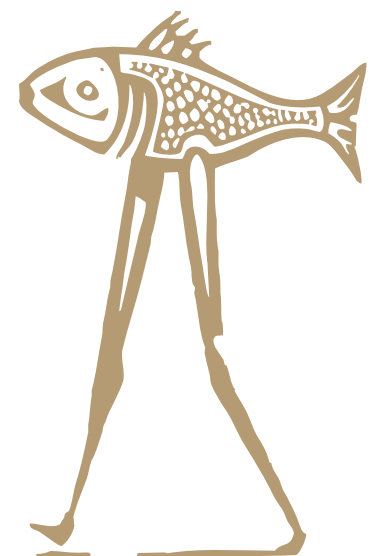
BEEFBALL & SEASONAL VEGETABLE POT PIE	\$18
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### BOARDS & TOWERS

**ASSUMPTION OF DEBT**  
Dozen Oysters (East and West),  
Dozen clams (Top and Little  
Necks), one Ceviche  
& one Maki Roll  
\$90.00

**THE MERCHANT**  
Dozen Oysters (East or West),  
Imported Tinned Fish Tuna or  
Mackrel, one Ceviche  
& one Maki Roll  
\$140.00

**THE LAND BARON**  
Three Maki Rolls,  
Smoked Fish Selection,  
Imported Tinned Fish Cockles,  
Orange-Habanero Lobster &  
Shrimp Ceviche  
\$250.00



### SIDES

Roasted Garlic Seared Broccoli	\$8
Avocado Mac & Cheese	\$9
Creamed Lacinato Kale & Spinach	\$10
Pan Fried Fingerlings & Onions	\$9
Roasted Wild Mushrooms	\$9
Miso Crème Mashed Russet Potatoes	\$11

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.