

## **FRESH OYSTERS, CLAMS & MUSSELS\***

*Oysters 19.99 per Dozen/10.99 per Half Dozen*

Olympic Miyagi, Hood Canal, Washington

*Medium, Firm, Clean, Briny*

Kumamoto, Humboldt Bay, California

*Small, Plump, Firm, Crisp, Mild Brine*

Steamed Venus Clams 14.99

Steamed Combination of Mussels & Clams 13.99

Deep Bay, Penn Cove, Washington

*Medium, Plump, Sweet, Firm, Fresh*

Blue Point, Chesapeake Bay, Virginia

*Medium, Firm, Crisp, Fresh, Strong*

Steamed Maine Mussels 11.99

## **SEAFOOD COCKTAILS**

Bay Shrimp Cocktail 8.99

Combination Cocktail 11.99

*Bay Shrimp & Oregon Dungeness Crab*

Jumbo Shrimp Cocktail 9.99

Oregon Dungeness Crab Cocktail 14.99

## **APPETIZER SPECIALTIES**

Bowl of Clam Chowder 4.99

Beer Battered Onion Rings 5.99

Fried Calamari 9.99

Hot Spinach, Crab & Artichoke Dip 9.99

Oysters Rockefeller 12.99

Fried Rock Shrimp 10.99

Hickory Smoked Salmon 10.99

Crab Stuffed Mushrooms 10.99

Maryland Lump Crab Cakes 11.99

## **CHILLED SEAFOOD PLATTERS**

Jumbo Shrimp Platter

*Half Pound 14.99*

*One Pound 27.99*

Jumbo Shrimp, King Crab Platter 35.99

*Half Pound Jumbo Shrimp, One Alaskan King Crab Leg*

King Crab Leg Platter 29.99

*Two Alaskan King Crab Legs*

Maine Lobster, Shrimp, Crab Platter 38.99

*Whole Maine Lobster, One Alaskan King Crab Leg,*

*Half Pound Jumbo Shrimp*

## **SEAFOOD LOUIE**

*Mixed Greens, Tomato, Egg, Asparagus, Red Bell Pepper, Olives, Beets, Avocado & Capers*

Bay Shrimp 13.99

Combination 18.99

*Bay Shrimp & Oregon Dungeness Crab*

Jumbo Shrimp 16.99

Oregon Dungeness Crab 20.99

Whole Maine Lobster 19.99

## **SALADS**

Market Street Salad 18.99

*Mixed Greens, Jumbo Shrimp, Oregon Dungeness Crab*

*Tossed Tableside with your Choice of Dressing.*

Seafood Cobb Salad 15.99

*Tomato, Avocado, Egg, Bacon, Bleu Cheese,*

*Bay Shrimp, Oregon Dungeness Crab*

Chicken Cobb Salad 13.99

*Chicken, Tomato, Avocado, Egg, Bacon, Bleu Cheese*

Asian Salad

*Mandarin Oranges, Red Peppers, Green Onion,*

*Carrots, Fried Won Tons, Sesame Vinaigrette*

*With Grilled Chicken 13.99*

*With Ahi Tuna 19.99*

Caesar Salad 9.99

*With Chicken Blackened or Broiled 13.99*

*With Salmon Blackened or Broiled 17.99*

## **CRISPY FRIED SEAFOOD**

*Choice of Clam Chowder, Mixed Green Salad or Spinach Salad*

*Choice of Market Street Potatoes, French Fries or Rice*

Halibut Fish & Chips 18.99

Jumbo Shrimp 17.99

Scallops 17.99

Fisherman's Platter 18.99

*Halibut, Jumbo Shrimp, Scallops, Calamari*

Calamari 13.99

## **SANDWICHES**

*Choice of French Fries or Coleslaw*

**Crab & Avocado**

*Oregon Dungeness Crab, Jarlsberg Cheese, Thousand Island Dressing, Avocado 14.99*

White Albacore Tuna 7.99

Broiled Halibut 13.99

*Cheddar Cheese*

French Dip Au Jus 8.99

Broiled Chicken 9.99

*Cure 81 Ham, Jarlsberg Cheese*

**Gastronomy: The art of good eating. Superior quality & value**

**Gastronomy Guarantee:** Every Gastronomy restaurant is committed to providing hospitable service and delicious food. If we fall short of our goal, please contact the manager on duty, and if we cannot correct the problem to your satisfaction, we will be pleased to buy your meal.

## 45 Minute Quick Lunch

Upon request, we guarantee we'll get you in and out in 45 minutes or less, or we buy!

### FRESH FISH\*

Choice of Clam Chowder, Mixed Green Salad or Spinach Salad

Choice of Market Street Potatoes, French Fries or Rice

Fresh Southwest Fish Tacos 16.99 <i>Pico de Gallo, Cabbage, Chile Verde Salsa</i>	Fresh Alaskan Halibut 19.99 <i>Grilled, Tartar Sauce</i>
Fresh Boneless Idaho Trout 16.99 <i>Grilled, Tartar Sauce</i>	Fresh Atlantic Salmon 19.99 <i>Broiled, Cucumber Dill Sauce</i>
Fresh Alaskan Sockeye Salmon 22.99 <i>Broiled, Cucumber Dill Sauce</i>	Fresh Hawaiian Ahi Tuna* 22.99 <i>Pepper Seared, Soy Ginger Sauce</i>
New Zealand Orange Roughy 18.99 <i>Sautéed, Grand Marnier Marmalade</i>	Fresh Alaskan Halibut Oscar 24.99 <i>Oregon Dungeness Crab, Asparagus, Béarnaise Sauce</i>

### FAVORITES

Choice of Clam Chowder, Mixed Green Salad or Spinach Salad

Choice of Market Street Potatoes, French Fries or Rice

Maryland Lump Crab Cakes 23.99 <b>Cioppino 22.99</b> <i>Classic Fisherman's Stew with Jumbo Shrimp, Scallops, Mussels, Clams &amp; Halibut with Garlic Toast</i>	Steamed Australian Lobster Tail 44.99 Large Alaskan Red King Crab Legs <i>Two Legs 35.99</i> <i>Three Legs 48.99</i>
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### DAILY LUNCH SPECIALS – 14.99

Choice of Clam Chowder, Mixed Green Salad or Spinach Salad

Monday – FRIED JUMBO SHRIMP

Tuesday – FISH N' CHIPS

Wednesday – FRESH IDAHO BONELESS TROUT Grilled, with Tartar Sauce

Thursday – FRESH SOUTHWEST FISH TACOS Pico De Gallo

Friday – FRESH ATLANTIC SALMON Broiled, with Dill Sauce

### COMBINATIONS

CHOOSE ANY TWO OF THE FOLLOWING FOR 10.99

Clam Chowder	Half Tuna Sandwich
Mixed Green Salad	Half Seafood Salad Sandwich
<i>Tomato, Cucumber, Bay Shrimp, Avocado</i>	

### STEAKS\*

#### Premium Beef, Superbly Prepared

Choice of Clam Chowder, Beefsteak Tomato Salad, Mixed Green Salad or Spinach Salad

Choice of Market Street Potatoes, French Fries or Rice

Prime New York Strip 14oz 39.99	New York Strip Pepper Steak 12oz 29.99 <i>Bacon, Green Onion</i>
Filet Mignon, Bone-In 15oz 44.99	T-Bone 24oz 39.99
Filet Mignon 8oz 30.99	<i>Béarnaise Sauce or Encrusted Bleu Cheese 3.99</i>
	<i>Add One King Crab Leg for 16.99</i>
	<i>Add One Australian Lobster Tail for 28.99</i>

New York Steak Sandwich 12oz 24.99 <i>Beefsteak Tomato with Bleu Cheese, Garlic Toast &amp; French Fries</i>	Hamburger 8oz USDA Choice 12.99 <i>Lettuce, Tomato, Red Onion, Pickle, Choice of Cheese</i>
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### SIDES

Asparagus with Hollandaise 3.99	Sautéed Mushroom Trio 3.99 <i>White, Brown &amp; Portobello</i>
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### PASTA

Choice of Clam Chowder, Mixed Green Salad or Spinach Salad

Four Cheese Ravioli 14.99 <i>With Marinara Sauce</i>	Spicy Cajun Fettuccine 20.99 <i>Jumbo Shrimp, Scallops, Chorizo Sausage</i>
Dungeness Crab Ravioli 21.99 <i>Rock Shrimp, Tomato Cream Sauce</i>	Mixed Seafood Marinara 20.99 <i>Clams, Mussels, Calamari, Scallops and Jumbo Shrimp, in a Spicy Tomato Sauce</i>

\*Thoroughly cooking foods of animal origins such as beef, eggs, fish, shellfish, poultry & pork reduces the risk of foodborne illness.