Cold Appetizers
Rock Shrimp Cocktail ................................ 7.25
Whipped coconut, ginger, jalapeno, and lime
Oregon Bay Shrimp Cocktail .............................. 6.50
Shrimp Cocktail
The Spinnaker Cocktail .................................. 6.95
Marinated shrimp, basil, cilantro, and spicy sauce
Seafood Sampler ........................................... 11.25
Prawns, crabs, shrimp, smoked salmon
Oysters on the Half Shell .................................. 9.95
Fresh local oysters with mignonette and cocktail sauce
Dungeness Crab Cocktail ................................ 12.75
Prawns ....................................................... 12.95
Large Pacific prawns
Smoked Salmon ............................................ 8.95
Alaskan, with capers, Bermudan onion and toast

Salads
HOUSE GREEN SALAD ........................................ 5.75
Romaine and fresh green salad with pickled eggs, scallions, chopped hard boiled eggs, and Italian dressing
SPRING GREENS WITH MAPLE VINAIGRETTE AND FRESH LAURA CHELLE GROUND CHEESE .................................................... 5.95
SPRING GREENS WITH CARAMEL VINAIGRETTE AND MATTAGUOLO CHEESE ................................................................. 5.95
MIXED GREEN SALAD ......................................... 5.75
Romaine and spring greens with your choice of dressing
CAESAR SALAD .................................................. 6.95
The Spinnaker’s special version of this delightful salad. Prepared at your table for a minimum of two persons.
BABY SPINACH SALAD ........................................ 6.50
With warm applewood smoked bacon dressing
FRESH SEASONAL FRUIT SALAD ......................... 9.75
Served with coconut dressing and carrot

Pasta
Penne with Grilled Chicken .............................. 12.75
Garlic, olive oil, marinated cranberries, hazelnut, pine nuts
ANGEL HAIR PASTA WITH ROCK SHRIMP .......... 11.95
Penne, rock shrimp, manila clams with pasta, shallot broth, white wine and kimchi
PETTICOAT AND ROCK SHRIMP ....................... 15.75
With spring greens, marinated tomato, mushrooms, olive oil and white wine
FETTUCCIINE .......................... 15.95
Garlic scallions, sardines, marinated garlic, mushrooms, cream, and olive oil
SPAGHETTI WITH SEAFOOD IN PALLA BROTHER ...... 15.95
Penne, rock shrimp, manila clams with pasta, shallot broth, white wine and kimchi/chocolate

Soup & Hot Appetizers
Soup of the Day or Clam Chowder: $7.75 each
CRAB CAKES .................................................. 15.50
Dungeness and rock crab
AHU TUNA MEDALLIONS ................................ 17.95
Panko crusted, served with potato cake
REX SOLE ..................................................... 17.95
ROX SOLA MEDULIRE .................................. 13.95
ROX SOLA ALMONDAINE ................................ 13.95
Seared, served with lemon aioli
PETRALE SOLE .............................................. 16.25
PETRALE SOLE FILLET ................................. 16.25
Coated with crusted almond and macadamia nuts
PETRALE SOLE SAUCE .................................. 15.95
With lemon butter
PETRALE SOLE DORE ..................................... 15.95
HALIBUT ...................................................... 17.95
HALIBUT FILLET IN A CRUMBLED CROUTON CRUST .... 17.95
Served with potato cake
HALIBUT FISH FELT SAUCE ................................ 17.95
Halibut fillet sauce with tomato, shiitake mushrooms, and ham
PACIFIC MAHI ............................................... 17.95
MAHI FISH WITH WAVINESSOLO CRAB AND TSUBRI ........................................... 17.95
PAN SEARED MAHI WITH WHITE PEPPER TOMATO, AVOCADO, AND TOSTADA STRIPS ........................................... 17.95
MAHI FISH WITH FRESH TROPICAL SALSA .......... 17.50

Seafood Combos & Specialties
AHU TUNA SAUCE ........................................ 17.95
With pickled mushrooms, sundried tomatoes, marinated and capers
PAN ROAST SALMON ..................................... 18.25
WITH ALMOND CRUST .................................. 18.25
With sherry-caper butter
SAUCE MAKER ............................................ 17.95

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Meats
PETTLE NEW YORK STEAK ................................ 16.95
10 oz. Choice
NEW YORK STEAK ........................................ 20.95
14 oz. Choice
FEST BURGON ............................................. 25.95
12 oz. Choice, Mushroom Cup

Chicken
PIQUANT CHICKEN BREAST SAUCE .................. 15.25
With champagne, lemon and capers
GRILLED CHICKEN BREAST .................................. 14.95
With a garlic, olive oil, and mustard base
CHICKEN BARBESIAN ..................................... 15.25
Salt-free marinade, served brown with a light coating of Parmesan cheese and wheat-based bread crumbs

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Open Every Day
Minimum $12.00 Per Person
Sales tax will be added to the price of all food and beverage items served.
All selections are fresh and prepared to order. We also offer a wine list and full bar.
DESSERT MENU

Chocolate Mocha Custard Tart $6.25
Lemon Cheesecake with Ricotta, Mascarpone, and Shortbread Crust $5.95
Tiramisù with Lady Fingers, Mascarpone and Espresso $5.95
White Chocolate Bread Pudding with White Chocolate Sauce $5.50
Rustic Apple Tart with Pecan Streusel, Rum Caramel Sauce served with Vanilla Bean Gelato $6.50
Fresh Strawberries with White Muscat Zabaglione $6.50
Double Chocolate Torte $6.25
Classic Crème Brûlée $6.25
Berry Trifle with Strawberries, Raspberries, Sponge Cake, Custard, and Chantilly Cream $5.95
Hot Fudge Sundae $4.95
Gelato, Italian Style Ice Cream (Variety of Seasonal Flavors) $4.25
Ice Cream, Chocolate or Vanilla $3.50
Chocolate Dipped Biscotti $1.75
### Specialty Coffees

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Espresso</td>
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<tr>
<td>Cappuccino</td>
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<tr>
<td>Caffe Latte</td>
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<tr>
<td>Caffe Mocha</td>
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<tr>
<td>Steamed Milk Chocolate</td>
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<tr>
<td>House Coffee</td>
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### Ports & Sherrys

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<tbody>
<tr>
<td>Ficklin Port</td>
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<tr>
<td>Sandeman Tawny Port</td>
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<tr>
<td>Sandeman Port 1994</td>
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<tr>
<td>Harvey's Bristol Cream Sherry</td>
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<tr>
<td>Dry Sack Sherry</td>
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### Cognacs & Armagnac

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<tr>
<td>Hennessy V.S.</td>
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<tr>
<td>Courvoisier V.S.O.P.</td>
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<tr>
<td>Remy Martin V.S.O.P.</td>
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<td>Martel Cordon Bleu</td>
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<td>Hennesssy Paradis Cognac</td>
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<td>Martel X.O. Supreme</td>
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<tr>
<td>Loubere Bas Armagnac</td>
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### Single Malt Scotch

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<tr>
<td>Talisker</td>
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<tr>
<td>Balvanie</td>
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<tr>
<td>Oban</td>
<td>14 yr.</td>
<td>$7.50</td>
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