



LUNCH



OYSTERS by the piece, half or whole dozen		
PACIFIC OYSTER		
CHEF SELECTION		1/6/12
KUMAMOTO		
DISCOVERY, WASHINGTON		2.25/13.5/27
MIYAGI		
HOOD CANAL, WASHINGTON		2.25/13.5/27
KUSHI		
HOOD CANAL, WASHINGTON		2.50/15/30
house cocktail sauce, mango-kiwi relish, apple-mignonette		

SOUP & SALADS

SEAFOOD CHOWDER		
thyme-cream, mirepoix, crème fraiche		6 / 9
SOUP OF THE DAY		
chef's creation		6 / 9
STEAK SALAD		
spinach, arugula, watercress, bleu cheese crumbles, green beans, portabella, balsamic vinaigrette, cherry tomato		20
B-TOWN ASIAN CHICKEN SALAD		
grilled chicken, crispy wontons, snow peas, bell pepper, green onion, pickled jicama, sesame vinaigrette		16
PACIFIC CAESAR		
dungeness crab, prawns, bay shrimp, pecorino romano, mama lil's		20
ASIAN CHICKEN LETTUCE WRAPS		
butter lettuce, marinated chicken, spicy-sweet peanut sauce		11
HOUSE SALAD		
mixed greens, pomegranate pearls, candied pecans, goat cheese, lemon grass vinaigrette		
ADD CHICKEN 4; ADD SHRIMP 6; ADD SALMON 7		12

18% GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE

Federal & State Consumer Advisory Requirement; Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have medical conditions

SHARED PLATES

STICKY GARLIC WINGS		
garlic-soy-ginger glaze		12
CALAMARI		
lightly breaded, flash fried. soy mustard aioli, sweet chili sauce		12
CLAMS OR MUSSELS FRITES		
chardonnay-butter-garlic sauce. topped with fries		14
DUNGENESS CRAB CAKES		
two dungeness crab cakes, b-town slaw, togarashi-citrus aioli		14
CITRUS-CRAB & AVOCADO DIP		
citrus marinated crab, cucumber, avocado, lime, wonton crisps		12
SRIRACHA SPROUTS		
fresh fried brussel sprouts. tossed in sweet chili sauce		
ADD ONION STRAWS 1.00; BACON 2.00; SERANO PEPPERS 1.00		8
SHRIMP COCKTAIL		
jumbo prawns, house cocktail		12

BOWLS

GARLIC NOODLES		
tossed with garlic butter, oyster sauce, scallions, parmesan cheese		10
ADD CHICKEN 4 / SHRIMP 6 / HALF LOBSTER 10 / add sunnyside up egg 1.50		
GRILLED SALMON BOWL		
miso glazed coho salmon, steamed rice, sautéed vegetables, pickled vegetables		14

HOUSE SPECIALTIES

STEAK FRITES		
soy-ginger marinade, chargrilled, served on b-town fries		15
B-TOWN CLUB		
turkey, ham, bacon, lettuce, tomato, onion, cheddar, toasted sourdough. b-town fries		14
BAHN MI		
house bbq chinese pork, pickled vegetables, hoisin glaze. b-town fries		14
HOT FRIED CHICKEN SANDWICH		
topped with b-town slaw, pickle, brioche bun. b-town fries		14
KOBE BURGER		
1/2lb snake river farms kobe, lettuce, tomato, onion, mayo. b-town fries		
ADD CHEDDAR OR SWISS 1.00; BACON 2.00		14
COD & CHIPS		
ipa tempura battered, b-town slaw, fresh cut b-town fries, house tartar		10
LOBSTER ROLL		
cornichons, capers, lemongrass vinaigrette, avenue bread roll. b-town fries		20

FEATURING FRESH CAUGHT, SUSTAINABLY SOURCED SEAFOOD
HARVESTED FROM THE PRISTINE WATERS OF WASHINGTON, OREGON,
CALIFORNIA, ALASKA, BRITISH COLUMBIA