



APPETIZERS

Seafood Cocktails

Oyster Shooter* 3.5

Dungeness Crab 20

Poached Shrimp* 15

Sauteed Mushroom Caps

Served in a garlic, shallot & marsala butter sauce 16

Steamed Hard-Shell Clams

In a fresh basil & white wine broth.

Garnished with grilled French bread 15

Fried Calamari

Lightly dusted in seasoned flour, served with a sweet & smokey sun dried tomato aioli 15

Adobe Clam Chowder

House made, creamy chowder with Yukon Gold's & bacon
Cup 7 Bowl 9

Baked Cheese Bread

Garlic seasoned dough, topped with our cheesy parmesan & herb topping 10

Stuffed Adobe Skins

Served with our smokey sour cream and chive dip

Loaded

Bacon, Green Onions and Cheddar 12

Primavera

Tomatoes, mushrooms, zucchini, shallots & parmesan 10

Dungeness Crab Dip

Assembled with our famous Adobe crab pot flavors in mind. Dungeness crab meat simmered in cream & white wine, topped with melted cheddar, caramelized shallots, mushrooms and served with grilled French bread 25

DINNER SALADS

Choose your favorite protein

Steak* 10 House Smoked Wild Salmon 16

Dungeness Crab 20 Two Poached Shrimp 6 Chicken Breast 8

Garden Bleu Cheese Salad

Sliced bacon, blue cheese, tomatoes marinated red onions & cucumber 18

Adobe Louie Salad

Diced tomato, sliced olives, avocado, pickle & hard boiled 16

SMALLER PLATES

Adobe Burger

1/3lb Wagyu patty on a ciabatta bun with grilled onions, mushrooms, tomatoes, avocado, bacon & mayo*

Served with fries 17

Substitute field roast veggie patty 2

Beer Battered or Grilled Shrimp

Dipped in our seasoned batter & rolled in panko OR grilled & lightly seasoned with olive oil, salt & pepper served with fries, cocktail & lemon* 25

Fresh Catch of the Day Fish and Chips

Breaded in seasoned batter, panko & fried golden.

Served with house made tartar sauce & lemon*

Market Price

Local Grilled Oysters

Rolled in fresh breadcrumbs & cooked golden, served with fries, tartar, cocktail sauce & lemon* 26

ENTREES

Entrees are served with your choice of a side salad or French onion soup & one basket of bread & butter. Upgrade to our clam chowder 2

Chefs' Fettuccines

Tossed fettuccine noodles, garnished with fresh vegetables & toasted French bread
Spaghetti squash available for GF 2

Choose your sauce: Smoky Scampi Butter Sauce 18 Creamy Alfredo 20

Add: Steak* 10 House Smoked Salmon 16 Dungeness 20 Shrimp* 15 Chicken Breast 8

Dungeness Crab Cakes

Maryland Style cake folded together with panko, fresh lemon juice & herbs. Topped with a Dijon Caper Aioli, served with sauteed quinoa & grilled vegetables 40

Char Broiled Ribeye

Served with baked potato & fresh vegetables* 42

Make your baked potato loaded for 2.5

Add peppercorn brandy cream sauce 6

Chicken Marsala

Topped with a seasonal mushroom marsala sauce, served with quinoa & grilled vegetables 28

Tuscan Tortellini Alfredo

Sweet peppers, zucchini, asparagus & mushrooms. Tossed in our scratch made alfredo sauce, with Tuscan herbs & white wine 25

In-House Smoked Pork Tenderloin

Served with a baked potato, fresh vegetables & finished with an apple brandy chutney* 25

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness.