



To Share

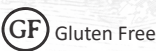
- Hummus** ⑤ olive tapenade, feta, grilled naan 17.5
- Dungeness Crab Cakes** ⑩ panko breaded, remoulade sauce 25
- Forno Roasted Crab & Artichoke Dip** ⑩ ⑥ served with tortilla chips 19.5
- Har Gow** 1/2 dozen shrimp dumplings with hot mustard & chili sauce *(contains pork)* 18.5
- Fresh Oysters** ⑩ ask server for details market price
The consumption of RAW oysters or seafood poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination
- Jumbo Prawn Cocktail** ⑩ ⑥ 1/2 dozen chilled prawns 23
- Ahi Tuna Stack** ⑩ avocado, mango, wonton chips 21.5
- Beets & Burrata** ⑤ pickled candied beets, salsa verde, arugula, balsamic glaze, grilled focaccia 21
- Wood Fire Margherita flatbread** ⑤ Italian 00 flour, Fior di Latte, basil 20
- Wood Fire Truffle Mushroom flatbread** ⑤ Italian 00 flour, roasted garlic cream sauce, caramelized onions, arugula 24
- Wood Fire Diavolo flatbread** Italian 00 flour, caramelized onions, mozzarella, tomato sauce, capicollo, pepperoni, hot honey, parsley 26
⑥ sub gluten-free flatbread 4
- Wok Tossed Local Mussels** ⑩ ⑥ 1 lb of mussels with white wine garlic sauce 25
- Signature Wok Squid** ⑥ ginger, chilies, onions, chili-lime aioli 19
- Wok Spicy Green Beans** ⑤ garlic, chilies & ginger 12.5

Chilled Platters

- The Sandbar Tower** ⑩ 159
1/2 dozen jumbo prawns, a dozen oysters, ahi tuna poke, sesame crusted tuna, 1/2 dungeness crab, lobster
- The Sandbarge** ⑩ 89
four jumbo prawns, 1/2 dozen oysters, ahi tuna poke, 1/2 dungeness crab

Soups & Salad

- Classic Clam Chowder** house-made, New England Style 13
- Sandbar’s Greens** ⑤ ⑥ fresh vegetables, pumpkin seeds, apple cider vinaigrette 10 / 14
- Caesar Salad** crispy capers, house-cut parmesan croutons 15
- Grilled Prawn Thai Noodle Salad** ⑥ rice noodles, cucumbers, peppers, carrots, cabbage, soy lime cilantro vinaigrette, cashew sauce 26
⑤ vegetarian option with tofu 22
- Chicken Harvest Salad** ⑥ roasted chicken, tuscan mixed greens, dried cranberries, pumpkin seeds, apples, candy cane beets, crispy brussels sprouts, yams, feta 26



Entrées

- Seafood Hot Pot** 🍲🌱 fresh fish, prawns, mussels, scallop, market vegetables, coconut red curry broth 34
- Linguine Vongole** 🍲 fresh manila clams, white wine, chili flakes, cherry tomatoes, parmesan 29 🌱 *gluten free pasta available on request*
- Sesame Crusted Albacore Tuna** 🍲🌱 soy mustard, wasabi, cucumber salsa, market vegetables, coconut jasmine rice 33.5
- Pan Seared Arctic Char** 🍲🌱 chive beurre blanc, coconut jasmine rice, market vegetables 36
- Ahi Tuna Poke Bowl** 🍲 edamame, wasabi mayo, coconut jasmine rice, avocado, mango, cucumbers, lettuce, crispy wontons 26
🌱 *vegetarian option with crispy tofu 21.5*

The Wood Fire Grill

- Alderwood Grilled Sablefish** 🍲 miso soy marinated black cod, coconut jasmine rice, market vegetables 46
- Cedar Plank Salmon** 🍲🌱 prepared medium unless otherwise requested, lemon, soy, coconut jasmine rice, market vegetables 35
- Hunter Chicken** wild mushroom cabernet demi-glace, garlic lemon & herb roasted potatoes, market vegetables 31
- 10 oz Prime New York Striploin** 🌱 grilled to perfection over alderwood, fries, market vegetables 53
+ red wine demi-glace 3.5

From the Live Tanks

- Fresh Dungeness Crab** 🍲🌱
whole or half crab available steamed or chilled market price
- Fresh Atlantic Lobster** 🌱
whole or half lobster available steamed or grilled market price

For The Table

- Warm Baguette** 🌱 2 / 3.5
- Truffle Parmesan Fries** 🌱🌱
roasted garlic aioli 13
- Crispy Brussels Sprouts** 🌱
chili flakes, lemon, grana padano 12
- Roasted Mushrooms** 🌱🌱
truffle oil, grana padano 10
- Charred Broccolini** 🌱🌱
chili flakes, lemon, parmesan 12
- Jumbo Prawns** 🍲🌱
white wine, garlic, butter 14.5
- Seared Scallops** 🍲🌱
truffle beurre blanc 19
- Lobster Tail** 🍲🌱
citrus butter sauce 25

Surf & Turf Sundays

available Sunday from 4pm

Three Course Menu \$129/ for two, just the platter for \$105

To Start a choice of

Sandbar's Classic Clam Chowder or Caesar Salad
Recommended Wine Pairing: Poplar Grove Pinot Gris \$13.⁷⁵/ 6oz \$20.⁵⁰/ 9oz \$55/ bottle

Main Course

Surf & Turf Platter 10oz prime new york striploin, lobster tail, grilled garlic prawns, seasonal vegetables, roasted potatoes, salsa verde
Recommended Wine Pairing: J Lohr Cabernet \$16/ 6oz \$24/ 9oz \$64/ bottle

Dessert

Sandbar's Signature Belgian Chocolate Pudding, pistachio praline, toffee whipped cream
Finish with: Taylor Fladgate Late Bottled Vintage \$8.⁵⁰/ 2oz