



Happy Hour is Everyday!

Join us in the Bar or Patio 3-6, 9-Close &
All Day Sunday

*\$3 off Seasonal Cocktails, \$2 off Glass Pours,
\$1 off Beer & Wells*

\$5 House Red, White & Rosé

Featured Daily Happy Hour Oyster is \$1.25

\$6 Appetizers

Caesar Salad

Shaved parmesan, lemon, croutons,
house-made Caesar dressing 9

Seafood Chowder

Halibut & shrimp in a creamy vegetable
& port infused Dungeness crab stock 8

Sweet Potato Waffle Fries

Bleu cheese dipping sauce, chives and cracked pepper 10

Caprese Skewers

Fresh mozzarella, tomatoes, basil,
balsamic reduction 9

\$9 Appetizers

Flash Fried Calamari

Spicy marinara & lemon-garlic aioli 12

Crispy Artichoke Hearts

Black garlic aioli 11

Crispy Fried Oysters

Chipotle seasoned Pacific oysters, house-made ranch 14

Baked Oysters Matt

Spinach, pancetta & lemon butter 13

Cambozola Flatbread

Flatbread, white truffle oil, garlic,
cambozola cheese & balsamic reduction 13

\$10 Appetizers

Matt's Wings

Choice of Buffalo, BBO or Plain.

Served with Maytag bleu cheese, celery & carrot sticks 14

Grilled Flatiron Steak Bites

Frizzled onions, gorgonzola, port demi, grilled potato bread 13

Mixed Grill Skewers

Chicken, prawns, & sausage with a honey garlic mustard glaze 14

Crab and Artichoke Dip

Cream cheese & spinach. Served with rosemary croccantini crackers 14

\$11 Appetizers

Prawn & Avocado Pizza

Grilled flatbread, spicy pico de gallo, chili-lime sour cream 15

Pan Roasted Manila Clams

White wine, lemon, tomato & basil 17

Rotisserie Nachos

Choice of prime rib, rotisserie chicken or pulled pork
Peppers, tomato, three cheeses, guacamole & spicy sour cream 16

Matt's Killer Burger

Hand formed ground chuck sirloin, Honey Molasses BBO sauce,
Dijon mayo, Tillamook cheddar, toasted brioche bun 15

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

