

A REEDVILLE TRADITION

Dungeness Crab & Seafood specials!



BREAKFAST SPECIAL

[this special served until 11:30 am. daily]

■ salmon hash 16

Coho salmon cooked with hash browned potatoes, spices and capers. Topped with two eggs any style and choice of toast or biscuit.

■ crab & bacon omelet 21

Fresh crab & bacon in a two egg omelet with green onions and cheddar cheese, topped with fresh avocado.

LUNCH/DINNER SPECIALS

[this special served after 11:30 am. daily]

■ crab wonton appetizer 12

Dungeness crab, bay shrimp and cream cheese wontons. Deep-fried and served with a Thai chili sauce for dipping.

■ crab & shrimp salad 20

Dungeness crab, bay shrimp, hard-boiled egg, avocado and tomato with homemade 1000 island dressing on romaine.

■ crab & shrimp alfredo 21

Dungeness crab & bay shrimp tossed with fettucine in a creamy Alfredo sauce. Served with garlic-cheese baguette.

■ dungeness crab special 25

Half of a fresh Dungeness crab served with drawn butter, lemon wedges, and our house Caesar salad.

■ seafood boil 27

A quarter of a Dungeness crab, prawns, andouille sausage, old bay seasoning, red potatoes, corn on the cob and onion. Served in a seafood broth with garlic-cheese baguette.

DRINK SPECIALS

■ cranberry mule 7.75

Cranberry Infused Vodka with Ginger Beer. Garnished with rosemary and an orange twist.

■ woodford reserve manhattan 11.50

Rich. Flavorful. Woodford Reserve Double Oaked Bourbon with sweet vermouth. Served straight up or on the rocks with a Bordeaux cherry.

■ salted caramel coffee 10.00

Bailey's Salted Caramel & Smirnoff Caramel Kiss in coffee topped with whipped cream and a swirl of chocolate.

■ pumpkin hot cocoa (non-alcoholic) 6.00

Hot chocolate & housemade pumpkin syrup topped with whipped cream.