



We take pride in our relationships with local fishermen, farmers and growers bringing you the best of the northwest.

We pay special attention to wild populations and seafood farmed in ways not harmful to the environment. We are committed to serving the freshest seafood from around the globe.

Oysters and Champagne

Selection of Pacific Oysters
with Lemon Granita ~ Half Dozen 12

*Paired with Baumard, Crémant De Loire Brut Rosé
Glass 9.5 ~ Bottle 38*

Starters

Alaskan King Crab Cakes
with Citrus Saffron and Watercress 12

Fried Calamari
with Spicy Tomato Sauce 8

Warm Marcona Almond Stuffed Dates
wrapped with Jamon Serrano 6.5

Manila Clams
Sun Dried Tomatoes and Salsa Verde Broth 11

Pacific Mussels
Spicy Fennel Sausage and Marinara 12

Artisan Cheese Plate
Fresh Fruit and Nuts 12

Soup and Salads

House Made Soup of the Day 6

House Made Creamy Cauliflower Puree
with Lemon Oil and Fresh Parsley 6.25

La Bourride
Shellfish and Saffron Soup with Garlic Aioli 9.5

Singing Pig Farm Organic Greens
Candied Walnuts and Chaubier or Gorgonzola 7.5

Roasted Local Beets
Shaved Fennel, Watercress and Pistachio Pesto 8

Whole Leaf Caesar
Garnished with Spanish Anchovy 8

Pasta and Risotto

Pappardelle
with Hearty Ragu and Parmesan 14

Orecchiette Pasta
House Made Italian Sausage, Rapini, Extra Virgin
Olive Oil and Parmesan 14

Butternut Squash Ravioli
Toasted Hazelnuts, Sage and Marsala 16.5

Wild Mushroom Risotto
Peppered Prosciutto and Fourme d' Ambert 16.5

Entrees

Free Range Chicken Breast
White Beans, Watercress, Fennel
and Lemon Vinaigrette 20

Semolina Dusted Ruby Trout
Warm Spinach Salad and Bacon Dressing 18

Paella Valenciana
with Prawns, Clams, Mussels, Chicken and Chorizo 21

Seared Diver Scallops
Beluga Lentils and Cider Thyme Reduction 24

Seared King Salmon
Creamy Leek Orzo with Parsley and Lemon 25

Farmer's Connection
Today's fresh fish with the
best from our local farmers 24

Double Cut Pork Chop
Slow Cooked Cavalo Nero, Fingerling Potatoes
and Sicilian Olive Oil 21

Strawberry Mountain New York Steak
Black Pepper Gnocchi, Porcini
Sauce and Asparagus 28



Our commitment to sustainable and environmentally friendly practices extends from the Farmers, Growers and Purveyors to how we reduce, reuse and recycle. Southpark now composts all food waste and has a comprehensive recycling program.

Exécutive Chef ~ Broc Willis
Sous Chef ~ Cody Lucchesi Sous Chef ~ Lorenzo Gonsalves