

Seasons & Regions

SEAFOOD GRILL

PORTLAND, OR

OCTOBER CHEAP EATS

EVERY DAY 4:00 PM TO 5:00 PM & 8:00 PM-CLOSE

EXCLUDING HOLIDAYS

NO ALTERATIONS OR SUBSTITUTIONS

MINIMUM ONE BEVERAGE PER PERSON IN HOUSE

ADD ONE DOLLAR PER ITEM FOR TAKEOUT

8.95

CRISPY MOZZARELLA MARINARA CAVATAPPI

PANKO-CRUSTED FRESH MOZZARELLA OVER CAVATAPPI TOSSED WITH MUSHROOM & ONION IN HOUSE MARINARA, FINISHED WITH PARMESAN & FRESH BASIL

CRISPY ARTICHOKE HEARTS

SEASONED FLOUR DREDGED & QUICK FRIED ARTICHOKE HEARTS, SUN-DRIED TOMATO-CAPER AIOLI, LEMON-CHAMPAGNE VINAIGRETTE TOSSED ARUGULA & SHAVED PARMESAN

9.95

PIMENTO GRILLED CHEESE & TOMATO BASIL

HALF GRILLED CHEESE ON RUSTIC SOURDOUGH WITH HOUSE PIMENTO SPREAD & MELTED AMERICAN CHEESE, SERVED WITH A CUP OF THE SOUP JEDI'S TOMATO BASIL BISQUE

BUTTER CHICKEN

CHARRED YOGURT-MARINATED CHICKEN IN A RICH, VELVETY TOMATO-BUTTER SAUCE WITH WARM INDIAN SPICES, CASHEWS, CREAM & FENUGREEK, SERVED WITH JASMINE RICE

CARNITAS QUESADILLA

SW BRAISED PORK W/ RED ONIONS & TOMATOES GRILLED IN A GRANDE CHIPOTLE TORTILLA W/ JALAPENO JACK. SERVED W/ SALSA FRESCA & SOUR CREAM

BLACKENED CHICKEN W/ TASSO CAJUN CREAM

BLACKENED CHICKEN BREAST, BLACK GARLIC CORN CASSEROLE, RED & GREEN BELL PEPPERS, ONION & MUSHROOM IN HOUSE-SMOKED TASSO HAM CAJUN CREAM, CRISPY CAJUN ONION STRAWS, & SCALLIONS

11.95

SMOKED SALMON POTATO RÖSTI

HOUSE-SMOKED SALMON & CREAM CHEESE POTATO RÖSTI, MUSTARD-DILL YOGURT SAUCE, PICKLED RED ONION, CAPERS & LEMON-DRESSED ARUGULA

CHICKEN BRIE SCHNITZEL

BREADED CHICKEN CUTLET TOPPED WITH MELTED BRIE & APRICOT-CHERRY BRANDY DEMI-GLACE. SERVED WITH MASHED POTATOES AND BUTTER-SAUTÉED GREEN BEANS & CARROTS

ALASKAN HALIBUT CAKES

FRESH ALASKAN HALIBUT CAKES SEASONED W/ FRESH DILL, DIJON & CHIVES. SERVED W/ SAUTÉED VEGETABLES, GARLIC MASHED POTATO & REMOULADE SAUCE

BAY SCALLOP & SWEET CORN MAC & CHEESE

BAY SCALLOPS & SWEET CORN IN CREAMY ASIAGO-PARMESAN MAC & CHEESE, TOPPED WITH CRISPY POTATO-HERB CRUMBS & FRESH CHIVES.

OREGON DOVER SOLE PARMESAN

WILD & FRESH OREGON DOVER SOLE, PARMESAN PANKO BREADED & GRILLED GOLDEN. SERVED W/ BEURRE BLANC SAUCE, CRISPY CAPERS, GARLIC MASHED POTATOES & SAUTÉED GARDEN VEGETABLES

SWEETS 6.00

MARIONBERRY, PEAR & CRANBERRY CRISP

NW MARION BLACKBERRY, PEAR & CRANBERRY COMPOTE BAKED W/ OATMEAL STREUSEL CRUST. SERVED HOT W/ CRÈME ANGLAISE

FLORIDA KEY LIME PIE

TRADITIONAL KEY WEST FLORIDA RECIPE. GRAHAM CRACKER BUTTER CRUST, WHIPPED CREAM & RASPBERRY BRANDY SAUCE