

W E N C E ' S

STARTERS

GARLIC CHEESE BREAD 12

GRILLED ARTICHOKE 11
SMOKED CHIPOTLE, ROASTED GARLIC AIOLI

TEMPURA GREEN BEANS 14

MAC & CHEESE 15
GRUYERE, SHARP CHEDDAR, MOZZARELLA, AGED ASIAGO, TRUFFLE OIL, BREADCRUMBS
BACON OR BROCCOLINI +3 | CHICKEN +8 | CHORIZO +4 | LOBSTER +MP
CRAB +MP

MONTEREY CALAMARI 18
CREOLE REMOULADE SAUCE
JALAPEÑOS +1 | SWEET CHILI +2

CITRUS HABANERO SCALLOPS 20
SEARED SEA SCALLOPS, HABANERO CITRUS GLAZE

SAUTÉED BLACK MUSSELS 22
SMOKED CHIPOTLE LEMON WINE BROTH, TOASTED HERB CHEESE CROSTINI
SUBSTITUTE CLAMS + 3

DUNGENESS CRAB CAKES MP
PAN-FRIED DUNENESS CRAB CAKES, CUCUMBER, LEMON MINT
DEMI CAPER VINAIGRETTE

SOUP

CUP 7 | BOWL 9

CHICKEN ENCHILADA
FRENCH ONION
LOBSTER CHOWDER

SALADS

CHICKEN +8 | STEAK +12 | PRAWNS +9 | SALMON +15 | CRAB +MP

CAESAR SALAD 13
ROMAINE HEARTS, HERB CROUTONS, AGED ASIAGO CRISP ANCHOVIES +2

WEDGE SALAD 13
ICEBERG LETTUCE, RED ONIONS, BELL PEPPERS, TOMATOES, AGED BLEU CHEESE CRUMBS, BACON

ROASTED BEET SALAD 16
BABY ORGANIC ARUGULA. DIJON HONEY BALSAMIC VINAIGRETTE, AVOCADO, CARAMELIZED WALNUTS, FETA CHEESE

SEAFOOD LOUIE 23
ICEBERG LETTUCE, LOUIE DRESSING, BAY SHRIMP, CUCUMBERS, DICED EGGS, RED ONIONS, RADISH, BEETS, AVOCADO
SUB DUNGENESS CRAB + MP | COMBO LOUIE + MP

ITEMS MARKED WITH AN MP, ARE SUBJECT TO MARKET PRICE DUE TO INFLATION, PRICING & AVAILABILITY.

SEAFOOD BAR

RAW BAR

SHRIMP COCKTAIL 18
PACIFIC COAST WILD PRAWNS, AVOCADO, CUCUMBERS, COCKTAIL SAUCE
SUB CRAB + MP

CRAB STACK MP
DUNGENESS CRAB MEAT, AVOCADO, CUCUMBERS, CITRUS VINAIGRETTE, CRISPY GREEN ONIONS

AHI TUNA TOWER 22
AHI TUNA, MANGO, AVOCADO, CUCUMBERS, WASABI AVOCADO MOUSSE, SESAME SEEDS, SWEET CHILI, WONTON CHIPS

DINNER MENU:

SOME ENTREES MAY CONTAIN RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS WHICH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS NOT ALL INGREDIENTS ARE LISTED | PLEASE NOTIFY A SERVER OF ALL ALLERGIES | 20 % GRATUITY 6+ | \$18 CAKEAGE FEE | FOLLOW US ON INSTAGRAM: @WENCES_PH FOR THE LATEST UPDATES | 2 HOUR DINING EXPERIENCE LIMIT | VISIT US AT TZUNUN FOR A MEXICAN DINING EXPERIENCE

SEA

FISH & CHIPS 19
BEER BATTERED ALASKAN COD, SHOE-STRING FRIES, PINEAPPLE CITRUS INFUSED COLESLAW, TARTAR SAUCE

LOBSTER TACOS MP
GRILLED BRITISH COLUMBIAN LOBSTER, ORGANIC CORN TORTILLAS, CHEDDAR, CABBAGE, CILANTRO, SOUTHERN LIME SALSA, SIDE OF PICO DE GALLO, GUACAMOLE, SWEET POTATO FRIES

SALMON 32
WILD CHARBROILED SALMON, LEMON CORN DILL RELISH, GARLIC MASHED POTATOES, BROCCOLINI

WHITE SEA BASS 35
SEARED CHILEAN WHITE SEA BASS, JUMBO PRAWNS, MANILA CLAMS, MEDITERRANEAN BLACK MUSSELS, CHORIZO, WHITE WINE CHERRY TOMATO SAFFRON SHALLOT SAUCE

SEAFOOD GRILL 36
CHILEAN WHITE SEA BASS, KING SALMON, WILD PRAWNS, SEA SCALLOPS, WHITE WINE LEMON CAPER REDUCTION, GRILLED POLENTA, MIXED VEGETABLES

LAND

LAMB CHOPS MP
9 OZ. BONE-IN LAMB CHOPS, POMEGRANATE REDUCTION, BROCCOLINI, GARLIC MASHED POTATOES, BABY CARROTS

RIB EYE STEAK MP
12 OZ. ALL NATURAL USDA GRILLED RIB EYE, AU-JUS ROASTED GARLIC, AGED BLEU CHEESE, YUKON GARLIC MASHED POTATOES, ASPARAGUS

CHICKEN PICCATA 29
ALL NATURAL CHICKEN BREAST, WHITE WINE LEMON CAPER SAUCE, GARLIC MASHED POTATOES, MIXED VEGETABLES

CHICKEN SCALLOPINI 29
SEARED ALL NATURAL CHICKEN BREAST, SHERRY MUSHROOM DEMI GLACE, SCALLOPED POTATOES, BROCCOLINI

GRILLED CHICKEN SANDWICH 19
GRILLED FREE RANGE CHICKEN BREAST, SMOKED APPLE WOOD BACON, AVOCADO, TOMATO, CAMBOZOLA CHEESE, MAYO, TELERA ROLL

THE JUNIOR'S BURGER 19
USDA ANGUS BEEF, SMOKED APPLE WOOD BACON, TOMATO, MAYO, CAMBOZOLA, CHEESE, FRIED EGG, TOASTED BRIOCHE BUN

PASTA

WILD SHRIMP SCAMPI 25
PACIFIC COAST WILD PRAWNS, FETTUCCINE, GRAPE TOMATOES, SHALLOTS, WHITE WINE LEMON CAPER SAUCE

CAJUN JAMBALAYA 25
PENNE, CHORIZO, CHICKEN, PRAWNS, BELL PEPPERS, ONIONS, ASIAGO, CAJUN SAFFRON SAUCE

SEAFOOD FETTUCCINE 28
CALAMARI, PRAWNS, MEDITERRANEAN BLACK MUSSELS, MANILA CLAMS, GARLIC, ASIAGO, CHOICE OF MARINARA, GORGONZOLA CREAM OR CREAMY PESTO

LOBSTER SPINACH FETTUCCINE MP
FETTUCCINE, LOBSTER, SUNDRIED TOMATOES, SHALLOTS, ARTICHOKEs, BABY ORGANIC SPINACH, ASIAGO, WHITE WINE GARLIC CREAM SAUCE

CARBONARA 25
MUSHROOMS, ENGLISH PEAS, PANCETTA, ASIAGO, GARGANELLI, WHITE CREAM SAUCE

RAW OYSTERS

WASHINGTON | HOOD CANAL
DOZEN 26 | HALF 15

WESTERN CANADA | BUCKLEY BAY
DOZEN 37 | HALF 22

HUMBOLDT BAY | KUMAMOTO
DOZEN 42 | HALF 22

OYSTER BAR MIX
ASSORTMENT OF ABOVE OYSTERS
DOZEN 43 | HALF 24

OYSTERS OF THE DAY
MARKET PRICE*

COOKED OYSTERS

FOUR WASHINGTON HOOD CANAL OYSTERS PER ORDER. OYSTERS ARE COOKED TO ORDER, ALLOW ADDITIONAL COOKING PERIOD

TEMPURA 14
LIGHTLY FRIED

ROCKEFELLER 15
BACON, SPINACH, ASIAGO, GARLIC