

CHAMPAGNE & SPARKLING WINE

Argyle “Knudsen Vineyard” Blanc de Blancs
Julia Lee’s Block Willamette Valley ’99 14

Albrecht Blanc de Blancs Brut Alsace NV 12

Malibran “Gorio” Extra Dry Prosecco 9

WHITE WINE

Lurton Rueda Toro Spain ’06 7

Pazen Riesling Mosel Saar Ruwer Germany ’06 8

Simonnet-Febvre Chablis Premier Cru
Burgundy France ’04 10

Chateau de la Ragotiere Muscadet, Loire ’06 8

White Haven Sauvignon Blanc
Marlborough New Zealand ’06 9

Raptor Ridge Pinot Gris Willamette Valley ’06 11

Souverain Chardonnay Alexander Valley ’06 9

Bay 13 Chardonnay Napa Valley 7.5

Chehalem Chardonnay “INOX”
Willamette Valley ’07 10

ROSE

Elk Cove Pinot Noir Willamette Valley ’07 7.5

RED WINE

Westrey Pinot Noir Willamette Valley ’06 11

Vinum Cellars Petite Sirah “Pets” Clarksburg ’06 8

Donna Laura Sangiovese “Ali” Tuscany IGT ’04 8

Venta Mazzaron Tempranillo Spain ’04 8

Paso Creek Zinfandel Paso Robles ’06 8

Dry Hollow Cabernet Sauvignon
“Eagle Ranch” Columbia Valley ’05 11

Bay 13 Cabernet Sauvignon Napa Valley 7.5

Saviah Cellars Merlot/Cabernet Blend
“The Jack” Columbia Valley ’06 10

Bay 13 Merlot Napa Valley 7.5

COCKTAILS

Bay 13 Mojito 8.5
Vodka, Nigori Sake, Lime Juice, Fresh Mint,
& Domaine Ste. Michelle Sparkling Wine

Mango Serrano Martini 8.5
Finlandia Mango Vodka, Triple Sec, White
Cranberry Juice, Lime Juice & Serrano Chiles

Saigon Sidecar 9
Hennessy Cognac, Nigori Sake,
Raspberry Puree & Lemon Juice

Grapefruit Cosmo 8.5
Finlandia Grapefruit Vodka,
Triple Sec, White Cranberry & Lime Juice

Pomegranate Ginger Martini 8.5
Vodka, Ginger, Simple Syrup, Lemon Juice,
Pomegranate Juice & Pomegranate Puree

Sugar Daddy 9
Domaine Ste. Michelle Sparkling Wine,
Passion Fruit Puree, Grand Marnier
& Angostura Bitters

East India Manhattan 10
Knob Creek Bourbon, Lustau
Oloroso Sherry & Angostura Bitters

SUSHI & NIGIRI

Sumo Veggie Roll 8
Asparagus, Pickled Daikon & Carrot, Cucumber,
Sprouts, Marinated Shiitake Mushrooms
& Romaine Lettuce

Crunchy Spicy Tuna Roll 9
Ahi Tuna, Cucumber & Toasted Panko

California Roll 9
Crab, Avocado & Sesame Seeds

Rock-n- Roll 9
BBQ Eel, Avocado, Tobiko,
Macadamia Nuts & Sesame Seeds

King Roll 10
Tempura Shrimp, Crab, Avocado & 3 Sauces

Spider Roll 11
Soft Shell Crab, Avocado, Cucumber,
Tobiko, Ponzu Sauce & Garlic Sauce

Dynamite Roll 12
Scallops, Cucumber, Sesame Seeds,
Tobiko, Daikon Sprouts & Spicy Mayo

Bay 13 Roll 13
Salmon, Cucumber, Avocado,
Tobiko, Sesame Seeds & Yuzu Soy Sauce

Rainbow Roll 13
Albacore Tuna, Salmon, Yellowtail,
Ahi Tuna, Crab & Avocado

Dragon Roll 13
Tempura Shrimp, Eel, Avocado & Teriyaki Sauce

Maguro - 2 pc. Ahi Tuna 7

Shiro Maguro - 2 pc. Albacore 5

Unagi - 2 pc. Fresh Water Eel 5

Sake - 2 pc. Salmon 6

Hamachi - 2 pc. Yellowtail 7

PREMIUM SAKE LIST

Nigori

“**Dreamy Clouds**” Rihaku Shuzo 9

Honjozo

“**Ten Thousand Waves**” Eiko Fuji Ban Ryu 6
“**Tokubetsu**” Momokawa Honjozo Ginjo 6

Junmai

“**Seven Samurai**” Shichi Hon Yari Junmai 7
“**Pacific Ocean**” Taiheikai Tokubetsu Junmai 7

Junmai Ginjo

“**Cabin in The Snow**” Yuki no Bosha Ginjo 8
“**Cedar Ball**” Murai Sugidama Ginjo 8
“**Ferry Boat**” Watari Bune Junmai Ginjo 55 8

Daiginjo

“**Demon Slayer**” Wakatake Junmai Daiginjo 9
“**Mt. Fuji**” Eiko Fuji Namazake Junmai Daiginjo 9

Sparkling Sake

Hou Hou Shu 15

SAKE FLIGHT

6

OYSTERS

half dz full dz

Yaquina Bay, OR Medium, Creamy Mild	13	26
Fanny Bay, B.C. Small-Medium, Briny, Sweet	14	28
Quilcene Bay, WA Small-Medium, Ocean, Smooth	13	26
Little Creek, WA Medium, Acidic, Spicy	12	24
Bay 13 Oyster Mix	16	32

CHILLED SHELLFISH

Chilled White Shrimp - 1/2 Dozen	11	
Alaskan King Crab Legs - 1/2 Pound	14	
1/2 Maine Lobster	18	
Whole Maine Lobster	32	
Bay 13 Platter 1/2 Maine Lobster, 6 Oyster, 6 Shrimp. 1/2 Pound Alaskan King Crab Legs	55	
Bay 13 Grand Platter Whole Maine Lobster, 12 Oyster, 12 Shrimp. Full Pound Alaskan King Crab Legs	105	

RAW BAR

Hamachi Salad Sesame Oil, Shiro Soy, Apples & Watercress	12	
Ahi "Poke" Scallions, Soy-Lime Ginger, Avocado & Taro Chips	12	
Bay 13 Ceviche Fresh Catch, Citrus & Taro Chips	9	

SMALL PLATES

Mussels Sofregit Capellini & Parsley	7.5	
Asparagus & Nettle Risotto	6	
Bay Scallop Gratin Salsify, American Caviar & Chives	8	
Grilled Flat Bread Caramelized Onions, Mushrooms & Fontina	7.5	
Sweet Potato Fries Horseradish Aioli	5	

STARTERS

Soup Du Jour	7
Crab Corn Chowder Bacon & Chives	8
Millennium Farms Greens Sweet Lemon Dressing	7
Beet and Pickled Apple Salad Watercress, Botarga & Goat Cheese	9
Smoked Sturgeon Waldorf Salad Butternut Squash, Walnuts & Raisin Puree	10
Steamer Clams Thai Chili, Scallions & Cilantro	13

ENTREES

Available at 5:00

Crispy Chicken Breast Polenta, Bacon & Mustard Greens	18
Maine Diver Scallops Squid Ink Gnocchi, Calamari, Soffrito & Lemon Sabayon	21
Black Cod Asparagus-Nettle Risotto, Preserved Meyer Lemon & Tempura Asparagus Spears	19
Scottish Salmon Sweet Corn, Wild Mushrooms, Cipollini Onions, Red Jalapenos, Lemon Butter & Madeira	23
Grilled Swordfish Braised Baby Fennel, Sweet Garlic, Nicoise Olives & Sauce Bordelaise	24
Ahi Tuna Seared Rare - Salsify, Morels, Sherry Reduction & Artichoke-Pea Tendril Salad	26
Braised Short Ribs Potato Puree, Onion Jam & Red Wine	22
Beef Tenderloin Maitake, Potatoes & Sauce Bordelaise	34

SIDES

Shiitake, Sugar Snaps & Sesame Seeds	6
Broccolini, Miso & Cilantro	6
Spring Peas, Pearl Onions & Mint	6