

STARTERS

SEAFOOD TOWER

#1 King Crab legs, 1 dozen oysters on the half shell and 6 jumbo tiger shrimp *serves 4-6*
149.95

LOBSTER BISQUE 11.95
Garnished with minced lobster meat, parsley, and green onion

***CEVICHE** 13.95
Shrimp marinated in a lime Pico de Gallo, martini style with tortilla chips

*AHI SASHIMI

Served with a cucumber slaw and Kikkoman dipping sauce
18.95

OYSTERS ON THE HALF SHELL 1/2 DZ

***KUMAMOTO** 19.95
Humboldt Bay, CA

***BUCKLEY BAY** 19.95
Baynes Sound, BC

***SISTER POINT** 19.95
Samish Bay, Washington

***SUNSET BEACH** 19.95
Hood Canal #6, Washington

GRILLES, ROASTS, CHOPS

BONE-IN FILET

A rare delicacy
16oz 74.95

SPECIALTY SEAFOOD

SURF & TURF

Prime 10oz. Filet Mignon & 12oz. broiled lobster tail served with drawn butter
95.95

***"AHI" BIGEYE TUNA** 46.95
Fresh from Hawaii; Sesame seed encrusted and seared rare, served with Kikkoman sauce

"OPAH" MOONFISH 46.95
Seared and served with orange chili sauce

"WALU" ESCOLAR 44.95
Fresh from Hawaii; Seared and served with thai garlic sauce

Z'S CRAB CAKES 35.95
Jumbo lump blue crab, served with remoulade

ALASKAN KING CRAB LEGS 74.95

***JUMBO SEA SCALLOPS** 42.95
Broiled in garlic parsley butter

One pound of steamed King Crab legs, served with drawn butter

LOBSTER TAIL 12oz 47.95
Premium Canadian lobster tail served with drawn butter

ENHANCEMENTS

BLACK TRUFFLE BUTTER 5.00
HOLLANDAISE 4.00
GARLIC BUTTER 4.00
BLEU CHEESE BUTTER 4.00
HERB BUTTER 4.00

BLEU CHEESE CRUST 5.00
BÉARNAISE 4.00
CREAMY HORSERADISH 4.00
Z'S AGED WORCESTERSHIRE 4.00

* Consuming raw or undercooked foods may increase your chances of infection from a food borne illness