



# Celebrate Seafood

**New England-Style Clam Chowder**  
traditional chowder, with clam broth,  
cream, clams, potatoes, onion & thyme  
CUP 5.50 BOWL 6.50

**Crab Cakes**  
with roasted red peppers, cilantro, spiced ginger  
aioli, chives, lemon served with mixed greens,  
orange chive vinaigrette, whipped potatoes  
2 cakes 17.95 3 cakes 21.95

**Buffalo Shrimp Salad**  
spicy breaded buffalo shrimp, romaine, grape  
tomato, celery, grilled red onion, gorgonzola  
crumbles, housemade gorgonzola dressing 12.95

## FEATURING WILD ALASKA SEAFOOD

**Wild Alaska  
Salmon Miso Asian  
Chop Salad** LC  
roasted Alaska sockeye  
salmon, Thai sauce,  
fresh greens & vegetables,  
miso vinaigrette 11.95

**Wild Alaska Cod & Chips**  
almond crusted Alaska  
cod, lemon caper sauce,  
housemade coleslaw,  
seasoned fries 12.50

**Caramelized  
Wild Alaska Salmon**  
Alaska sockeye salmon  
with asparagus risotto,  
leeks, Asiago cheese 15.95

**Wild Alaska Salmon with  
Blistered Broccolini**  
grilled Alaska sockeye  
salmon, rosemary sage  
butter, blistered broccolini,  
creamy polenta 15.95

**Wild Alaska Salmon &  
Fennel Salad Croissant**  
roasted Alaska sockeye  
salmon & fennel salad,  
cucumbers, lemon chive  
aioli, butter lettuce,  
seasoned fries 11.95

**Soup & Sandwich Duo**  
Cup of soup and half  
Alaska salmon & fennel  
salad croissant 10.95



**Wild, Natural & Sustainable®**

Please be aware that our facility prepares foods and uses ingredients in our products that may contain nuts and other identified major food allergens. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Check out [www.macysrestaurants.com](http://www.macysrestaurants.com) to see exact calorie and nutritional information on our featured healthy dishes. Enjoy!

LC less than 650 calories V vegetarian GF gluten free