

APPETIZERS

Northwest Crab Cakes
Mixed green and mango tomatillo salsa. 10.99

Coconut Crusted Tiger Prawns
Orange coconut sauce. 8.99

Pan Fried Willapa Bay Oysters
Seasoned fries, lemon caper tartar. 9.99

Crispy Fried Calamari
Roasted red pepper sauce. 9.99

Hot Crab & Spinach Dip
Artichoke hearts, Parmesan, warm tortilla chips. 8.99

Fried Cajun Chicken Tenderloins
Seasoned fries, honey-mustard dipping sauce. 7.99

Steamed Dabob Bay Manila Clams
Garlic, white wine, lemon butter, grilled bianco bread. 11.99

California Roll
Avocado, cucumber, wasabi, pickled ginger. 6.99

Chilled Bay Shrimp Cocktail
Coleslaw, cocktail sauce. 7.99

Chilled Dungeness Crab Cocktail
Coleslaw, cocktail sauce. 12.99

FAMOUS Widmer Hefeweizen Beer Battered FISH & CHIPS

Cooked in 100% trans-fat free oil.

Alaskan Halibut
Seasoned fries, coleslaw, lemon caper tartar sauce. 15.99

Cod
Seasoned fries, coleslaw, lemon caper tartar sauce. 12.99

Prawns
Seasoned fries, coleslaw, cocktail sauce. 13.99

Sampler
Cod, salmon, prawns, halibut
Seasoned fries, coleslaw, lemon caper tartar sauce and cocktail sauce. 14.99

SELECT SEAFOOD

Grilled Alaskan Razor Clams
Seasoned fries, coleslaw, lemon caper tartar sauce. 14.99

Northwest Crab Cakes
Mango tomatillo salsa, basmati rice, seasonal vegetables. 13.99

Coconut Crusted Tiger Prawns
Seasoned fries, coleslaw, orange coconut sauce. 14.99

Seafood & Sausage Paella
Saffron rice, clams, chicken, andouille sausage, prawns, salmon, asparagus. 15.99

Pan Fried Willapa Bay Oysters
Seasoned fries, coleslaw, lemon caper tartar sauce. 12.99

Baja Style Fish Tacos
Mango tomatillo salsa, cilantro lime cream, coleslaw, basmati rice. 11.99

STARTER SOUP & SALADS

Classic New England Clam Chowder
Smooth and creamy with bacon, potatoes, and thyme.
Cup 4.59 Bowl 5.99

House Salad
Bay shrimp, croutons, tomatoes, Parmesan, balsamic vinaigrette. 4.99

Caesar Salad
Caesar dressing, croutons, Parmesan. 5.99

Pear, Pecan and Blue Cheese Salad
Apple-basil vinaigrette. 6.99

ENTREE SALADS

Caesar Salad
Caesar dressing, croutons, and Parmesan with Grilled chicken. 9.99 With bronzed salmon. 12.99

Dungeness Crab & Bay Shrimp Louie Salad
Egg, tomatoes, olives, Jack cheese, Thousand Island dressing. 15.99

Surf & Turf Cobb Salad*
Grilled salmon, sliced sirloin, bacon, egg, tomatoes, blue cheese crumbles, avocado, balsamic vinaigrette, blue cheese dressing. 15.99

Fried Cajun Chicken Tenderloin Salad
Jack cheese, tomatoes, croutons, and honey-mustard dressing. 10.99

Chicken, Pear, Pecan & Blue Cheese Salad
Apple-basil vinaigrette. 10.99

SANDWICHES

All served with seasoned fries.

Grilled Salmon BLT
Bacon, tomato, Dijon mayo, green leaf lettuce on grilled bianco bread. 10.99

Half Pound Double Cheeseburger*
Premium Angus beef, Tillamook® Cheddar, Dijon mayo, lettuce, tomato, onion on a brioche bun with bacon or avocado. 8.99

Turkey, Bacon, Avocado Sandwich
Swiss, tomato, Dijon mayo on multi-grain bread. 8.99

Grilled Chicken Club Sandwich
Tillamook® Cheddar cheese, bacon, tomatoes, onions, green leaf lettuce on a brioche bun. 8.99

Crispy Alaskan Cod Sandwich
Lemon caper tartar, tomatoes, green leaf lettuce on a brioche bun. 8.99

Grilled Alaskan Halibut Sandwich
Lemon caper tartar, tomatoes, green leaf lettuce on a brioche bun. 12.99

PASTA

Willamette Valley Smoked Salmon Fettuccine
Bell peppers, garlic, capers, red onion, Parmesan cream sauce. 13.99

Northwest Rock Crab Fettuccine
Madeira, leeks, basil, spinach, Parmesan cream sauce. 14.99

Cascioppo Bros. Andouille Sausage & Chicken Fettuccine
Onions, peppers, garlic, Cajun cream sauce. 12.99

CHICKEN & STEAK

Cajun Chicken Tenderloins
Seasoned fries, coleslaw, honey-mustard dipping sauce. 12.99

Steak & Fries*
8 oz. sirloin, seasoned fries, Dijon mayo. 14.99

Char-Grilled Sirloin*
8 oz. sirloin, mashed potatoes, seasonal vegetables. 15.99

Add a house salad, Caesar salad or cup of chowder to any meal for 2.99

*Consuming raw or undercooked meats, seafood, shellfish, eggs, or poultry may increase your risk of foodborne illness.

DESSERTS

Warm Marionberry Cobbler
Freshly baked with shortbread crust, vanilla ice cream. 4.99

Chocolate Bomb Cake
Warm cake filled with chocolate sauce, whipped cream and raspberry coulis. 4.99

Classic Burnt Cream
Rich egg custard with a caramelized sugar crust. 4.99

Key Lime Pie
Topped with walnut-oat streusel and fresh whipped cream. 4.99

Peanut Butter Fudge Ice Cream Pie
Pretzel crust, chunks of toffee and drizzled with chocolate sauce. 4.99

WHITE

WINE LIST

RED

Bota Box Chardonnay (house white) California	4.00	18.00	Bota Box Cabernet Sauvignon (house red) California	4.00	18.00
Beringer White Zinfandel California	5.00	20.00	Underwood Pinot Noir Oregon	7.00	28.00
Chateau Ste Michelle Riesling Columbia Valley, Washington	6.00	24.00	Hogue Cellars Merlot Columbia Valley, Washington	6.00	24.00
Geyser Peak Sauvignon Blanc California	6.00	24.00	Covey Run Red Blend Washington	5.00	20.00
Duck Pond Pinot Gris Willamette Valley, Oregon	7.00	28.00	14 Hands Cabernet Sauvignon Washington	7.00	28.00
Columbia Crest Two Vines Chardonnay Washington	6.00	24.00			
Kendall-Jackson Vintner's Reserve Chardonnay California	9.00	36.00			

MARTINIS & COSMOPOLITANS

Classic Cosmo

Absolut Citron, Cointreau, and a splash of cranberry juice. 7.50

Blueberry Drop Martini

Smirnoff Blueberry, blueberry syrup, fresh lemon sour, soda. 7.50

Berry Martini

Smirnoff Blueberry, Chambord, fresh lime sour, sparkling wine. 7.50

Lavender Cosmo

Absolut Mandrin, Parfait Amour, fresh lime sour, cranberry juice, and a lavender sugar rim. 7.50

Absolut Lemon Drop

Absolut Citron, fresh lemon sour, and Cointreau. 7.50

Pomegranate Martini

Ketel One Citroen, pomegranate, and fresh lime sour. 8.50

Vanilla Sky Martini

Belvedere, pineapple juice, fresh lemon sour, blue curaçao, and vanilla. 8.00

Dragon Berry Martini

Bacardi Dragon Berry, Chambord, fresh lemon sour, cranberry juice. 8.00

TIMELESS CLASSICS

Pacific Sunshine

Absolut Citron, Bacardi Limón, triple sec, fresh lemon sour, Sprite®, blue curaçao. 7.00

Long Island Iced Tea

Captain Morgan Spiced rum, vodka, gin, tequila, Cointreau, fresh lemon sour, cola. 6.50

Mai Tai

Bacardi Superior, Myers's Dark, triple sec, fresh lime sour, orange and pineapple juices, orgeat syrup. 6.75

Pomegranate Splash

Beringer White Zinfandel, Smirnoff vodka, mango syrup, pomegranate & lemon juice, Sprite®. 7.00

Bloody Mary

Vodka, Scratch made Bloody Mary mix. 7.00

MARGARITAS

Made with Tequila, Triple Sec, Fresh Lime Juice, and Housemade Margarita Mix.

Classic 7.00

Pomegranate 7.50

Mango 7.50

Cadillac 8.50
Jose Cuervo and Grand Marnier

MOJITOS

Citrus - Pomegranate - Raspberry - Mango

All of our mojitos feature Bacardi Limón rum, Monin syrup or fruit juice, freshly torn mint leaves, fresh lime sour, and a splash of soda. 7.75

BEER

— DRAFT —

Coors Light 3.50

Widmer Hefeweizen - Blue Moon Belgian White,

or Deschutes Mirror Pond Pale Ale 4.25

Guinness Stout 5.25

— BOTTLED —

Bud Light, Budweiser or MGD 64 3.75

Bridgeport IPA - Widmer Drop Top Amber Ale

Deschutes Black Butte Porter - Sam Adams

or Sierra Nevada Pale Ale 4.50

Corona - Heineken 4.75

O'Doul's (Non-Alcoholic) 3.75

BEVERAGES

Freshly Brewed Coffee & Hot Tea

Ask your server for tea selections 3.00

Thomas Kemper Root Beer or Ginger Ale 3.50

Pellegrino 3.50

Perrier 3.25

Arnold Palmer 3.00

Iced Tea 3.00

Lemonade 3.00

Strawberry Lemonade 3.00

Mojito Breeze (Alcohol Free)

Citrus - Pomegranate - Raspberry - Mango 5.00

Red Bull (Regular and Sugar-Free) 4.00