



eat a little

edamame - 13

Whole soybean pods are flash boiled, then simmered in a rich and tangy sauce with shoyu, fresh garlic and a dollop of butter. Presented with black Hawaiian sea salt.

hot crab and artichoke dip - 15

Crabmeat and diced artichoke hearts in an herbed cream cheese topped with toasted breadcrumbs. Presented warm with garlic crostini for dipping.

steamer clams - 21

Fresh, local, Hood Canal Manilla clams are flash steamed with white wine, garlic, fresh thyme, and whole butter. Presented with warm garlic toast.

ahi poke stack* - 19

Cubed sashimi grade ahi is marinated with onion, soy, and sesame oil, then stacked with sushi rice and avocado, presented with spicy Sambal aioli, wasabi vinaigrette, shaved radish, shredded carrot, and finished with shredded nori and sesame seeds.

calamari - 17

Rings and tentacles drizzled with buttermilk, then dusted with seasoned flour and crispy fried. Presented with our house made old fashioned coleslaw, and garlic aioli for dipping.

ranch battered onion rings - 13

Hand cut sweet onion rings are separated, then dipped in flour, ranch infused buttermilk, then panko breadcrumbs, crispy fried and presented with chipotle aioli for dipping.

handhelds

[Gluten free]
buns - 4

skirt steak tacos - 18

Three 4" flour tortillas with our cilantro lime marinated skirt steak, cilantro crème fraiche, fresh Pico de Gallo, and fresh cilantro. Presented with corn tortilla chips, black bean and corn salsa, and house made salsa.

halibut tacos* - 21

Three 4" flour tortillas topped with shredded cabbage, our house made creamed salsa "Baja" sauce, pan seared Pacific halibut filets, and fresh Pico de Gallo. Presented with corn tortilla chips, and house made salsa.

salmon tacos* - 19

Fresh filets of Pacific wild caught Sockeye salmon on three 4" flour tortillas with shaved cabbage, our creamed salsa "Baja" sauce and fresh Pico de Gallo. Presented with corn tortilla chips and house made salsa.

loft burger - 15

Our fresh hand formed burger patty, char grilled and topped with lettuce, sliced red onion, tomato, and dill pickle wedge on a toasted brioche bun

bacon cheddar burger - 18

Our fresh hand formed burger patty, char grilled and topped with hickory bacon and medium cheddar cheese. Presented on a toasted brioche bun with lettuce, tomato, shaved onion, and dill pickle wedge.

impossible burger - 16

This burger looks, cooks, and tastes like beef. Plant based without the cholesterol, hormones, or antibiotics. Seared and presented on a brioche bun, with lettuce, tomato, sliced onion, and dill pickle wedge.

chicken avocado wrap - 16

Shaved roasted chicken, chopped hickory bacon, avocado, and provolone cheese are flash seared, then folded into a soft sundried tomato tortilla, and our house made chipotle aioli.

prime rib philly - 19

A nod to both the classic French Dip, and the Philly Cheesesteak. House roasted and shaved prime rib, with caramelized onion and red pepper with melted provolone, folded into a soft baguette roll. Served with real au Jus.

aloha burger - 19

Our fresh hand formed burger patty, char grilled and presented on a grilled brioche bun with bacon, spicy pickled pineapple, provolone cheese, teriyaki sauce, and french-fried jalapenos.

salmon burger* - 18

A hand cut filet of wild caught Pacific salmon is char grilled and presented on a grilled brioche bun with lettuce, tomato, sliced red onion, and our house made dill-caper tarter sauce.

el diablo burger - 19

Our fresh hand formed burger patty, char grilled and presented on a grilled brioche bun with chipotle mayo, pepperjack cheese, crispy french-fried jalapenos, lettuce, tomato, sliced red onion and our ghost chili infused diablo sauce.

Upgrade to
• salad - 3 • garlic parmesan truffle fries - 4
• impossible burger patty - 4 • gluten free bun - 4



www.theloftpoulsbo.com

View our online menus, including a full drink menu.

soup & salad

new england clam chowder

Bowl - 10 Cup - 7
Our house made New England style creamy clam chowder topped with paprika oil.

soup of the day

Bowl - 10 Cup - 7
Each day our Chef creates a new and exciting soup! Ask your server for today's selection.

blueberry salmon salad * - 24

Fresh grilled Pacific Sockeye filet on a bed of organic greens with dried blueberries, goat cheese, tomato, cucumber, candied walnuts, and our house made blueberry vinaigrette dressing.

[add grilled chicken, prawns,]
[or salmon * to any salad - 8]

ahi salad * - 22

Cubed Sashimi grade ahi tuna presented on a bed of organic field greens with cucumber, carrot, radish, and our sweet wasabi vinaigrette dressing.

spinach caesar salad

Large - 10 Small - 7
Our house made Caesar dressing tossed with fresh spinach and chopped bacon. Topped with our three cheese blend, croutons, cherry tomatoes, and lemon.

mixed greens salad

Large - 10 Small - 7
Organic mixed greens, with grape tomatoes, cucumber, shaved radish, shredded carrot, croutons, and our three cheese Parmesan blend.

bowls

southwest steak bowl - 24

Cilantro and lime marinated skirt steak, cilantro lime rice, fresh Pico De Gallo, fresh sliced avocado, cilantro crème fraiche, sweet corn and black bean salsa, corn tortilla chips, and fresh cilantro.

ahi poke bowl * - 24

Cubed Sashimi grade ahi, sushi rice, fresh sliced avocado, edamame, cucumber salad, tangy pickled pineapple, shaved radish, and shredded carrot. Finished with Sambal aioli, wasabi vinaigrette, mango puree and shredded Nori.

[upgrade to fried tofu on any bowl - 4]

teriyaki chicken bowl - 22

Teriyaki marinated chicken thigh, spicy pickled pineapple, Asian cabbage salad, edamame, and steamed Calrose rice, with our house made teriyaki sauce, shaved scallion, and sesame seeds.

mediterranean bowl - 21

Saffron/Turmeric rice, handmade chickpea/ quinoa falafel, cucumber and tomato salad, marinated artichoke hearts & olive mix, feta cheese, naan, tahini, and our house made tzatziki.

northwest salmon bowl * - 24

Saffron/Turmeric rice, grilled Sockeye salmon, cucumber and tomato salad, edamame, feta cheese, shaved radish, and shredded carrot. Topped with a lemon dill vinaigrette.

eat a lot

fish and chips

Hand cut filets of fresh Pacific halibut, cod, or salmon, hand dipped in beer batter and crispy fried. Presented with our house cut fries, and our specialty dill-caper tartar sauce.

Halibut - 23 Cod - 20 Salmon - 21

ribeye steak * - (market price)

A 13oz (appx) hand cut USDA choice lip-off ribeye steak, lightly seasoned, then char grilled to your specifications. Presented with garlic Asiago mashed potatoes and steamed seasonal vegetables.

seafood chimichanga - 27

Prawns, scallops and crabmeat are mixed with herbed cream cheese, then folded into a sundried tomato tortilla, and crispy fried. Presented topped with our creamy Baja sauce, cilantro crème fraiche and chipotle aioli. Served with side salad.

grilled salmon * - 29

A hand cut filet of wild caught Pacific Sockeye salmon, lightly seasoned, then char grilled. Presented with garlic Asiago mashed potatoes and steamed seasonal vegetables.

butter chicken curry - 24

Traditional butter chicken curry topped with cilantro crème fraiche. Presented with steamed white rice and warm naan bread.

[Add grilled chicken, prawns or salmon - 8]

butter seared halibut * - 36

A hand cut filet of Pacific halibut pan seared then oven roasted and finished with whole butter. Presented with garlic Asiago mashed potatoes and steamed seasonal vegetables.

crab alfredo - 36

Our classic alfredo sauce and red crab tossed with linguini noodles. Topped with red pepper remoulade, our three-cheese parmesan blend, fresh basil and presented with warm garlic toast.

top sirloin * - 34

A 10 oz USDA choice top sirloin steak is char grilled to your specifications, topped with garlic herb compound butter. Presented with garlic Asiago mashed potatoes and steamed seasonal vegetables. (add butter sauteed prawns 8)

butternut squash ravioli - 24

Oven roasted butternut squash is blended with whole milk ricotta cheese, then folded into house made ravioli. Pan seared with sage brown butter, then finished with our three-cheese parmesan blend. Presented with warm garlic toast.



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View our online menus, including a full drink menu.

18779 Front St., Poulsbo | 360.626.0224 | www.theloftpoulsbo.com
*some items are served raw, or cooked to order. Consuming raw shellfish or eggs may increase your risk of foodborne illness.