## ISLAND TACOS

Soft flour tortillas topped with cabbage, fresh pico de gallo & jalapeño ranch dressing. Served with tortillas chips and mango salsa.

Hand Beer Battered Halibut Market Price Wild Ahi Tuna\* seared rare 20.50 Grilled Chicken 18.50 Pulled Pork 18.50 Grilled Salmon 20.50

### ISLAND BOWLS

Steamed vegetables over white rice with teriyaki sauce

Choice of Chicken 16.50 Pulled Pork 16.50

POKE BOWL 17.50 Seasoned raw AHI, cucumber, carrots, edamame, avocado, over white rice with drizzled chipotle mayo

#### SANDWICHES

Served with your choice of french fries, coleslaw or island curry macaroni salad. Sub onion petals 3.50 Choice of bread: sourdough, whole wheat or rye.

BACON LETTUCE TOMATO & AVOCADO 16.50 Bacon, lettuce, tomato, mayonnaise served on a ciabatta roll

#### CHICKEN BACON RANCH 19.50

Grilled or crispy chicken topped with bacon and housemade ranch dressing, cheddar cheese, lettuce, tomato, onion served on a pub bun

ISLAND TURKEY SPECIAL 18.50

Turkey with bacon, avocado spread, swiss cheese, lettuce, tomato, onion & mayonnaise

ISLAND PULLED PORK SANDWICH 18.50

Tender pulled pork simmered in BBQ sauce topped with crispy onion straws and coleslaw on a pub bun

**REUBEN 18.50** 

Marble rye bread piled high with pastrami, sauerkraut, 1000 island dressing, and melted Swiss cheese

#### SWEET TREATS

FRESH KEY LIME PIE 8.95

Homemade with key lime juice and whipped cream in a scratch made graham cracker crust

OLD FASHIONED ROOT BEER FLOAT 6.25 Barg's root beer and vanilla bean ice cream

SALTED CARAMEL BROWNIE SUNDAE 8.95
Served with vanilla bean ice cream

**CHOCOLATE SUNDAE 5.95** 

One scoop vanilla bean ice cream, chocolate sauce, whipped cream, sprinkles and a cherry

# non-alcoholic beverages

COKE, DIET COKE, SPRITE, ROOT BEER, DR PEPPER, LEMONADE AND ICE TEA (FREE REFILLS) 3.95

COFFEE (FREE REFILLS) AND HOT TEA 3.00

STRAWBERRY, PEACH, RASPBERRY LEMONADE 4.95

GINGER BEER 5.50

ORANGE JUICE, APPLE JUICE, GRAPEFRUIT JUICE, CRANBERRY JUICE, & PINEAPPLE JUICE 5.50

# NON-ALCOHOLIC FROZEN BLENDED DRINKS

VIRGIN PINA COLADA 8.25

VIRGIN DAIQUIRIS 8.25 Strawberry, Lime, Watermelon or blend of your choice

VIRGIN ISLAND VICE 8.25 Half Pina Colada, Half Strawberry

20% gratuity for parties of 6 or larger. 70% retained by server and 30% distributed to kitchen and support staff



### ISLAND CAFE WELCOMES YOU

Get away from the everyday and join us in our little piece of the tropics. Whether it's for lunch, dinner or just a tasty drink from our full service bar. The Island Cafe is your passport to island time, right on the water.

Hidden away for over 30 years, your hosts Sean and Traci McMurray, offer a menu of dishes perfect for your laid back life on the water. Choose from a menu that features everything from classic sandwiches and healthy salads to seafood selections and our famous Halibut fish and chips. Add a microbrew, a glass of wine, a tropical cocktail or a soft drink and your've got the recipe for an afternoon or evening on your favorite tropical island.



# STARTERS

BASKET OF FRIES 7.95

CLAM CHOWDER CUP 8.95 BOWL 11.95

CHIPS AND SALSA 8.95

FIRE DUSTED CALAMARI 13.95 Crispy with chipotle aioli

JUMBO SHRIMP COCKTAIL 13.95 Half dozen jumbo shrimp with cocktail sauce

ISLAND HUMMUS 11.95 Our special blend served with fresh vegetables and pita

ONION PETALS 9.95 Served with ranch

SPICY CHICKEN WINGS 13.95 Served with celery, carrot sticks, and ranch dressing

SHRIMP OR LOBSTER SALAD STUFFED AVOCADO 13.95 Half an avocado stuffed on a bed of lettuce topped with green onion & parmesan, served with mango salsa and pita

1/2 POUND POPCORN SHRIMP 13.95 Crunchy bite size shrimp with tangy cocktail sauce

SHRIMP CEVICHE 13.95 Bay shrimp, tomato, onion, cucumber, and cilantro, served with tortilla chips

# BURGERS

All burgers are fresh certified Angus ground chuck, garnished with lettuce, tomato, onion, pickles & served with your choice of french fries, coleslaw or island curry macaroni salad. Sub onion petals 3.50 Substitute chicken breast \$2.00.

AHI TUNA BURGER\* 20.50 Wild Ahi Tuna seared rare with wasabi mayonnaise on a

BACON BLEU CHEESE BURGER\* 18.50
Topped with bacon & bleu cheese crumbles

\*BEYOND BURGER 18.50

wheat bun

The original 100% plant based patty with the look, smell, texture and taste of beef

COLUMBIA BURGER\* 18.50

Topped with caramelized onions, Swiss cheese, with a side of au jus (without veggies)

HAWAIIAN BURGER\* 18.50

Topped with teriyaki glaze, pineapple, ham & Swiss cheese

SOUTHWEST BURGER\* 19.50

Avocado spread, chipotle mayo, Pepper Jack cheese, jalapeños & pico de galo,

ISLAND BURGER\* 16.50
ISLAND CHEESE BURGER\* 17.50
ISLAND BACON CHEESE BURGER\* 18.50

#### ISLAND BASKETS

Baskets served with coleslaw and french fries. Sub onion petals 3.50

BREADED PACIFIC OYSTERS 18.95 Served with tartar sauce & lemon

CHICKEN STRIPS 17.50 Lightly breaded chicken strips served with ranch dressing

JUMBO COCONUT SHRIMP 19.95 Served with island sweet chile sauce

HAND BEER BATTERED HALIBUT FISH AND CHIPS Served with tartar sauce & Iemon 2 Piece Market Price 3 Piece Market Price

### ISLAND WRAPS

Choice of french fries, coleslaw or island curry macaroni salad. Sub onion petals 3.50

LOBSTER ISLAND WRAP 18.50

North American lobster and seafood salad blend, green onions & tomatoes in a whole wheat wrap

TURKEY BLT WRAP 18.50

Turkey, bacon, lettuce, tomato, pesto, mayonnaise, white cheddar in a spinach tortilla

**VEGGIE WRAP 16.50** 

Avocado spread, cream cheese, Swiss cheese, cucumbers, lettuce, red peppers, tomato, onion, in a spinach wrap with a side of chipotle mayo

Add hummus 2.00, Add roasted turkey breast 2.00, Add grilled chicken breast 2.00

#### Salads

A blend of romaine lettuce, spring mix, olives, tomatoes, cucumbers, & sliced onions. Dressings: Ranch, Bleu Cheese, 1000 Island, Honey Mustard, Raspberry Vinaigrette, Oil and Balsamic Vinegar.

CASHEW SHRIMP SALAD 19.50 Cabbage, shrimp, shaved carrots, mandarin oranges, roasted cashews tossed in a sesame dressing

GRILLED CHICKEN OR SALMON\* CAESER SALAD 19.50 Romaine lettuce tossed with parmesan cheese, croutons and caesar dressing

ISLAND SHRIMP SALAD 19.50 Pilled high with bay shrimp and avocado slices

NORTH AMERICAN LOBSTER SALAD 19.50 North American lobster & seafood blend

WILD AHI TUNA SALAD\* 19.50 Wild Ahi Tuna seared rare, with fresh avocado slices

\* \* \* CONSUMER ADVISORY:
Consumption of undercooked meat,
poultry, eggs and seafood may
increase the risk of foodborne illness.

Alert your server if you have any special dietary requirements \* \* \*