SANDUSCHES

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 15.95 Bacon, lettuce, tomato, mayonnaise served on a ciabatta roll

CHICKEN BACON RANCH 18.95

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

ISLAND TURKEY SPECIAL 17.95

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

ISLAND PULLED PORK SANDWICH 17.95

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

REUBEN 17.95

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

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 19.95

Wild Ahi Tuna seared rare with wasabi mayonnaise on a wheat bun

BACON BLEU CHEESE BURGER 17.95

Topped with bacon & bleu cheese crumbles

BEYOND BURGER 17.95

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

COLUMBIA BURGER 17.95

Topped with caramelized onions, Swiss cheese, with a side of au jus

HAWAIIAN BURGER 17.95

Topped with teriyaki glaze, pineapple, ham & Swiss cheese

ISLAND BURGER 15.95
ISLAND CHEESE BURGER 16.95
ISLAND BACON CHEESE BURGER 17.95

NON-ALCOHOLIC FROZEN BLENDED DRINKS

VIRGIN PINA COLADA 8.25 An island favorite

VIRGIN DAIQUIRIS 8.25 Strawberry, lime or blend of your choice

VIRGIN ISLAND VICE 8.25 Half Pina colada/ Half strawberry

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 mocktails

CRANBERRY GINGER FIZZ 8.25

Cranberry juice, lime juice, ginger beer, orange juice float, garnished with a lime & orange wedge

CUCUMBER MINT REFRESHER 8.25

Muddles fresh cucumbers, mint, lemon juice, agave syrup, club soda, garnished with a cucumber & lemon wedge

PINEAPPLE SPARKLE 8.25

Pineapple juice, orange juice, lemon lime soda, grenadine float, garnsihed with a pineapple & cherry

VIRGIN BLOOD MARY 8.25

Salty Rim, Bloody Mary mix, club soda, garnished with an olive, pepperoncini, lemon & lime wedge

VIRGIN MARGARITA 8.25

Salted rim, sour mix, club soda, garnished with a lime wedge

VIRGIN MOJITO 8.25

Muddles lime & mint, club soda, garnished with a lime wedge

18% 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.



STURTERS

BASKET OF FRIES 7.95

CLAM CHOWDER CUP 8.95 BOWL 11.95

CHIPS AND SALSA 8.75

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

ISLAND MEATBALLS 10.95 Topped with teriyaki glaze and pineapple

* * * * 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 * * *

ISLAND TACOS

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

Beer Battered Alaskan Halibut Market Price Wild Ahi Tuna seared rare 19.95 Grilled Chicken 17.95 Pulled Pork 17.95 Grilled Salmon 19.95

ISLAND BOWLS

Your choice of chicken or pork, steamed vegetables over white rice with teriyaki sauce Choice of: Chicken 14.95 Pulled Pork 14.95

POKE BOWL 16.95 Seasoned raw AHI, cucumber, carrots, edamame, avocado, over white rice with drizzled chipotle mayo

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 16.95 Lightly breaded chicken strips served with ranch dressing

JUMBO COCONUT SHRIMP 19.95 Served with island sweet chile sauce

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

WWW.ISLANDCAFEPDX.COM

250 NE TOMAHAWK ISLAND DRIVE, PORTLAND, OR 97217

503-283-0382

ISLAND WRAPS

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

LOBSTER ISLAND WRAP 17.95

North American lobster and seafood sa<mark>lad</mark> blend, green onions & tomatoes in a whole wheat wrap

TURKEY BLT WRAP 17.95

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

VEGGIE WRAP 15.95

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 5.00

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.

GRILLED CHICKEN OR SALMON CAESER SALAD 18.95 Romaine lettuce tossed with parmesan cheese, croutons and caesar dressing

ISLAND SHRIMP SALAD 18.95 Pilled high with bay shrimp and avocado slices

NORTH AMERICAN LOBSTER SALAD 18.95 North American lobster & seafood blend

*WILD AHI TUNA SALAD 18.95 Wild Ahi Tuna seared rare, with fresh avocado slices

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 rooter 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