

ISLAND TACOS

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

Hand Beer Battered Halibut Market Price
Wild Ahi Tuna* seared rare 21.50
Grilled Chicken 19.50
Pulled Pork 19.50
Grilled Salmon 21.50

ISLAND BOWLS

Steamed vegetables over white rice topped with teriyaki sauce

Choice of Chicken 17.50 or Pulled Pork 17.50

POKE BOWL* 18.50
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

BACON LETTUCE TOMATO & AVOCADO 17.00
Bacon, lettuce, tomato & avocado with mayonnaise served on a ciabatta roll

CHICKEN BACON RANCH 19.95
Grilled or crispy chicken topped with bacon and house-made ranch dressing, cheddar cheese, lettuce, tomato & onion served on a pub bun

ISLAND TURKEY SPECIAL 19.00
Turkey, bacon, avocado spread, Swiss cheese, lettuce, tomato, onion & mayonnaise on your choice of bread (sourdough, whole wheat or marble rye)

ISLAND PULLED PORK SANDWICH 19.00
Tender pulled pork simmered in BBQ sauce topped with crispy onion straws & coleslaw on a pub bun

REUBEN 19.00
Marble rye bread piled high with pastrami, sauerkraut, 1000 island dressing & melted Swiss cheese

ISLAND CUBANO 19.00
Slow cooked pork, smoked ham, Swiss cheese, Kosher pickles with a spicy mustard aioli pressed on french bread

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 6.95
Barq's root beer and vanilla bean ice cream

SALTED CARAMEL BROWNIE SUNDAE 9.50
Served with vanilla bean ice cream

CHOCOLATE SUNDAE 6.50
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) 4.25

COFFEE (FREE REFILLS) AND HOT TEA 3.50

STRAWBERRY, PEACH, RASPBERRY LEMONADE 5.25

GINGER BEER 5.95

ORANGE JUICE, APPLE JUICE, GRAPEFRUIT JUICE, CRANBERRY JUICE, & PINEAPPLE JUICE 5.95

NON-ALCOHOLIC FROZEN BLENDED DRINKS

VIRGIN PINA COLADA 8.50

VIRGIN STRAWBERRY DAIQUIRI 8.50

VIRGIN ISLAND VICE 8.50
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

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 35 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 you've got the recipe for an afternoon or evening on your favorite tropical island.



STARTERS

BASKET OF FRIES 8.95

HOMEMADE CLAM CHOWDER
CUP 9.95 BOWL 12.95

CHIPS AND SALSA 8.95

FIRE DUSTED CALAMARI 14.95
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 10.95
Served with house made ranch dressing

SPICY CHICKEN WINGS 13.95
Served with celery, carrot sticks & house made ranch dressing

SHRIMP OR LOBSTER SALAD STUFFED
AVOCADO 13.95
Half an avocado stuffed on a bed of lettuce topped with scallions & parmesan cheese, 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

TROPICAL POKE SALAD* 13.95
Ahi Tuna cubes topped with mango salsa, avocado, sesame seeds with scallions on a bed of shredded cabbage

BURGERS

All burgers are fresh certified Angus beef. Served with your choice of fries, island curry macaroni salad or coleslaw. Sub onion petals 3.50 Substitute chicken breast \$2.00.

AHI TUNA BURGER* 21.50
Wild Ahi Tuna seared rare with lettuce, tomato & onion served with wasabi mayonnaise on a wheat bun

BACON BLEU CHEESE BURGER* 19.50
Served with lettuce, tomato & onion. Topped with bacon & bleu cheese crumbles

BEYOND BURGER* 19.50
The original 100% plant based patty with the look, smell, texture & taste of beef with lettuce, tomato & onion

COLUMBIA BURGER* 19.50
Topped with caramelized onions, Swiss cheese, served with a side of au jus

HAWAIIAN BURGER* 19.50
Served with lettuce, tomato & onion. Topped with teriyaki glaze, grilled pineapple, ham & Swiss cheese

SOUTHWEST BURGER* 19.95
Served with lettuce, tomato, onion. avocado spread, chipotle mayo, Pepper Jack cheese, jalapeños & pico de galo

ISLAND BURGER* 17.50
ISLAND CHEESE BURGER* 18.50
ISLAND BACON CHEESE BURGER* 19.50

ISLAND BASKETS

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

BREADED CLAM STRIPS 18.95
Super surfer clam strips served with tangy cocktail sauce & lemon

CHICKEN STRIPS 18.50
Lightly breaded chicken strips served with house made ranch dressing

JUMBO COCONUT SHRIMP 19.95
Served with island sweet chill sauce

HAND BEER BATTERED HALIBUT FISH AND CHIPS
Served with tartar sauce & lemon 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 19.50
North American lobster and seafood salad blend, scallions & tomatoes in a whole wheat wrap

TURKEY BLT WRAP 19.50
Turkey, bacon, lettuce, tomato, pesto mayonnaise & white cheddar in a spinach tortilla

VEGGIE WRAP 17.50
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

CASHEW SHRIMP SALAD 19.95
Jumbo shrimp, shaved carrots, mandarin oranges, roasted cashews & sesame seeds tossed in sesame dressing over a bed of cabbage

GRILLED CHICKEN OR SALMON* CAESER SALAD 19.95
Romaine lettuce tossed with parmesan cheese, croutons & caesar dressing

ISLAND SHRIMP SALAD 19.95
Pilled high with bay shrimp & avocado slices with olives, tomatoes, cucumbers & sliced onions over a bed of spring mix & romaine lettuce

NORTH AMERICAN LOBSTER SALAD 19.95
North American lobster & seafood blend with olives, tomatoes, cucumbers & sliced onions over a bed of spring mix & romaine lettuce

WILD AHI TUNA SALAD* 19.50
Wild Ahi Tuna seared rare, with fresh avocado slices, olives, tomatoes, cucumbers & sliced onions over a bed of spring mix & romaine lettuce

Dressings: Ranch, Bleu Cheese, 1000 Island, Honey Mustard, Raspberry Vinegertte, Balsamic Vinegar

***** 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 *****