



## eat a little

### **drunken prawns** - 19.95

Jumbo prawns sauteed with butter, onion, tomato and cilantro, deglazed with tequila, then presented on a bed of chips with parmesan cheese

### **jalapeno/ green chili dip** - 9.95

Jalapenos and green chili peppers are pureed, then infused into cream cheese with our three cheese parmesan blend. Presented warm, with corn tortilla chips and fresh cilantro.

### **edamame** - 13.95

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.

### **steamer clams** - 21.95

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 \*** - 19.95

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

### **calamari** - 17.95

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** - 13.95

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 ]

### **ahi tacos \*** - 20.95

Sashimi grade ahi tuna is seared to rare, then sliced thin and presented on three 4" flour tortillas with our sweet and spicy Thai coleslaw, wasabi vinaigrette, and spiral sliced carrot and radish. Presented with corn tortilla chips and our house made salsa

### **halibut tacos \*** - 21.95

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 \*** - 19.95

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.

### **chicken avocado wrap** - 16.95

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** - 19.95

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.

### **loft burger** - 15.95

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** - 18.95

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, sliced red onion, and dill pickle wedge.

### **impossible burger** - 16.95

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.

### **aloha burger** - 19.95

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 \*** - 18.95

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.

### **mushroom swiss burger** - 18.95

Our fresh, hand formed burger patty, char grilled and topped with butter sauteed mushrooms, caramelized onion, melted Swiss cheese, and garlic aioli on a grilled brioche bun.

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



[www.theloftpoulsbo.com](http://www.theloftpoulsbo.com)

View our online menus, including a full drink menu.

18779 Front St., Poulsbo | 360.626.0224 | [www.theloftpoulsbo.com](http://www.theloftpoulsbo.com)

*\*some items are served raw, or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



# soup & salad

## our famous crab and corn chowder

Bowl - 10.<sup>95</sup> Cup - 7.<sup>95</sup>

House made crab and corn chowder with Dungeness & red ocean crab, presented with cilantro crème fraiche.

## blueberry salmon salad \* - 24.<sup>95</sup>

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.

## ahi salad \* - 22.<sup>95</sup>

Sashimi grade tuna seared rare, then sliced and presented on a bed of organic field greens with cucumber, carrot, radish, and our sweet wasabi vinaigrette dressing.

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

## spinach caesar salad

Large - 10.<sup>95</sup> Small - 7.<sup>95</sup>

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.<sup>95</sup> Small - 7.<sup>95</sup>

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

# bowls

## ahi poke bowl \* - 24.<sup>95</sup>

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

## teriyaki chicken bowl - 22.<sup>95</sup>

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

## mediterranean bowl - 21.<sup>95</sup>

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.<sup>95</sup>

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 tarter sauce.

Halibut - 23.<sup>95</sup> Cod - 20.<sup>95</sup>

Salmon - 21.<sup>95</sup>

## 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.<sup>95</sup>

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.<sup>95</sup>

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 seared halibut \* - 36.<sup>95</sup>

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.<sup>95</sup>

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.<sup>95</sup>

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.<sup>95</sup>

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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