



eat a little

ceviche - 19.95

Our house made seafood cocktail, with shrimp, scallops, and halibut, poached, then marinated in lime, onion, jalapenos, and peppers. Presented chilled, with avocado, corn tortilla chips and fresh cilantro.

jalapeno -green chili dip - 9.95

Jalapeno and green chili peppers are pureed, then infused into cream cheese with our three-cheese Parmesan blend. Served warm with corn tortilla chips and chopped fresh cilantro.

calamari - 17.95

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

avocado fries - 14.95

Our Loft Original. Avocados are hand cut, then dredged in flour, spicy buttermilk, then panko breadcrumbs. Crispy fried and presented with chipotle aioli for dipping.

steamer clams - 21.95

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

drunken prawns - 19.95

Jumbo prawns are sauteed with butter, garlic, fresh tomato, and onion, then deglazed with tequila, and presented on a bed of corn tortilla chips with our three-cheese Parmesan blend and fresh cilantro.

maui sliders - 15.95

Sweet slider buns piled high with our slow smoked and shredded pork shoulder, our spicy pickled pineapple, and Szechuan sauce. Presented with our spicy mayo.

salmon cakes - 16.95

Local wild caught Sockeye salmon is roasted, then shredded, mixed with toasted breadcrumbs, herbs, and seasoning, then hand formed into cakes. Pan seared & oven finished then topped with jalapeno tartar sauce.

edamame - 13.95

Whole edamame pods are flash boiled, then simmered in our tangy citrus shoyu and garlic, with a dollop of butter. Presented topped with black Hawaiian sea salt.

soup & salad

our famous crab and corn chowder

cup - 7.95 bowl - 10.95

Red Ocean & Dungeness crabmeat, bacon, red pepper, onion, and celery are sauteed, and simmered with diced potatoes in a rich lobster stock, then thickened with roux and heavy cream. Topped with cilantro crème fraiche.

soup of the day

cup / bowl

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

classic knife and fork caesar salad

small - 8.95 large - 11.95

Our house made Caesar dressing tossed with fresh romaine, chopped bacon and croutons with our three-cheese Parmesan blend.

mixed green salad

small - 7.95 large - 10.95

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

ahi salad* - 22.95

Sashimi grade tuna is 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]

thai chicken salad - 19.95

Thin sliced oven roasted chicken breast, shaved onion, peppers, and cabbage are tossed with our tangy Thai vinaigrette dressing, then presented on a bed of organic greens with vermicelli noodles, chopped peanuts, and fresh cilantro.

blueberry salmon salad* - 24.95

Grilled Pacific sockeye salmon on a bed of organic field greens with dried blueberries, goat cheese, tomato, cucumber, candied walnuts, and our house made blueberry vinaigrette dressing.

roundabout salad - 18.95

Organic mixed greens with diced apple, sundried cranberries, blue cheese crumble, and almonds are tossed in our house made raspberry vinaigrette dressing.

strawberry chicken salad - 20.95

Oven roasted chicken breast is chilled, then sliced thin, presented on a bed of organic greens with fresh cut strawberries, cucumber, tomato, goat cheese, almonds, and our house made strawberry vinaigrette dressing.



www.theloftpoulsbo.com

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 or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Safe handling procedures of fresh fish are available on request.

handhelds

[Gluten free
buns - 4]

classic loft burger* - 15.95

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

bacon cheddar burger* - 18.95

The classic, with hickory bacon and melted medium cheddar cheese.

mushroom swiss burger* - 18.95

Hand formed beef patty char grilled and topped with lettuce, tomato, sauteed onions, mushrooms, and melted swiss cheese.

pacific rim burger* - 19.95

Hand formed beef patty char grilled and topped with lettuce, tomato, seared ham, spicy pickled pineapple salad, provolone cheese, and sweet & sour Szechwan sauce.

valholl burger* - 22.95

Two burger patties both topped with chopped bacon, one with provolone cheese, the other with cheddar, then stacked & topped with caramelized onions. Presented on a brioche bun with shredded lettuce & our "smash" sauce.

impossible burger - 16.95

A Plant based alternative to a beef burger, char grilled and topped with lettuce, sliced red onion, tomato, and dill pickle wedge on a grilled brioche bun.

salmon burger* - 18.95

A hand cut filet of Pacific Sockeye salmon is char grilled and presented on a grilled brioche bun with our house made tartar sauce, lettuce, tomato, and onion.

prime rib philly - 19.95

House smoked prime rib is shaved thin, then seared with caramelized onion, sauteed red pepper, and provolone cheese. Folded into a soft baguette roll and presented with real au jus for dipping.

pulled pork sandwich - 16.95

Our house smoked pulled pork, piled high on a grilled brioche bun, with coleslaw and our house made Kansas City style BBQ sauce.

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 with our house made chipotle aioli.

asian prawn wrap - 20.95

Poached prawns are marinated in sweet chili sauce, then folded into a sundried tomato tortilla with our Thai infused slaw, organic greens, and our sweet wasabi vinaigrette dressing.

halibut tacos* - 21.95

Hand cut filets of Pacific halibut are pan seared, then presented on two 6" flour tortillas with shaved cabbage, our creamy Baja sauce, and fresh pico de gallo. Presented with corn tortilla chips and house made salsa.

salmon tacos* - 19.95

Filets of Pacific sockeye salmon are seared, then presented on two 6" flour tortillas with shaved cabbage, creamy Baja sauce, and fresh pico de gallo. Presented with corn tortilla chips and house made salsa.

ahi tacos* - 20.95

Sashimi grade ahi tuna is seared to rare, then sliced thin and presented on two 6" flour tortillas with our sweet and spicy Thai slaw, wasabi vinaigrette, and spiral sliced carrot and radish. Presented with corn tortilla chips and house made salsa.

avocado fry tacos - 16.95

Our famous avocado fries, crispy fried and presented on two 6" flour tortillas with shredded cabbage, fresh pico de gallo, and our spicy mayo. Presented with corn tortilla chips and house made salsa.

[Upgrade on all burgers, sandwiches and wraps
• salad - 3 • garlic parmesan truffle fries - 4
• impossible burger patty - 4 • gluten free bun - 4]

eat a lot

[Add grilled chicken, prawns or salmon - 8]

ribeye steak* - 41.95

A hand cut 13 oz (appx) USDA choice ribeye steak, char grilled to your specifications, presented with garlic Asiago mashed potatoes, and steamed seasonal vegetable.

top sirloin steak* - 34.95

An 10 oz USDA choice top sirloin is char grilled to your specifications, topped with garlic herb compound butter. Presented on a bed of garlic Asiago mashed potatoes with steamed seasonal vegetable.

smoked baby back ribs - 24.95

Our dry rub brined, and slow smoked baby back ribs (5 bones), topped with our house made Kansas City Style BBQ Sauce.

halibut oscar* - 45.95

A hand cut filet of fresh Local halibut is butter seared, then presented on a bed of garlic Asiago mashed potatoes with steamed asparagus, & butter sauteed Dungeness Crabmeat. Presented with rich citrus beurre blanc and reduced balsamic vinegar.

seafood chimichanga - 27.95

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* - 29.95

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

miso cod* - 27.95

Alaskan true cod is marinated in miso, sake, and seasoned vinegar, pan seared and oven finished. Presented with Calrose rice, steamed Bok choy and miso vinaigrette.

crab alfredo - 36.95

Dungeness and Red Ocean crab are simmered in a rich three-cheese Parmesan cream sauce, presented with basil chiffonade, red pepper remoulade, and warm garlic toast.

fish and chips

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

Halibut - 24.95 Cod - 21.95 Salmon - 22.95

coconut curry bowl - 19.95

Stir-fry vegetables are pan seared, then simmered in our house made lemongrass, coconut, and red curry sauce. Presented with steamed Calrose rice.



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