



eat a little

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.

calamari - 18.95

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

steamer clams - 22.95

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

drunken prawns - 20.95

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.

onion rings - 13.95

A Loft specialty! Hand cut sweet onion rings are hand dipped in ranch infused buttermilk, then dredged in panko breadcrumbs and crispy fried. Presented with chipotle aioli.

jalapeno-green chili dip - 14.95

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

ahi poke stack* - 19.95

Sushi rice is layered with avocado, and marinated ahi, presented with wasabi vinaigrette, spicy mayo, spun carrots, radish, and shredded nori.

maui sliders - 15.95

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

sweet potato fries - 8.95

Sweet potato fries tossed with sea salt, and presented with chipotle aioli.

handhelds

[Additional sauces - 25¢]

loft burger* - 15.95

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

bacon cheddar burger* - 18.95

The Classic with hickory bacon and melted medium cheddar cheese.

crispy fried cod sandwich - 18.95

Hand battered and crispy fried cod, presented on a grilled ciabatta roll with lettuce, tomato, onion, and our dill-caper tartar sauce.

crispy chicken sandwich - 16.95

Our breaded and crispy fried chicken presented on a grilled ciabatta roll with lettuce, tomato, sliced red onion and our house made "cluck" sauce.

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.

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.

salmon tacos* - 19.95

Filets of wild caught Pacific Sockeye are 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.

carnitas tacos - 20.95

Our house slow smoked and pulled pork on two 6" flour tortillas with fresh cilantro, diced onion, green chile creme, and radish. Presented with corn tortilla chips and house made salsa.

prime rib philly - 19.95

House roasted prime rib is shaved thin, seared with caramelized onion, sauteed red pepper, and provolone cheese, then folded into a soft baguette roll and presented with real Au Jus.

bbq pulled pork sandwich - 16.95

Our house slow smoked and shredded pork presented on a grilled brioche bun with our house made coleslaw, and Kansas City style barbeque 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.

salmon burger* - 16.95

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

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



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.*

soup & salad

clam chowder

cup - 7.95 bowl - 10.95

Our award winning New England Style Clam Chowder with a drizzle of paprika oil.

soup of the day

cup bowl

Each day our Chefs prepare 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 & croutons with our three-cheese parmesan blend.

mixed green salad

small - 8.95 large - 11.95

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

steak salad - 22.95

A 6oz flat iron steak cooked to your specification served on a bed of organic mixed greens with cucumbers, tomatoes, bleu cheese crumbles, and crispy fried onions. Presented with bleu cheese 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.

asian crispy chicken salad - 19.95

Our crispy fried chicken, sliced thin and presented on a bed of organic greens with shaved scallions, mandarin oranges, roasted and shaved almonds, crispy chow mein noodles, and our house made sweet sesame vinaigrette dressing.

senape salad - 12.95

Mixed organic greens are tossed with shaved red pepper, shaved red onion, crispy chickpeas, and our house made Dijon vinaigrette dressing.

poached seafood louie - 23.95

Poached scallops, prawns, and crabmeat presented on a bed of organic greens with boiled egg, tomato, cucumber and avocado with our house made Louie dressing.

[Additional dressings - 25¢]

eat a lot

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 vegetables.

halibut oscar* - 45.95

A hand cut filet of Alaskan Halibut is butter seared, then presented on a bed of garlic Asiago mashed potatoes with steamed asparagus, butter sauteed Dungeness crab, citrus beurre blanc, and reduced balsamic vinegar.

butter seared halibut* - 34.95

Hand cut Alaska halibut filet is butter seared, then oven finished. Presented on a bed of garlic Asiago mashed potatoes, with steamed seasonal vegetables.

alfredo seafood penne - 31.95

Prawns, scallops, and crabmeat are simmered in a light garlic cream sauce, then tossed with tender Penne noodles, presented with warm garlic toast.

beef burgundy - 24.95

Cubed ribeye is braised with red wine, bacon, onion, garlic, and carrots, presented on a bed of garlic Asiago mashed potatoes with steamed seasonal vegetables, and warm garlic toast.

ribeye steak* - 41.95

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

[Add grilled chicken, prawns or salmon - 8]

blackened chicken & bleu cheese mac and cheese - 23.95

Blackened, then hand pulled chicken is simmered in our house made queso sauce with cavatappi pasta, topped with Blue Cheese crumble, bacon bits, bread crumbs, then oven baked. Presented with warm garlic toast.

fish and chips

Your choice of Pacific halibut, cod, or salmon, hand dipped in beer batter, then crispy fried and presented with our house made tartar sauce.

	Extra Piece
halibut - 19.95	6.95
cod - 16.95	4.95
salmon - 18.95	5.95

blackened chicken and fire glazed prawns - 27.95

Fresh organic chicken breast is rubbed with blackening seasoning, then dry pan seared, and oven finished, presented on a bed of garlic Asiago mashed potatoes, steamed asparagus, and our house specialty hot and sweet "fire glazed" prawns.

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 a side salad.

top sirloin steak* - 34.95

A 10oz USDA choice top sirloin is char grilled to your specifications. Presented with garlic Asiago mashed potatoes and steamed seasonal vegetables.

*** Steak Adds***

sauteed prawns - 8	dungeness crabmeat - 12
citrus Beurre Blanc - 3	caramelized onion - 3
bleu cheese crumble - 3	"oscar" style - 15
peppercorn sauce 4	



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