



## eat a little

### salmon cakes\* - 17.95

Roasted local wild caught Pacific Sockeye salmon mixed with herbs and herbed breadcrumbs, pan seared then presented with jalapeno tarter sauce, and fresh cilantro.

### edamame - 13.95

Whole edamame pods are flash boiled, then simmered in our tangy citrus shoyu and garlic, with a dollop of butter. Finished with a dash of 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 lime juice, 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.

### jalapeno-green chili dip - 10.95

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.

## soup & salad

### clam chowder

cup - 9.95 / bowl - 12.95

Our house made New England style Clam Chowder topped with a drizzle of paprika oil.

### soup of the day

cup - 8.95 / bowl - 11.95

Each day our Chef creates a new and exciting soup! Ask you 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 tomato wedges., cucumber, shaved radish, shredded carrot, croutons and our three-cheese parmesan blend.

### senape salad - 13.95

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

### sweet potato fries - 8.95

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

### ranch battered onion rings - 14.95

Hand cut sweet onion rings dipped in flour, ranch infused buttermilk, and panko breadcrumbs, then crispy fried and presented with chipotle aioli for dipping.

### maui sliders - 16.95

Sweet slider buns piled high with our house smoked pulled pork, our spicy pickled pineapple salad, and teriyaki sauce. Presented with spicy Sambal aioli.

### ahi poke stack \* - 19.95

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

### fresh oysters - 19.95

A half dozen fresh, local, Dabob Bay oysters, shucked to order. Presented with cucumber, onion & ginger mignonette.

### baked oysters rockefeller - 21.95

A half dozen fresh, local, Dabob Bay oysters, topped with a mixture of fresh spinach, herbs, cheese, and breadcrumbs then baked.

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

### black and bleu 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.

### thai chicken salad - 18.95

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.

### 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.

### seafood louie - 22.95

Poached scallops, shrimp, and crabmeat presented on mixed organic greens with boiled egg, avocado, tomato, cucumber, and our house made Louie dressing.

[ Additional dressings - 25¢ ]



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

View our online menus, including a full drink menu.

**Please Note: Menu prices reflect Cash Payment. A Processing Charge of 3.5% will be added if you pay with a bank card displaying Visa, MC, Discover, or AMEX.**

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. Safe handling procedures of fresh fish are available on request.



# 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.

**salmon burger\*** - 18.95

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.

**aloha burger \*** - 21.95

Our classic fresh ground beef patty char grilled and presented on a grilled brioche bun with seared ham, spicy pickled pineapple salad, Havarti cheese, teriyaki sauce, and deep fried pickled jalapenos.

**pulled pork sandwich** - 18.95

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

**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. Presented with real Au jus.

[ Upgrade on all burgers, sandwiches and wraps  
• salad - 3 • sweet potato fries - 4 • garlic parmesan truffle fries - 4  
• impossible burger patty - 2 • gluten free bun - 4 ]

# bowls

**southwest steak bowl \*** - 24.95

Cilantro and lime marinated skirt steak, Calrose rice, fresh Pico de Gallo, fresh sliced avocado, cilantro creme fraiche, sweet corn and black bean salsa, corn tortilla strips, and fresh cilantro.

**northwest salmon bowl \*** - 24.95

Calrose rice, grilled Sockeye salmon, cucumber & tomato salad, edamame, shaved radish, shredded carrot and pickled red cabbage salad. Topped with a lemon dill vinaigrette.

**coconut curry bowl** - 20.95

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

# 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.

**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.

**fish and chips**

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

	(2pc)	Extra Piece
halibut -	19.95	6.95
cod -	16.95	4.95

**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 creme fraiche, and chipotle aioli. Served with a side salad.

**salmon ravioli** - 26.95

Local wild caught Pacific Sockeye salmon is mixed with whole milk ricotta and parmesan, folded into house made ravioli pasta, then simmered in a creamy garlic dill sauce. Presented with warm garlic toast.

**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.

**halibut tacos\*** - 21.95

Hand cut filets of Alaskan 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.

**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.

**falafel wrap** - 14.95

Crispy fried quinoa falafel with organic mixed greens, cucumber, tomato, tzatziki, and tahini sauce, folded into a sundried tomato tortilla.

**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.

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

[ substitute the protein to fried tofu on any bowl - 4 ]

**ahi poke bowl \*** - 24.95

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

**teriyaki chicken bowl** - 22.95

Teriyaki marinated chicken thigh, spicy pickled pineapple salad, cabbage salad, edamame, and steamed Calrose rice, with our house teriyaki sauce, shaved scallion, sesame seeds, and pickled red cabbage salad.

[ Add grilled chicken, prawns or salmon - 8 ]

**veggie stack** - 23.95

Fire roasted red pepper, grilled portobello, and asparagus served on a bed of garlic Asiago mashed potatoes, with rich citrus beurre blanc, reduced balsamic, and French fried onion strings.

**ribeye steak\*** - 41.95

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

**baby back ribs** - 26.95

A half rack (6 bones) of dry rub brined baby back ribs, topped with house made Kansas City Style BBQ sauce. Presented with coleslaw and french fries.

**seafood alfredo** - 27.95

Scallops, prawns, and crabmeat are simmered in a rich three-cheese Alfredo sauce, then tossed with tender Cavatappi pasta and topped with a drizzle of red pepper remoulade & basil creme fraiche. Presented with warm garlic toast.

**steak frites \*** - 29.95

A 10 oz USDA choice chimichurri marinated flank steak, char grilled and topped with pickled red cabbage salad. Presented with french fries and coleslaw.



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