



eat a little

edamame gf - 15

Whole soybean pods are flash boiled then simmered with garlic, oil, our tangy citrus shoyu, and a dollop of butter. Finished with a pinch of Black Hawaiian Sea salt.

calamari - 20

Rings and Tentacles are 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 - 24

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

salmon cakes * - 20

Roasted wild caught Pacific Sockeye Salmon with red pepper, capers, and herbed breadcrumbs, pan seared and presented with lemon, and jalapeno infused tartar sauce.

jalapeno-green chili dip gf - 11

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.

sweet potato fries gf - 10

Sweet Potatoes wedged, then crispy fried, presented with chipotle aioli for dipping.

avocado fries - 17

Fresh avocados are hand sliced, then dredged in flour, spicy Sriracha-ranch batter then panko. Presented crispy fried with a side of chipotle aioli for dipping.

diablo pork sliders - 16

Our house smoked, and pulled pork piled high on three slider buns with our house made Diablo infused Kansas City style barbeque sauce, with dill pickle wedges to cool the fire.

ahi tacos * - 22

Sashimi grade ahi tuna seared to rare, sliced thin and presented on three flour tortillas with our sweet and spicy Thai slaw, wasabi vinaigrette, and spiral sliced carrot and radish.

tenderloin tacos * - 23

Petit beef tenderloin shaved thin, then marinated with onion, jalapeno, and pineapple. Pan seared and presented on three flour tortillas with fresh pico de gallo, cilantro crème fraiche, cotija cheese, and fresh lime.

baja tacos * - 20

Alaskan cod is pan seared, then folded into three flour tortillas with shaved cabbage, our house made Baja sauce, fresh pico de gallo and lemon.
-- Upgrade to Halibut for 5

salmon tacos * - 21

Wild caught Pacific Sockeye salmon is hand fileted, then pan seared and presented on three flour tortillas with shaved cabbage, our house made baja sauce, fresh pico de gallo, and fresh lemon.

chopped caesar salad *

sml. - 10 lg. - 13
Fresh Romaine tossed with our house made creamy Caesar dressing, garlic croutons, and our three-cheese parmesan blend.

mixed green salad

sml. - 10 lg. - 13
Organic mixed greens with tomato wedges, cucumber, shaved radish, shredded carrot, croutons, and our three-cheese parmesan blend.

clam chowder

cup - 11 bowl - 14
Our house made New England style creamy clam chowder, topped with a drizzle of paprika oil.



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

*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.



eat a lot

loft burger * - 17

Our classic fresh Washington Royal Ranch ground beef patty, char grilled and topped with lettuce, sliced red onion, tomato, and pickle wedge on a grilled brioche bun. Served with french fries.

bacon cheddar burger * - 20

The Loft burger with thick cut bacon and melted medium cheddar cheese. Served with french fries.

diablo burger * - 23

A true spicy Burger!! Our fresh Washington Royal Ranch ground beef patty char grilled and topped with battered jalapenos, pepper jack cheese, and our ghost chili infused diablo sauce. Presented on a grilled brioche bun with chipotle aioli. Served with french fries.

salmon burger * - 20

A hand cut filet of wild caught Pacific Sockeye salmon char grilled and presented on a grilled brioche bun with lettuce, tomato, onion, and our house made dill-caper tartar sauce. Served with french fries.

prime rib philly - 22

House roasted prime rib is shaved thin, seared with caramelized onion, red pepper, and provolone cheese, then folded into a soft grilled baguette. Presented with real Au Jus. Served with french fries.

grilled vegetable wrap - 17

Portabello mushroom, roasted red pepper, asparagus, mixed greens, goat cheese, and rosemary thyme vinaigrette, folded into a sundried tomato tortilla. Served with a mixed green salad

salmon caesar wrap * - 19

Oven roasted and crumbled wild caught Pacific Sockeye salmon tossed with our creamy house made Caesar dressing, chopped crispy romaine, and our three-cheese parmesan blend, then folded into a soft sundried tomato tortilla. Served with french fries.

chicken avocado wrap - 18

Shaved roasted chicken, chopped thick cut bacon, avocado, and provolone cheese are flash seared, then folded into a sundried tomato tortilla with chipotle aioli. Served with french fries.

pulled pork sandwich - 20

Our house smoked, and hand pulled pork piled high on a grilled brioche bun with our house made coleslaw, and our signature Kansas City style barbeque sauce. Served with french fries.

[Add grilled chicken, prawns or salmon - 8]

black and bleu salad * - 24

A 6oz Petit tenderloin is char grilled to your specifications, then sliced thin and presented on a bed of mixed greens with cucumbers, tomato wedges, bleu cheese crumble, and crispy fried onions. Presented with blue cheese dressing.

thai chicken salad gf - 20

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

ahi salad * gf - 24

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

senape salad gf - 17

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

grilled salmon * gf - 32

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

butter seared halibut * gf - 36

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

ribeye steak * gf - 45

A hand cut 12oz (appx) USDA choice ribeye steak, char grilled to your specifications presented with garlic Asiago mashed potatoes and steamed seasonal vegetables.

fish and chips

Your choice of wild caught Alaskan halibut or cod hand dipped in beer batter, then crispy fried and presented with our house made dill-caper tartar sauce. Served with french fries.

	(2 pc)	(Extra Piece)
halibut -	22	8
cod -	19	6

veggie stack - 25

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

[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]

[Additional sauces and dressings 35¢
BBQ sauce 50¢]