



eat a little

salmon cakes * - 21

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

edamame gf - 15

Whole soybean pods are boiled then simmered with garlic, our tangy citrus shoyu, and a dollop of butter. Finished with 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.

drunken prawns gf - 21

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 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.

ranch battered onion rings - 15

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

ahi poke stack * gf - 21

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

deviled egg flight - 15

5 per flight (your choice of flavors)

- Classic – yolk with mayo, mustard, and sweet relish with fresh dill
- Southwest – yolk blended with jalapeños, cilantro, cumin, & diablo sauce. Topped with crispy fried jalapeno, cilantro, and diablo sauce.
- Dill Pickle – classic with dill pickle & pickle brine. Topped with fresh dill & pickle wedge.

soup & salad

clam chowder

cup - 11 / bowl - 14

Our house made New England style creamy clam chowder, topped with a drizzle of paprika oil.

soup of the day

cup - / bowl -

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

mixed green salad

small - 10 / lg. - 13

Mixed greens with tomato wedges, cucumber, shaved radish, shredded carrot, croutons, and our three-cheese parmesan blend.

chopped caesar salad

small - 10 / lg. - 13

Fresh romaine tossed with our house made creamy Caesar dressing, garlic croutons, and our three-cheese parmesan blend.

senape salad gf - 18

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

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

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.

thai chicken salad gf - 21

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

black and blue salad * - 25

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

winter pear and prawn gf - 24

Sauteed large prawns presented on a bed of mixed greens with diced pear, almonds, goat cheese, and our house made caramelized pear vinaigrette dressing.

[Additional dressings - 35¢]

bowls

coconut curry bowl gf - 22

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

steak bowl * - 26

Petit beef tenderloin shaved thin, then marinated with onion, jalapeno, and pineapple juice, Calrose rice, fresh pico de gallo, sliced avocado, and battered jalapenos. Topped with cilantro crème fraiche, corn tortilla strips, cotija cheese, and fresh cilantro.

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

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

ahi poke bowl * gf - 25

Cubed sashimi grade ahi, Calrose rice, fresh sliced avocado, edamame, Thai slaw, spicy pickled pineapple salad, shaved radish, and shredded carrot. Topped with spicy aioli, wasabi vinaigrette, mango puree, shredded Nori, and pickled red cabbage.



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.



handhelds

loft burger * - 17

Our classic hand formed ground beef patty, char-grilled and topped with lettuce, sliced red onion, tomato, pickles, and our signature sauce. Served with house cut french fries.

bacon cheddar burger * - 20

The loft burger with thick cut bacon, melted medium cheddar cheese, and our signature sauce. Served with house cut french fries.

diablo burger * - 23

A true spicy burger!! Our hand formed 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 house cut french fries.

maui burger * - 21

Our hand formed ground beef patty, char-grilled and topped with seared ham, spicy pickled pineapple salad, provolone cheese, Polynesian sauce, and crispy-fried jalapenos. Served with house cut french fries.

prime rib Philly * - 23

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

cuban grilled cheese - 21

Inspired by the classic Cuban sandwich, thick grilled sourdough, seared ham, roasted pulled pork, Cuban mustard, pickle, and Swiss cheese. Served with house cut french fries.

pulled pork sandwich - 20

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

southwest black bean burger - 19

Savory black bean patty, red pepper, onion, & a hint of chipotle spice. Topped with pepper jack cheese, and fresh made pico de gallo. Presented on a grilled brioche bun spread with chipotle aioli. Served with house cut french fries.

salmon burger * - 21

A hand cut filet of wild caught Pacific sockeye salmon char-grilled, topped with lettuce, sliced red onion, tomato and tartar sauce on a grilled brioche bun. Served with house cut french fries.

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.

baja tacos * - 20

Alaskan cod is pan seared then folded into three flour tortillas with shaved cabbage, house made Baja sauce, and fresh pico de gallo.

- Upgrade to Sockeye salmon - 4
- Upgrade to Alaskan halibut - 5

tenderloin tacos * - 23

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

eat a lot

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 with garlic Asiago mashed potatoes, steamed seasonal vegetables, and fresh cut lemon.

ribeye steak * gf - 45

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

dijon chicken * gf - 28

Chicken breast simmered in a rich cream sauce made with Dijon mustard and our three-cheese parmesan blend. Presented with garlic Asiago mashed potatoes & steamed seasonal vegetables.

[Add grilled chicken, prawns, salmon or tofu - 8]

fuego bites * gf - 30

Petite tenderloin tips pan seared with onion and jalapenos, then simmered in a rich, spicy chili cream sauce and topped with three-cheese parmesan blend. Presented with garlic Asiago mashed potatoes and steamed seasonal vegetables.

veggie stack - 25

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

alfredo - 19

Linguine noodles tossed in our house made light garlic cream sauce topped with our three-cheese parmesan blend. Presented with warm garlic toast.

- Add stir fry vegetables 5
- Add prawns, salmon, chicken, or tofu 8

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 tarter sauce. Served with house cut french fries.

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

[Upgrade on all burgers, sandwiches and wraps
• salad - 4 • sweet potato fries - 4 • garlic parmesan truffle fries - 5
• impossible burger patty - 2 • gluten free bun - 4]

[Additional sauces & dressings 35¢
BBQ sauce 50¢
diablo sauce 50¢]