SMALL PLATES

STREET TACOS **GF** **

Soft corn tortillas, house aioli and house made Pico de Gallo, topped with cilantro, cabbage and sour cream and your choice of chicken, cod (not GF) or shrimp

SCALLOPS IN SAFRON SAUCE GF ** 18

Four large scallops pan fried to medium, served with lemon safron sauce and a scoop of rice

CALAMARI WITH PEPPERONCINI

Thinly sliced and lightly breaded calamari steak and sliced and breaded pepperoncini, served with house made aioli and lemon

GF ** EURO FRIES

Seasoned fries tossed with feta cheese and fresh garlic, served with house aioli

** PORK TACOS GF

Traditional Mexican Tacos al Pastor marinated in pineapple chunks and pineapple slices and Mexican spices, served on soft corn tortilla, with cilantro, onion and tomatillo salsa

GF ** **BEEF TACOS**

Traditional Mexican Carne Asada tacos, marinated in a bounty of Mexican spices, served with onion, cilantro and tomatillo salsa

PAN FRIED OYSTERS

3 hand dipped and pan fried oysters served with wasabi sauce and a scoop of white rice

OYSTER SHOOTERS* GF**

2 raw oysters served with house made tequila cocktail sauce and lemon

GF ** **BLACKENED PRAWNS** 10

Pan fried prawns in butter with blackened seasoning served with deep fried lemon slice and a scoop of rice

GF** CRAB CAKES

16

13

2 pan fried crab cakes served with saffron lemon sauce and a scoop of rice

PRAWN COCKTAIL **GF** **

Large prawns, seasoned and caramelized, served with house made tequila cocktail sauce

LATTE/MOCHA	7	
AMERICANO/ESPRESSO	5	
BEVERAGES FOR OVER 21		
BOOZY HOT MOCHA	10	
IRISH COFFEE	10	
SPANISH COFFEE	10	

SALADS & SOUPS

GARDEN SALAD **

Mixed greens with tomato and cucumber, onion and your choice of house made dressing (Bleu Cheese, Ranch, House Vinaigrette)

CAESAR WITH GRILLED SALMON ** 18

Purple Romaine hearts, house croutons, Parmesan cheese, house Caesar dressing topped with 6 oz grilled salmon and 2 slices of garlic bread

SMALL CAESAR SALAD **

Purple Romaine hearts, 1 slice of garlic bread, Parmesan cheese, house Caesar dressing

AVOCADO AND SHRIMP SALAD ** 14

Organic mixed greens, red onion, cherry tomatoes, cucumber, 1/2 avocado and a scoop of shrimp salad served with a slice of garlic bread

CAPRESE SALAD **

Sliced fresh mozzarella cheese and sliced tomatoes, basil leaves, mixed greens, drizzled with balsamic vinegar and olive oil and a slice of garlic bread

CLAM CHOWDER **

10

12

7

8

Traditional West Coast clam chowder, 10 oz, with bacon, clams, onion, celery and potatoes served with saltine crackers, butter and a dinner roll

** PAPRIKASH

10

4

6

Grandma's original recipe, a Serbian stew made with potatoes, chicken, onions, sweet peas and paprika, served with a dinner roll, butter & sour cream.

** All our soups and salads are Gluten Free if eaten without crackers or bread **

- BEVERAGES -

SOFT DRINKS	3
Coca Cola, Diet Coke, Sprite, Minute Made	
Lemonade, Gold Peak Unsweetened Iced Tea, Go	d
Peak Raspberry Iced Tea, Barq's Root Beer	

HOT TEA & HONEY

Ask server for available options, selection may vary

MOCKTAILS

Fresh made Blackberry Fizz, Grapefruit Fizz

BOTTLED DRINKS/WATER	4
ORANGE/APPLE JUICE	4

12

13

9

12

12

12

7

BURGERS & SANDWICHES

Our beef burgers are made with 100% fresh NW sourced 1/3 Ib beef patty, cooked to order and served on a pub bun. All burgers and sandwiches are served a la cart to give you a choice to add any other item off the menu to it

AMERICAN CHEESEBURGER*

Traditional cheeseburger with Tillamook cheddar cheese, aioli, tomato and lettuce

MUSHROOM SWISS BURGER*

Swiss cheese, mayo, lettuce, tomato and sauteed crimini mushrooms

SHRIMP BURGER

A shrimp patty made in the house, topped with onion and avocado and mavo

BACON BLEU BURGER*

Bleu cheese crumbles, bacon, mayo, tomato & lettuce

SALMON BURGER

A house made salmon patty, tartar sauce, lettuce, tomato and pickled onions

VEGAN BURGER

A black bean patty made in house, dry toasted bun, lettuce, tomato

ITALIAN BURGER *

You'll taste pizza, lasagna and burger at the same time: beef patty topped with bolognaise sauce, mozzarella cheese and pepperoni

SEARED TUNA SANDWICH *

6 oz seared ahi tuna steak, sliced, wasabi mayo, slaw, lettuce, tomato, cucumber and pickled ginger on sourdough bread

BLT

Bacon, lettuce, tomato, mayo on thick sliced sourdough bread

CALAMARI BURGER

Calamari steak, hand dipped in seafood herbed batter and fried, pub bun, aioli, tomato, lettuce and onion

- BURGER SIDES & ADD-ONS -		
SEASONED FRIES	\$5.00	
GARDEN SALAD	\$7.00	
CHEESE	\$2.00	
BACON	\$3.00	
BURGER PATTY	\$6.00	
GRILLED CHICKEN BREAST 8 OZ	\$6.00	
GRILLED CHICKEN BREAST 8 OZ	\$6.00	

ENTRÉES

SODA BATTERED COD

16

Fresh cod, 3 - 2 oz pieces, lightly battered in a soda citrus batter, deep fried and served with seasoned fries, ketchup and tartar sauce

CLAMS IN CIOPPINO SAUCE 20

1 pound of steamer clams in Cioppino sauce served over buttered linguini pasta and topped with shaved parmesan cheese

CHICKEN ALFREDO

8 oz grilled chicken, sliced, over Alfredo linguine, served with garlic bread

PORTERHOUSE PORK CHOP * 28

1 lb porterhouse pork chop grilled to perfection, topped with onion demi glace sauce and served with rosemary roasted red potatoes and veggie of the day

CIOPPINO

32

21

A bounty of local seafood: crab, cod, halibut, clams, mussels simmered in a delicious house made cioppino sauce, served with 2 slices of garlic bread

BUTTERY GARLIC CLAMS

18

One pound of steamed clams in a blend of herbs, garlic, Chardonnay and butter served with served with blistered cherry tomatoes, sausage and garlic bread

PRAWN AND SHRIMP LINGUINI 32

Shrimp linguini Alfredo with crimini mushrooms and diced tomatoes, topped with deep fried prawns and served with garlic bread

MUSSELS IN CURRY SAUCE 20

1 lb of mussels simmered in a light yellow curry sauce over rice, served with garlic bread

SURF & TURF

42

8 oz baseball steak, seasoned and grilled to order, 3 butterflied and deep fried prawns and 2 oz deep fried local fish of the day, served with veggie of the day and rosemary roasted red potatoes

PROSCIUTTO WRAPPED COD 32

6 oz cod wrapped in thin sliced prosciutto and pan fried, served with a delicate champagne cream sauce and rice pilaf

* Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. ****GF = Gluten Free****

12

10

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