

Cocktails

Moscow Mule

Monopolowa Vodka with Ginger Beer & Lime served in a Classic Copper Mug. \$12

Marionberry Long Island

A Classic Long Island Iced Tea with Marionberry Puree. \$12

The Princess Margarita

Fresh Muddled Lime, Lemon, Orange with Tequila, Rose's Lime, Sour, OJ & Triple Sec. \$12

Martinis

Cosmopolitan

Absolut Vodka, Triple Sec, Cranberry & Lime Juice. \$12

Raspberry Lemon Drop

Raspberry Stoli, Chambord, Fresh Lemon, Sour & Triple Sec in a Sugar-Rimmed Glass. \$12

Bikini-Tini

Coconut Rum, Raspberry Stoli, Citrus Juices, Pineapple Juice & Grenadine. \$12

Appetizers

Calamari Fritti

Calamari dusted with seasoned flour & fried golden. Served with tartar sauce. \$15

Blackened Steak Tips

Choice steak tips dusted with Cajun spices & blackened. Served with caramelized onions and bleu cheese dipping sauce. \$15

Pacific Rim Cheese Bread

A blend of cheeses and garlic herb butter on toasted French bread. \$9

Add Smoked Salmon Crumbles \$14

Smoked Salmon Sliders

House smoked salmon, remoulade, herb breadcrumbs & iceberg laced with a sweet chilli aioli on slider buns. \$13

Crispy Artichoke Hearts

Artichoke hearts fried in our seasoned flour. Sprinkled with parmesan cheese and cracked black pepper. Served with chipotle ranch dip. \$12.50

Hushpuppies

Classic savory deep-fried cornmeal balls. Served with a sriracha mayonnaise. \$9

Soups & Salads

Add a cup of Soup for \$4.50 or Clam Chowder for \$5.50

Smoked Salmon & Spinach Salad

Fresh spinach leaves tossed with mushrooms, parmesan cheese, croutons, boiled egg, champagne vinaigrette.* Garnished with our house smoked salmon. \$23 Substitute Coconut Prawns \$22

Crispy Chicken Salad

Crispy fried chicken tenders served on a bed of romaine with baby peas, cheddar cheese, red onions, tomatoes, bacon and cashews. \$16

Substitute Grilled Chicken Breast \$18

Blackened Steak Caesar Salad

Blackened steak tips served on romaine tossed with parmesan cheese, croutons and Caesar dressing*. Garnished with tomato wedges and bleu cheese crumbles. \$23

Substitute Grilled Chicken Breast \$18 or Blackened Salmon Fillet \$23

Willapa Bay Oyster Stew

Fresh Willapa Bay oysters sautéed with mushrooms and green onions, finished in a sherry garlic cream. Served with garlic cheese toast. \$19

Clam Chowder & Cheese Bread

A bowl of our award-winning clam chowder and a 1/2 order of Pacific Rim cheese bread. \$13

Substitute Smoked Salmon Cheese Bread \$16

Award Winning Clam Chowder Bowl \$8.25 Cup \$6 Soup Du Jour Bowl \$7.50 Cup \$5

Sandwiches

Smoked Gouda Bacon Burger

1/3 pound choice ground steak topped with bacon, smoked gouda cheese on a bun with tomatoes, lettuce, onions, pickles and our house sauce. Served with shoestring fries. \$16

Add Avocado or Mushrooms \$2 each

Cajun Salmon Sandwich

Cajun seasoned salmon fillet grilled and served on a pub bun with Swiss cheese, lettuce, tomato, caramelized onions, and a chipotle ranch sauce. Served with coleslaw. \$16

Oyster Po-Boy

Fried Willapa Bay oysters with bacon, iceberg lettuce and tomato. Served on French bread with a chipotle ranch. Served with coleslaw. \$19

Shrimp Po-Boy

Crispy fried shrimp, iceberg lettuce and tomato served on French bread with a remoulade sauce. Served with sweet potato fries. \$17

Peacemaker Po-Boy

The ultimate combo of fried shrimp & oysters, bacon, iceberg & tomato. Served on French bread with remoulade sauce & chipotle ranch. Served with sweet potato fries. \$18

Awesome French Dip

Roast beef served on bakery fresh French bread with Swiss cheese, sautéed mushrooms and onions, roasted garlic au jus, and a horseradish cream. Served with shoestring garlic fries. \$16

Add a tossed salad or cup of soup for \$4.50 or add Clam Chowder or Caesar Salad* \$5.50

Seafood Entrees

Choice of garlic mashed, fruited rice pilaf or sweet potato fries. Served with market vegetables.

Salmon Your Way

Salmon fillet baked, smoked, blackened, grilled or poached. Served with an herb beurre blanc sauce. \$26

Pan-Fried Pacific Oysters

*Willapa Bay oysters dusted in seasoned flour and pan-fried golden.
Served on caramelized sweet onions with cocktail and tartar sauce on the side. \$23*

Canadian Lobster Tail

An 8-ounce cold water lobster tail steam baked. Served with drawn butter. \$36

Coconut Beer Prawns

*Tiger prawns dipped in our beer batter and dusted with coconut, then golden fried.
Served with a Cajun orange marmalade. \$22*

Smoked Salmon Cakes

House smoked salmon, remoulade & herb breadcrumbs laced with a sweet chilli aioli. \$22

Halibut Fish & Chips

*Northwest halibut dipped in our own beer batter, fried and served with tartar sauce. 3 piece \$18 4 piece \$21
Salmon Fish & Chips: 3 piece \$18 4 piece \$21*

Steaks

Choice of garlic mashed, fruited rice pilaf or sweet potato fries. Served with market vegetables.

Filet Mignon

*Choice beef tenderloin grilled to your liking. Served with a mushroom demi-glaze sauce.
6-ounce \$24 or 8-ounce \$32*

Add 8-ounce Lobster Tail \$20 or 4 Pan-fried oysters or 3 coconut prawns or 2 smoked salmon cakes \$8

Blackened Steak Tips Entree

*Choice steak tips dusted with Cajun spices & blackened
Served with caramelized onions and bleu cheese dipping sauce. \$21*

Pasta

Tortellini Alfredo

*Cheese filled tortellini tossed with garlic, white wine, spinach, parmesan cheese and cream.
Served with garlic cheese toast. \$17*

Add: Blackened Salmon Fillet \$9 or Sautéed Chicken & Mushrooms \$7 or Market Vegetables \$5

Chef John's Cajun Selections

Crawfish Etouffee

*Chef John's favorite Cajun dish. Slow-cooked rich brown sauce with onions, peppers and celery smothering
sweet Louisiana crawfish tail meat. Served with white rice. \$23 or Vegan Mushroom Etouffee \$17*

Seafood Jambalaya

*Shrimp, crawfish, salmon plus, Tasso ham and Andouille sausage. Served with white rice. \$24
Substitute Chicken Breast for seafood \$19*

Shrimp Creole

*A staple of Cajun cooking. Large shrimp are cooked in a tomato-based creole sauce and served over rice. \$22
Substitute Vegan Mushroom Creole \$16*

Gumbos

*Made with the trinity of onions, peppers and celery with a selection of greens
in a deep dark roux with vegetable stock. Served with white rice.*

Chicken & Andouille sausage \$18 or Shrimp & Crawfish \$21 or Vegan Mushroom Gumbo \$16

Chicken Tchoupitoulas

(Pronounced Chop-a-too-las)

*Pan-seared natural chicken breast is served on a mixture of pan-roasted potatoes with mushrooms and
Andouille sausage. Topped with a Mornay sauce and served with market vegetables. \$19*

Baked Oysters Decadence

*Willapa Bay oysters in a rich creole cream sauce with bacon, and spinach topped with smoked gouda cheese
and finished in the oven. Served with garlic cheese toast and market vegetables. \$23*

***Consuming raw egg or seafood may increase your risk of**