

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

Crispy Chicken Salad

Crispy fried chicken tenders served on a bed of romaine with baby peas, cheddar cheese, red onions, tomatoes, bacon and cashews. Sm. \$10 Lg. \$15

Substitute Grilled Chicken Sm. \$12 Lg. \$17

Smoked Salmon & Spinach Salad

Fresh spinach leaves tossed with mushrooms, parmesan cheese, croutons, boiled egg, champagne vinaigrette*. Garnished with our house smoked salmon. Sm. \$16 Lg. \$23 Substitute Coconut Prawns Sm. \$12 Lg. \$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. Sm. \$14 Lg. \$21

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

Add Soup or Salad for \$4.50, Clam Chowder or Caesar Salad* for \$5.50

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. \$15

Add Avocado or Mushrooms \$2 each

BLT (The Old Favorite)

Served on toasted wheat with sweet potato fries. \$9

Add Avocado \$2

Vegan Wrap

Tomato basil tortilla with spinach, artichoke hearts, red onion, tomatoes and avocado tossed with an herb vinaigrette.

Served with garlic shoestring fries. \$13

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. \$15

Oyster Po-Boy

Fried Willapa Bay oysters with bacon, iceberg lettuce and tomato. Served on French bread with a chipotle ranch. Served with coleslaw. \$18

Shrimp Po-Boy

Crispy fried shrimp, iceberg lettuce and tomato served on French bread with a remoulade sauce.

Served with sweet potato fries. \$16

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. \$17

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

Lunch Entrees

Add cup of Soup or House Salad for \$4.50, Clam Chowder or Caesar Salad for \$5.50*

Salmon Your Way

*Salmon fillet baked, smoked, blackened, grilled or poached.
Served with an herb beurre blanc sauce and fruited rice pilaf. \$22*

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.
Served with shoestring fries. \$20*

Coconut Beer Prawns

*Tiger prawns dipped in our beer batter and dusted with coconut, then golden fried.
Served with a Cajun orange marmalade and fruited rice pilaf. \$18*

Smoked Salmon Cakes

*House smoked salmon, remoulade & herb breadcrumbs laced with a sweet chilli aioli.
Served with Caesar salad*. \$18*

Halibut Fish & Chips

*Northwest halibut dipped in our own beer batter and deep-fried to a golden brown.
Served with coleslaw, tartar sauce and shoestring fries. 2 piece \$14 3 piece \$17*

Salmon Fish & Chips: 2 piece \$14 3 piece \$17

Blackened Steak Tips Entree

*Choice steak tips dusted with Cajun spices, blackened & served with caramelized onions
and bleu cheese dipping sauce. Served with market vegetables and sweet potato fries. \$20*

Tortellini Alfredo

*Cheese filled tortellini tossed with garlic, white wine, spinach, parmesan cheese and cream.
Served with garlic cheese toast. \$16*

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

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*

Chef John's Cajun Selections

Add cup of Soup or House Salad for \$4.50, Clam Chowder or Caesar Salad for \$5.50*

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. \$22 or **Vegan Mushroom Etouffee** \$16*

Seafood Jambalaya

*Shrimp, crawfish, salmon plus, Tasso ham and Andouille sausage. Served with white rice. \$23
Substitute Chicken Breast for seafood \$18*

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 \$17 or Shrimp & Crawfish \$20 or Vegan Mushroom Gumbo \$15

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. \$18*

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. \$22*

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