

## Appetizers

### **Pacific Rim Cheese Bread**

A blend of cheeses and garlic herb butter on toasted French bread. \$10

**Add Smoked Salmon Crumbles \$16**

### **Margherita Flatbread**

Plum tomatoes, fresh mozzarella, garlic, olive oil, asiago cheese & fresh sweet basil on flat bread. \$13

### **Tiger Shrimp Cocktail**

Nine large Shrimp served with our house made cocktail sauce and fresh lemon. \$15

### **Smoked Salmon Sliders**

House smoked salmon, remoulade & herb breadcrumbs. Laced with romaine & a sweet chilli aioli on slider buns. \$15

### **Crispy Artichoke Hearts**

Artichoke hearts fried in our seasoned flour. Sprinkled with parmesan cheese and cracked black pepper. Served with chipotle ranch dip. \$13.50

### **Blackened Steak Tips**

Choice steak tips dusted with Cajun spices & blackened. Served with caramelized onions and bleu cheese dipping sauce. \$17

### **Calamari Fritti**

Calamari dusted with seasoned flour & fried golden. Served with tartar sauce & lemon. \$17

## Soups

**Award Winning Clam Chowder** Bowl \$9 Cup \$6 **Soup Du Jour** Bowl \$8 Cup \$5.50

### **Clam Chowder & Cheese Bread**

A bowl of our award-winning clam chowder and a ½ order of Pacific Rim cheese bread. \$14

**Substitute Smoked Salmon Cheese Bread \$18**

## Salads

**Add a cup of Soup for \$5 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. \$25

### **Crispy Chicken Salad**

Crispy fried chicken tenders served on a bed of romaine with baby peas, cheddar cheese, red onions, tomatoes, bacon and cashews. \$17

**Substitute Grilled Chicken Breast \$18 or 6 Coconut Prawns \$24**

### **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. \$26

**Substitute Blackened Chicken Breast \$20 or Blackened Salmon Fillet \$26**

### **Vegetarian Mardi Gras Salad**

Romaine lettuce, spinach, apple, red cabbage and shredded carrot tossed with a sesame ginger dressing.

Finished with radish, pumpkin seeds, yellow squash, red pepper, grape tomato, cucumber, croutons and red onion. \$19

## Sandwiches

### **The Belly Burger**

1/2 pound choice ground steak topped with house smoked pork belly, caramelized onion, cheddar cheese, tomato/bacon jam, lettuce, tomato, and BBQ mayo. Served with salt & pepper shoestring fries. \$18

**Add Avocado or Mushrooms \$2 each**

### **The Macao Pork Sandwich**

Panko coated marinated pork loin chop with Asian slaw, tomato and chili aioli. Served with sweet potato herb fries \$18

### **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. \$17

### **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. \$18

### **Vegetarian Burger**

Made from scratch vegetarian patty with mushrooms, beets, black beans, and quinoa served on a pub bun topped with caramelized onions, BBQ mayo, lettuce and tomato. Served with herbed sweet potato fries \$16

**Add cheese \$2**

*Add a tossed salad or cup of soup for \$5 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. \$29*

#### **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. \$29*

#### **Canadian Lobster Tail**

*An 8-ounce cold water lobster tail steam baked. Served with drawn butter. **Market***

#### **Coconut Beer Prawns**

*Tiger prawns dipped in our beer batter and dusted with coconut, then golden fried.*

*Served with a Cajun orange marmalade. \$25*

#### **Smoked Salmon Cakes**

*House smoked salmon, remoulade & herb breadcrumbs laced with a sweet chilli aioli. \$26*

#### **Halibut Fish & Chips**

*Northwest halibut dipped in our own beer batter, fried and served with tartar sauce. 3 piece \$23 4 piece \$26*

***Salmon Fish & Chips:** 3 piece \$23 4 piece \$26*

### **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 \$29 or 8-ounce \$37*

***Add 8-ounce Lobster Tail- mkt or 4 Pan-fried oysters or 3 coconut prawns or 2 smoked salmon cakes \$10***

#### **Blackened Steak Tips Entree**

*Choice steak tips dusted with Cajun spices & blackened*

*Served with caramelized onions and bleu cheese dipping sauce. \$27*

#### **The Teres Major Filet**

*9 oz wine marinated center cut filet, pan seared with a port wine mushroom reduction. \$32*

### **Pasta**

#### **Tortellini Alfredo**

*Cheese filled tortellini tossed with garlic, white wine, spinach, parmesan cheese and cream.*

*Served with garlic cheese toast. \$21*

***Add: Blackened Salmon Fillet \$12 or Sautéed Chicken & Mushrooms \$9 or Market Vegetables \$6***

#### **Creole Crab & Bacon Mac and Cheese**

*Pacific Northwest Crab and Applewood bacon in a Gouda, Swiss, and Cheddar cheese sauce mixed with creole spices topped and baked with buttery panko crumbs. Extra delicious! \$32*

### **Chef John's Cajun Selections**

#### **Crawfish Etouffée**

*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. \$28*

***Or Vegan Mushroom & Artichoke Heart Etouffée \$22***

#### **Seafood Jambalaya**

*Shrimp, crawfish, salmon, Tasso ham and Andouille sausage. Served with white rice. \$30*

***Substitute Chicken Breast for seafood \$25***

#### **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. \$25*

#### **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. \$32*

#### **Creole Crab/Crawfish cakes**

*Pacific Northwest Crab and Louisiana Crawfish cakes with tomato slices, bitter greens, and savory Mornay sauce served with garlic mashed potatoes \$28*

#### **Government Consumer Advisory:**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items with an \* may contain raw egg, are raw or under-cooked.*

#### **Food Allergies:**

*Please let your server know of any allergies or special dietary concerns you may have. Your server can give you guidance on which menu items meet your dietary needs. Thank you for assisting us in making your dining experience safe and enjoyable!*

