

Appetizers

Pacific Rim Cheese Bread

A blend of cheeses and garlic herb butter on  
toasted French bread. \$12

Add Smoked Salmon Crumbles \$17

Margherita Flatbread

Plum tomatoes, fresh mozzarella, garlic, olive oil,  
asiago cheese & fresh sweet basil on flat bread.  
\$16

Tiger Shrimp Cocktail

Nine large Shrimp served with our house made  
cocktail sauce and fresh lemon. \$16

Calamari Fritti

Calamari dusted with seasoned flour &  
fried golden.  
Served with tartar sauce & lemon. \$18

Smoked Salmon Sliders

House smoked salmon, remoulade &  
herb breadcrumbs. Laced with romaine &  
a sweet chilli aioli on slider buns. \$18

Crispy Artichoke Hearts

Artichoke hearts fried in our seasoned flour.  
Sprinkled with parmesan cheese and cracked black  
pepper. Served with chipotle ranch dip. \$17

Blackened Steak Tips

Choice steak tips dusted with Cajun spices &  
blackened. Served with caramelized onions and bleu  
cheese dipping sauce. \$19

Oyster Shooters\*

Fresh Willapa Bay oysters with our house cocktail  
sauce. \$4 ea

Soups

Award Winning Clam Chowder Bowl \$10 Cup \$7 Soup Du Jour Bowl \$8.50 Cup \$6

Clam Chowder & Cheese Bread

A bowl of our award-winning clam chowder and a ½ order of Pacific Rim cheese bread. \$16  
Substitute Smoked Salmon Cheese Bread \$20

Salads

Add a cup of Soup for \$5.50 or Clam Chowder for \$6

Smoked Salmon & Spinach Salad

Fresh spinach leaves tossed with mushrooms, parmesan cheese, croutons, boiled egg, champagne vinaigrette. \*  
Garnished with our house smoked salmon. Sm. \$22 Lg. \$28

Grilled or 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.\$19 Lg. \$24

Substitute Coconut Prawns Sm. \$22 Lg. \$29

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. \$24 Lg. \$30

Substitute Blackened Chicken Breast Sm. \$19 Lg. \$24 or Blackened Salmon Fillet Sm. \$24 Lg. \$29

Sandwiches

Smoked Gouda Bacon Burger\*

1/2 pound choice ground steak topped with bacon,  
smoked gouda cheese on a brioche bun with tomatoes,  
lettuce, onion, pickles and our house sauce. Served  
with shoestring fries. \$20  
Add Avocado or Mushrooms \$2 each

Hawaiian Chicken Sandwich

Grilled chicken breast with Huli Huli sauce,  
pineapple slice, applewood smoked bacon, Swiss  
cheese, tomato and shredded lettuce served on a  
Brioche bun. \$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 garlic fries. \$21

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. \$20

We charge a 2.5% processing fee for all debit and credit purchases  
Parties of 6 or more require one check with an automatic gratuity of 20%

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!

*Add a tossed salad or cup of soup for \$5.50 or add Clam Chowder or Caesar Salad\* \$6*

### **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. \$33*

#### **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. \$34*

#### **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. \$29*

#### **Smoked Salmon Cakes**

*House smoked salmon, remoulade & herb breadcrumbs laced with a sweet chilli aioli. \$28*

#### **Halibut or Salmon Fish & Chips**

*Northwest halibut dipped in our own beer batter, fried and served with tartar sauce. **2pc** \$24 **3pc** \$27 **4pc** \$30*

### **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 \$32 or 8-ounce \$38*

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

#### **Blackened Steak Tips Entrée\***

*Choice steak tips dusted with Cajun spices & blackened*

*Served with caramelized onions and bleu cheese dipping sauce. \$32*

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

*An extraordinary cut of beef as tender as the Filet Mignon with a rich beefy Flavor. Wine marinated 9oz filet, pan seared and served with a mushroom port wine reduction. \$34*

### **Pasta**

#### **King Neptune**

*Salmon, Halibut, Shrimp, Clams & Crawfish with Creamy Linguini Alfredo \$39*

#### **Tortellini Alfredo**

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

*Served with garlic cheese toast. \$24*

*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! \$36*

### **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. \$33*

*Or Vegan Mushroom & Artichoke Heart Etouffée \$28*

#### **Seafood Jambalaya**

*Shrimp, crawfish, salmon, Tasso ham and Andouille sausage. Served with white rice. \$36*

*Substitute Chicken Breast for seafood \$32*

#### **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. \$30*

#### **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. \$36*

#### **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!*