

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.

\$17

Tiger Shrimp Cocktail

Nine large Shrimp served with our house made cocktail sauce and fresh lemon. \$17

Calamari Fritti

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

\$19

Smoked Salmon Sliders

House smoked salmon, remoulade & herb breadcrumbs. Laced with romaine & a sweet chili 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. \$21

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 1/2 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. \$23 Lg. \$29

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 Grilled Chicken Sm. \$21 Lg. \$27 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

Pacific Northwest Crab or Oregon Bay Shrimp Louie

Crab or shrimp over a bed of greens with olive, cucumber, tomato, avocado, hard-boiled egg, and scallions. Served with our 1000 island dressing,

Pacific Crab Sm. \$26 Lg. \$32 Oregon Bay Shrimp Sm. \$21 Lg. \$26

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. \$22

Add Avocado or Mushrooms \$2 each

San Francisco Melt

Grilled turkey and bacon with caramelized onion, tomato, avocado, and Swiss cheese on parmesan crusted sourdough bread. Served with steak fries. \$21

Open faced Crab and Shrimp Melt

One half of pacific crab and one half Oregon bay shrimp on toasted english muffin with tomato, avocado, and melted cheddar & gouda cheese. Served with house salad \$24

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. \$22

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

Coconut Shrimp Po-Boy

With remoulade, tomato, and lettuce on a toasted roll, Served with shoestring fries \$21

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 chili aioli. \$28

Halibut or Salmon Fish & Chips

*Northwest halibut dipped in our own beer batter, fried and served with tartar sauce. **2pc \$24 3pc \$28 4pc \$32***

Steaks

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

16oz Seared Bourbon Peppercorn Rib eye*

Choice 16oz. Rib Eye steak cooked to your liking dusted with blackened seasoning and served with green peppercorn bourbon demi glaze. \$42

Filet Mignon*

8 Oz Grilled Choice beef tenderloin. Served with a mushroom demi-glaze sauce. \$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. \$33

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. \$36

Pasta

King Neptune

Salmon, Halibut, Shrimp, Clams & Crawfish with Creamy Linguini Alfredo \$41

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 Taysens Cajun Selections

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. \$32

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

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