

APPETIZERS

FRITTO MISTO quick fried local calamari, bay shrimp, olives, onions, and preserved lemons, served with parsley chimichurri, lemon tomato aioli 10.95

SHRIMP COCKTAIL 9.95 / **CRAB COCKTAIL** 11.95 locally caught, bay shrimp or dungeness crab, lettuce, horseradish spiked cocktail sauce **GF**

OYSTERS on the half shell 2.95 ea
 cucumber vodka shooter 3.95 ea / pan fried 3.95 ea
 or classic rockefeller 3.95 ea **GF**

GARLIC SHRIMP AND CRAB wild caught jumbo shrimp stuffed with our crab cake and oven roasted with lemon, herb butter 12.95 **GF**

CRAB CAKES local dungeness crab, red pepper, onion, mayo, parsley, panko crusted and pan fried, served with lemon tomato aioli, and fried caper berries 13.95

STEAMER CLAMS local clams, garlic, lemon, white wine, butter, parsley 10.95 **GF**

MUSSELS chinese sausage, onion, ginger, garlic, chiles, straw mushrooms, plum wine, cilantro 10.95

DUNGENESS CRAB CLUSTERS quick steamed local crab, drawn butter, cocktail sauce, lemon 12.95 **GF**

SMOKED SALMON local pacific salmon, pickled red onion, chervil cream cheese, rye toast 13.95

NACHO DIP beef barbacoa, pinto beans, jack cheese, jalapeño, black olive, pico de gallo, sour cream, guacamole, basket of corn chips 10.95 **GF**

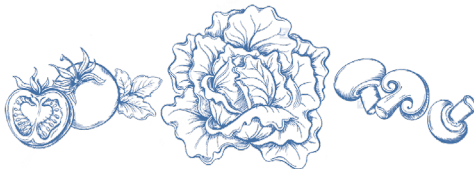
SPINACH ARTICHOKE DIP cream cheese, spinach, artichokes, garlic, parmesan, mozzarella, served with corn chips and sourdough bread 9.95

POTATO SKINS fried russet potato, bacon jam, white cheddar queso, green onion 9.95 **GF**

FRIED OLIVES white cheddar queso, black olives, corn meal crust, buttermilk ranch dressing 7.95

BONELESS WINGS quick breaded natural local chicken tenders, choice of sauce (spicy, sweet, mustard, or bbq) served with crisp vegetables, and buttermilk ranch dressing or blue cheese 10.95

SOUP & SALAD



CLAM CHOWDER
 cup 4.95 / bowl 6.95

SOUP OF THE DAY
 cup 3.95 / bowl 5.95

COBB SALAD
 mixed greens, grilled chicken, bacon jam, soft egg, roasted tomatoes, blue cheese, avocado, buttermilk ranch or blue cheese 15.95 **GF**

GREEK SALAD
 quick fried calamari and bay shrimp, spinach, roasted tomato, olive, cucumber, balsamic vinaigrette, feta 16.95 **GF**

add the following to any of these salads:

local bay shrimp 3.95 / local dungeness crab 5.95 / smoked salmon 5.95
 grilled ribeye steak 4.95 / grilled natural local chicken 3.95

MARKET SALAD
 mixed greens, tossed with tarragon green onion vinaigrette, topped with carrot, radish, cucumber, tomato 8.95 **GF**

SHILO LOUIS SALAD
 butter lettuce leaves, roasted tomato, soft egg, bacon jam, pickled asparagus, creamy brandy tomato dressing 11.95 **GF**

CAESAR
 chopped hearts of romaine, tossed in a classic garlicy caesar dressing, topped with shaved parmesan, shaved toast, anchovy, lemon 9.95 **GF**

PICKLED BEETS AND EGGS
 roasted red beets, radish, hard cooked eggs, creamy lemon black pepper vinaigrette, mixed greens, rouge blue cheese 10.95 **GF**


FISH & CHIPS

COD FISH AND CHIPS
 fresh beer batter tempura dipped local cod filets, yukon fries or sweet potato fries, cole slaw, tartar sauce 15.95

SOCKEYE SALMON AND CHIPS
 panko crusted pnw sockeye salmon filet, yukon fries or sweet potato fries, cole slaw, tartar sauce 18.95

SHRIMP AND CHIPS
 5 jumbo wild caught shrimp, corn meal crusted, yukon fries or sweet potato fries, cole slaw, tartar sauce and cocktail sauce 18.95

MEAT

8 oz TOP SIRLOIN black pepper crusted natural local sirloin steak, charbroiled served with red wine demi-glace, choice of potato, and seasonal vegetables 29.95 

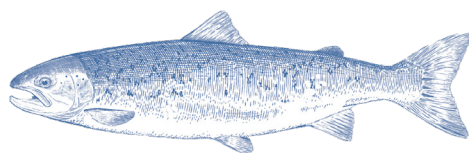
14 oz RIBEYE STEAK house cut natural local ribeye steak with garlic, rye seasoning, charbroiled, and served with stout beer infused bacon demi-glace, choice of potato, and seasonal vegetables 33.95 

14 oz PORK CHOP PORTERHOUSE thick cut brown sugar cured, charbroiled natural local chop with a bourbon glaze, tillamook white cheddar mac and cheese, peas 27.95


10 oz HERB ROASTED CHICKEN skin on all white meat natural local chicken quarter, herb marinated, and oven roasted, served with chicken jus, choice of potato, and seasonal vegetables 26.95 

BEACH BURGER 2- $\frac{1}{4}$ lb natural burger patties, white cheddar queso, bacon jam, shredded lettuce, roasted tomato, mayo, pickles. served with choice of yukon fries or sweet potato fries 15.95 / *sub vegetarian patties*


JR BEACH BURGER $\frac{1}{4}$ lb natural burger patty, white cheddar queso, bacon jam, shredded lettuce, roasted tomato, mayo, pickles. served with choice of yukon fries or sweet potato fries 11.95 / *sub vegetarian patties*




FISH

PACIFIC SALMON
brown sugar cured, & broiled local salmon, crab, hollandaise, spinach and roasted tomato, plank potato 27.95 

PACIFIC ROCKFISH
jalapeño marinated, corn meal crusted, pan fried local rock fish, pinto bean, pico de gallo, guacamole, lime sour cream, cilantro, green onion 23.95 

PACIFIC COD
salted local cod, potato crust, bay shrimp, spinach artichoke, roasted tomatoes, tarragon green onion sauce 21.95 

PACIFIC TUNA
lemon basil pesto crusted, pan seared local albacore tuna, orzo, bacon jam, white cheddar, cream, peas, potato crisps 26.95

FISHERMAN'S STEW
local clams, mussels, cod, rockfish, salmon, bay shrimp, shrimp, squid, crab legs, in a tomato, white wine, fish stock, with spinach, onion, celery, carrot, garlic, lemon 29.95 

PASTA

MAC & CHEESE
house made tillamook cheese sauce, tossed with pasta 10.95
add local bay shrimp 3.95 / add local dungeness crab 5.95 / add smoked salmon 5.95
add grilled rib eye steak 4.95 / add grilled natural chicken 3.95 / add seasonal vegetables 3.95

FETTUCINI ALFREDO
house made parmesan sauce, tossed with pasta 11.95
add local bay shrimp 3.95 / add local dungeness crab 5.95 / add smoked salmon 5.95
add grilled rib eye steak 4.95 / add grilled natural chicken 3.95 / add seasonal vegetables 3.95

FETTUCINI IN CLAM SAUCE
fresh clams, clam meat, garlic, shallot, white wine, fish stock, lemon, butter parsley tossed with fettuccini 16.95

TUNA PUTTANESCA
seared local tuna steak set atop pasta tossed in tomato sauce with red wine, capers, olives and parmesan 21.95

FRUIT DE MAR PASTA
local clams, mussels, cod, rockfish, salmon, bay shrimp, shrimp, squid, in a roasted tomato, white wine, fish stock, with spinach, shallot, garlic, lemon and butter tossed with pasta 25.95

BUTTERNUT SQUASH RAVIOLI
locally made ravioli, stuffed with roasted butternut squash, onion, garlic, ricotta, and parmesan, tossed in a brown butter sauce, with lemon and parsley 15.95