

APPETIZERS

SPICY SPANISH MUSSELS steamed mussels, spanish red chile, lemon, brown butter, white wine, cilantro, shaved toast 12

FRIED CALAMARI corn meal dusted calamari, shaved lemon, zucchini & jalapenos, cilantro, sriracha lime aioli 10

BOARDWALK FISH TACOS

OR BRAISED BEEF TACOS crispy cod, or house braised barbacoa, house slaw, cotija, avocado, cilantro & pico de gallo 8 each

PORTUGUESE PORK & CLAMS crisp pork belly, clams, garlic, white wine, cream, lime, torn san francisco style french bread 13

ARTICHOKE-DUNGENESS CRAB FONDUTA served with toast & crusty bread 14

SHILO KETTLE CHIPS choice of:
 braised beef, cotija cheese, scallions, spiced tomato jam 12
 cheese, bacon & scallion fondue 10
 cheese, mushroom, scallions fondue 10
 buffalo chicken, blue cheese fondue 11

SOUPS

SHILO PACIFIC CLAM CHOWDER
 cup 5 / bowl 8

SEASONAL MARKET SOUP
 cup 4 / bowl 6



SALADS

add the following to any salad: grilled prawns 8 / salmon 8 / grilled chicken 5

SHRIMP & CRAB LOUIE SALAD
 seasonal market greens, bay shrimp, dungeness crab, avocado, tomato, carrot, cucumber, black olives, creamy meyer lemon-caper vinaigrette, shaved toast 19

ICEBERG WEDGE
 maytag blue cheese, chopped applewood bacon, tomato, shaved toast, blue cheese dressing, chives 11

HOUSE MARKET SALAD
 vine tomatoes, seasonal market vegetable ribbons, toast croutons choice of dressing 7

CAESAR SPEAR SALAD
 whole leaf romaine, seasoned bread crumb croutons, shaved parmesan, white anchovies, & charred meyer lemon 12

available dressings

thousand island / creamy ranch / shallot vinaigrette / blue cheese / caesar / meyer lemon caper

FISH & CHIPS

battered & fried, served with fries or sweet potato fries, spiced sweet slaw & house tartar sauce
 choice of:

OREGON ALBACORE TUNA 16
PACIFIC COD 15

WILD-CAUGHT PRAWNS 17
CHINOOK SALMON 18

SEA

PORTUGUESE SEAFOOD PAELLA seasonal fish, clams, mussels, prawns, chicken chicharones, lemon-saffron rice, crookneck squash, tomatoes, prosciutto, portuguese chorizo 25

FRESH CHINOOK SALMON pan finished, wild mushroom risotto, squash caponata, lemon emulsion, spanish basil verde 24

TUNA PUTTANESCA fresh cut albacore tuna, spiced pomodoro tomato ragout, capers, lemon, spanish anchovies, crusty bread, gemili pasta 22

DUNGENESS CRAB MAC & CHEESE gemili pasta, dungeness crab, bay shrimp, tillamook cheddar, shaved toast, aged parmesan, chives 23

LAND

all served with seasonal market vegetables and choice of
 baked potato / creamed crushed potatoes / extra vegetables

RIB EYE STEAK 29 / **BUTCHERS CUT** MP / **BRICK CHICKEN** 23

ADD TO ANY ENTRÉE: **WILD-CAUGHT PRAWNS OR CRAB LEGS OF THE SEASON – MP**