

## starter soups and salads

Smoked Halibut Chowder

Bowl 5.95 Cup 3.95

Our Famous Clam Chowder

Bowl 5.95 Cup 3.95

Tossed Salad 3.95

Small Caesar Salad 4.95



**Old Fashioned French Onion Soup**

Served with roasted garlic croutons & Gruyere cheese 6.95

## entrée salads

Caesar Salad 9.95

With Shrimp 13.95 With Crab 15.95 With Grilled Chicken 11.95

Oriental Chicken Salad

Mixed greens, seasoned chicken, fried wontons, mandarin oranges, green onions, shredded carrot with a sweet Thai dressing 13.95

Taco Salad

Mixed greens with shredded cheese, taco meat, sour cream, guacamole and fire roasted salsa in a crisp tortilla shell 13.95

Cobb Salad

Mixed greens, diced chicken, tomatoes, Oregon bleu cheese, hard boiled egg, bacon, avocado and garlic croutons with your choice of dressing 14.95



**Stuffed Pineapple**

Fresh Hawaiian gold pineapple half stuffed with our own pasta tuna salad 13.95

## appetizers

Seafood Cocktail

Jumbo Shrimp 11.95 Dungeness Crab 13.95

Cumin Coriander Fried Calamari

Served with aioli sauce 8.95

Dungeness Crab Cakes

With Asian mustard sauce 10.95

Chicken Satay

Served with sweet Thai peanut sauce 7.95

Shrimp Stuffed Mushrooms

With melted Tillamook cheddar 7.95

Baked Artichoke and Crab Dip

Served with roasted garlic crostini 11.95

Mussels Dijon

Steamed mussels in a creamy Dijon sauce 14.95

Steamed Clams with Chorizo

With tomatoes, garlic and white wine 13.95



**Look For Our House Specialties**

Split plate charge \$2. A 17% gratuity will be added to parties of 6 or more guests.

In preparing our recipes, our kitchen staff uses milk products, eggs, seeds, peanuts, soy nuts and other tree nuts, if you have food allergies of any type, please talk to your server.

# sandwiches

All sandwiches are served with Idaho cut French Fries or homemade warm potato chips.

## Sliced Sirloin of Beef

With sautéed onion and Swiss cheese on a toasted hoagie roll 9.95

## Smoked Turkey Reuben

With Swiss cheese, smoked turkey and sauerkraut on grilled rye 8.95

## Oyster Sandwich

Local oysters lightly dusted with seasoned flour and pan fried to a golden brown, topped with bacon and served on a Kaiser roll with tartar sauce 9.95

## Triple Stacked Club

Over stuffed baked ham, smoked turkey, roast beef and crisp bacon with choice of cheese topped with fresh tomato, red onion and green leaf lettuce on your choice of sourdough, rye, whole wheat or white bread 11.95

## Stacked Turkey

Over stuffed oven roasted smoked turkey with choice of cheese topped with fresh tomato, red onion and green leaf lettuce on your choice of sourdough, rye, whole wheat or white bread 7.95

## Half Stacked Ham or Smoked Turkey & Cup of Soup

Over stuffed baked ham or smoked turkey with choice of cheese topped with fresh tomato, red onion and green leaf lettuce on your choice of sourdough, rye, whole wheat or white bread with a cup of house smoked halibut chowder or our famous clam chowder 8.95



## Halibut Fish Sandwich

Alaskan halibut deep fried to a golden brown in house made beer batter and served on a fresh hoagie roll with melted cheddar and aioli sauce 12.95

# melts

All sandwiches include homemade warm potato chips or Idaho cut French fries.

## Crab Melt

Our famous Dungeness crab cakes served open faced on a grilled English muffin with melted Swiss cheese 10.95



## Turkey Bacon Melt

Thinly sliced smoked turkey with crisp bacon, fresh tomatoes and Tillamook cheddar on grilled sourdough 9.95

## Ham & Swiss Melt

Baked ham with fresh tomatoes and melted Swiss cheese on grilled rye, served with honey mustard 8.95

## Tuna Melt

White albacore tuna, topped with crisp bacon, melted Tillamook cheddar, tomatoes and fresh avocado, served on grilled sourdough 8.95

## Old Fashioned Patty Melt

Half a pound of 100% natural beef with grilled onions and Tillamook cheddar served on grilled rye 9.95

A 17% gratuity will be added to parties of 6 or more guests.

# burgers

Our burgers are 1/2 pound of 100% Certified Angus Beef® brand served on a freshly baked Kaiser roll with your choice of Idaho cut French fries or Homemade potato chips.

## The "Inn" Cheeseburger

With crispy bacon and Tillamook cheddar cheese 8.95

## Mushroom Swiss Burger

With wild mushrooms and melted Swiss cheese 9.95

## BBQ Bacon Cheeseburger

With crispy bacon, Tillamook cheddar and tangy barbecue sauce 9.95

## Portobello Mushroom Burger

With melted cheddar, fresh red onion, tomatoes and leaf lettuce 9.95

## Blackened Burger

With Cajun spices, pepper jack cheese and aioli sauce 8.95

## Chicken Cordon Bleu

Grilled chicken breast topped with baked ham, Swiss cheese and Asian mustard sauce 9.95



## Crispy Buffalo Chicken

Chicken breast lightly floured then deep fried to a golden brown and topped with pepper jack cheese and Frank's original buffalo wing sauce 9.95

## Our Famous Recipe Shrimp Burger

With melted Tillamook cheddar and aioli sauce on a Kaiser roll 11.95

# wraps

All wraps include homemade potato chips or Idaho cut French fries.

## Chicken Caesar Wrap

Romaine lettuce, fresh tomatoes, parmesan cheese, tender seasoned grilled chicken breast in our own creamy Caesar dressing in a garden spinach and herb tortilla 9.95



## Oriental Chicken Wrap

Romaine and mixed greens with seasoned grilled chicken, slivered almonds, Mandarin oranges, green onions and cabbage in a sweet Thai peanut dressing served in a wheat tortilla 9.95

## Smoked Turkey Wrap

Smoked turkey, Monterey jack cheese with fresh salsa, avocado, and romaine lettuce with ranch dressing in a wheat tortilla 9.95

## Smoked Salmon Wrap

Our own smoked salmon, romaine lettuce, red onion and fresh tomatoes with dill crème Fraîche in a garden spinach & herb tortilla 9.95

## Crab Caesar Wrap

Dungeness crab, romaine lettuce, red onion, fresh tomatoes and parmesan cheese with our own creamy Caesar dressing in a garden spinach and herb tortilla 13.95

## BLT Wrap

Crispy smoked bacon, romaine lettuce, vine ripened tomatoes, avocado and cream cheese in a flour tortilla 9.95

A 17% gratuity will be added to parties of 6 or more guests.

## entrees

Entrees include our famous clam chowder, house smoked halibut chowder or tossed greens. Entrees are served with your choice of Orzo Cous, homemade warm potato chips or French fries.

### Halibut Fish & Chips

Tender halibut deep fried with our own beer batter 13.95

### Grilled Salmon

With orange chipotle glaze 15.95

### Grilled Halibut

With pineapple mango salsa 16.95

### Jumbo Shrimp & Chips

Tender jumbo shrimp deep fried in our own beer batter 13.95

### Chargrilled Top Sirloin

With classic béarnaise sauce 15.95

### Pan Fried Oysters

Local oysters lightly dusted with seasoned flour and pan fried to a crispy golden brown. Served with tartar sauce 13.95



### Seafood Omelette

With tender bay shrimp, Dungeness crab, green onions, mushrooms, fresh tomatoes and parmesan cheese in a light cream sauce.

Served with fresh fruit 14.95

## pasta

Pasta entrees include our famous clam chowder, house smoked halibut chowder or tossed greens and Parmesan cheese toast. All pasta dishes are made with fresh pasta noodles and prepared al dente (firm to the bite).

### Smoked Salmon Linguine

Our own smoked salmon with red onion and green peas in a creamy alfredo sauce 15.95

### Shrimp Fettuccine Alfredo

Jumbo prawns in a creamy alfredo sauce 16.95

### Crab Fettuccine Alfredo

With Dungeness crab in a creamy alfredo sauce 17.95

### Fettuccine Chicken Florentine

With fresh spinach and toasted walnuts in a mascarpone cream sauce 13.95

### Linguine Seafood Medley

Jumbo shrimp, scallops and Dungeness crab with bell pepper couli in a creamy basil pesto sauce 18.95

## vegetarian

### Artichoke and Wild Mushroom Pot Pie

Served with a parmesan puff pastry crust 13.95



### Forest Mushroom Strudel

Portobello, oyster and button mushrooms with boursin herbed cheese in a flakey strudel crust served with roasted red pepper tomato fondue 15.95

### Mushroom Parmesan Risotto

With parmesan cheese toast 14.95

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