

Appetizers

Shrimp Cocktail	9.75	Quick Fried Chicken Wings	13.95
Delicate bay shrimp with celery & cocktail sauce		Served with carrots, celery and ranch dressing	
Prime Rib Sliders*	15.95	Salmon Sliders*	14.95
Three sliders made with our juicy “Double R Ranch” prime rib and served with creamy horseradish sauce		Three Wild Alaskan Salmon petite sliders. Seared, seasoned and served with slaw and homemade tartar sauce	
Coconut Prawns	13.95	Pan-fried Oysters*	15.95
Four large, crispy coconut prawns served with sweet chili dipping sauce		Six fresh oysters pan-fried, served with cocktail and tartar sauce	
Grilled Chicken Quesadilla	12.95	Oyster Shooters *	12.95
Melted cheese, olives, tomatoes, onions and chicken		Five fresh chilled local oysters with cocktail sauce	
Crispy Onion Rings	9.95	Fried Calamari	14.95
golden brown, served with Ranch dipping sauce		Crispy fried calamari rings, served with our sweet chili sauce	
Steamer Clams	15.95		
Tender Northwest steamer clams steamed traditionally with white wine, herbs and garlic butter			

Soups & Salads

Homemade Clam Chowder- The Islander’s famous creamy clam chowder recipe!

Cup..... 7.95 Bowl.....9.95

Small House Salad- A choice of our tossed house bleu cheese topped with Bacon bits, Caesar salad garnished with bay shrimp, Or Asian sesame Salad.....9.95

Fresh Entrée Salads

Asian Sesame Chicken Salad.....	16.95
Crispy romaine and cabbage tossed with sliced chicken, mandarin oranges, crispy noodles, almonds, carrots and sesame dressing	
Blue Cheese Bay Shrimp Salad*	17.95
Crispy romaine lettuce tossed with shrimp, diced tomatoes and blue cheese dressing	
Shrimp Louie Salad.....	18.95
Julienne lettuce, chilled Bay Shrimp, egg, tomatoes, sliced cucumber and sliced olives, traditionally with Thousand Island dressing served on the side	

Seared Salmon Caesar*

Crispy romaine lettuce tossed with parmesan cheese, garlic croutons and Caesar dressing with a petite seared salmon fillet **19.95**

Split plate charge \$1.00

18% gratuity added to parties of 6 or more 12% automatic gratuity for all To-Go Orders

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

Burgers & Sandwiches

All Burgers and sandwiches are served with fries

Substitute fries with soup, salad, coleslaw or onion rings, add \$2.50. Add extra burger patty \$5.95

Grilled Alaskan Salmon Burger*

16.95

Salmon Filet seared and served traditionally with lettuce, tomato, onion, cocktail and tartar sauce

Deluxe Tillamook Cheese Burger*

15.75

Lean ground beef topped with Tillamook™ cheese, lettuce, tomato, onion and our House Burger Sauce, on a toasted hamburger bun. Add bacon, \$1.50

Mushroom & Swiss Burger*.....

16.75

Lean ground beef topped Swiss cheese, lettuce, tomato, grilled mushrooms, grilled onions, and our House Burger Sauce served on toasted bun. Add bacon \$1.50

Burger Dip*

16.95

Seared ground beef patty topped with grilled onions and Swiss cheese, with Au Jus and served on a French roll

Chicken Club Sandwich with bacon*.....

15.95

Toasted sandwich with grilled chicken, bacon lettuce, tomato, onion and our homemade bistro mayo on buttermilk bread

Chicken-Mushroom-Swiss Burger

16.75

Chicken breast fillet with Swiss cheese, lettuce, tomato, grilled mushrooms, grilled onions, and our House Burger Sauce served on toasted bun. Add bacon \$1.50

Classic BLT

15.95

Bacon, lettuce and tomato on toasted bread. Emily's Favorite!!

Beyond Cheese Burger

16.50

Meat-free bean patty with Swiss cheese, lettuce, tomato, onion and house made burger sauce on multi-grain bread

Islander Tuna Melt

15.95

A mixture of albacore tuna, onions, mustard, mayo, garlic and herbs topped with melted Swiss cheese

Islander Prime Rib Dip

"Black Angus" Slow Roasted Prime Rib

17.95

Our roasted thinly sliced prime rib served on a toasted French roll, with horseradish and homemade au jus. Served with crispy French fries.

Have it loaded, add cheese, mushrooms, or onions

Seafood Specialties & Chicken

Famous Islander Fish & Chips*

Alaskan Cod crispy fried in light beer batter and served with fries & coleslaw

16.95

Crispy Chicken Tenders

15.95

Three tender pieces of chicken, quick-fried and served with fresh coleslaw and French fries with ranch dipping sauce

Baja Fried Fish Tacos (2)*.....

16.95

Baja fried cod fish tacos served in a corn tortilla with coleslaw dressing, shredded cheese, mango salsa, shredded cabbage, green onions and sour cream. Served with chips and salsa. Substitute halibut \$5.95

Pan Fried Oysters*

18.95

Pan fried oysters, lightly breaded and served with crispy French fries and coleslaw

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Homemade Desserts – just a taste of decadence

Wild Northwest Warm Berry Crisp.....	9.95
With topping of Lopez Island Creamery vanilla ice cream	
Lopez Island Creamery Ice Cream.....	6.95
Made locally at Lopez Island Creamery. Choose either a scoop of Wild Blackberry or traditional Vanilla	
Islander Hot Fudge Sundae.....	7.95
Handmade with all of the toppings!!	

Beer and Wine

Draft Beer

(*ask your server about rotating featured microbrew and premium bottled beer selections)

Chuckanut, Pilsner	7.50	Mac & Jacks, Amber Ale	7.95
Coors Light, Draft	6.95	*Rotating N.W., IPA	7.95

Northwest Wines Selections

The Lopez Islander Resort features Northwest wines from selected Washington and Oregon vineyards. The following selections are popular varieties of wines by the glass and additional featured bottle offerings. We celebrate our Northwest wine history and the international success of our Northwest vineyards.

White Wine

Ryan Patrick Chardonnay, Columbia Valley	9.50/32.95
Big Fire Pinot Gris, Willamette Valley OR	10.95/36.95
Goose Ridge Chardonnay, Columbia Valley	10.95/37.95
Thurston Wolfe PGV, Columbia Valley	11.95/39.95
Copper Lily Sauvignon Blanc, Columbia Valley	10.95/34.95
Maryhill Chardonnay, Columbia Valley	37.95
Gravel Bar Chardonnay, Columbia Valley	39.95
Ryan Patrick Rosé, Columbia Valley	9.50/32.95

Red Wine

Ryan Patrick Redhead Red, Columbia Valley	9.50/32.95
Desert Wind Merlot, Wahluke Slope	10.95/34.95
Revelry Cabernet, Columbia Valley	11.95/38.95
Maryhill Winemakers Red, Columbia Valley	37.95
Freja Pinot Noir, Willamette Valley	39.95
Kiona Red Mt Cabernet, Red Mountain	44.95
Luke Cabernet, Wahluke Slope	46.95

Sparkling Wines

La Bella Prosecco Split	10.95
La Bella Prosecco Brute	32.95

Featured Cocktails

Pink Salty Dog Martini – Featuring Ruby Red Grapefruit and a salted rim	\$9.75
Mule on the Rock - Brown sugar bourbon, orange juice, ginger beer cocktail	\$9.00
Loaded Lopez Mary – A bloody Mary, candied bacon, chili prawn & asparagus	\$11.95

Book your event with a waterfront view!!

The Islander specializes in customizing your special occasion or event
Please ask regarding our services

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