

# Appetizers

<b>Shrimp Cocktail</b> Delicate bay shrimp with celery & cocktail sauce	<b>8.95</b>	<b>Fried Chicken Wings</b> Served with carrots, celery & Ranch dressing	<b>11.75</b>
<b>Prime Rib Sliders*</b> Three sliders made with our juicy “Double R Ranch” prime rib and served with creamy horseradish sauce	<b>12.95</b>	<b>Salmon Sliders*</b> Petite sliders of Wild Alaskan Salmon. Seared and topped with slaw and homemade tartar sauce	<b>12.95</b>
<b>Coconut Prawns</b> Four large, crispy coconut prawns served with sweet chili dipping sauce	<b>12.75</b>	<b>Pan-fried Oysters*</b> Six fresh oysters pan-fried, served with cocktail sauce and homemade tartar sauce	<b>12.95</b>
<b>Grilled Chicken Quesadilla</b> Melted cheese, onion, olives, tomatoes & Chicken	<b>11.95</b>	<b>Steamer Clams</b> Tender Northwest steamer clams steamed traditionally with white wine, herbs and garlic butter	<b>13.95</b>
<b>Crispy Onion Rings</b> Golden brown, served with Ranch dipping sauce	<b>7.95</b>	<b>Fried Calamari Sticks</b> 4 crispy fried sticks and served with sweet chili sauce	<b>12.75</b>
<b>Oyster Shooters *</b> Five fresh chilled local oysters with cocktail sauce, touch of horseradish	<b>10.95</b>		

## Soups & Salads

**Homemade Clam Chowder-** The Islander’s famous creamy clam chowder recipe!  
 Cup..... 6.95      Bowl.....8.95

**Small Dinner Salad-** A choice of our tossed house bleu cheese topped with Bacon bits, Caesar salad garnished with bay shrimp,  
 Or Asian sesame Salad.....7.95

## Fresh Entrée Salads

<b>Asian Chicken Salad</b> ..... Crispy romaine and cabbage tossed with sliced chicken, mandarin oranges, crispy noodles, almonds, carrots Craisins and sweet sesame dressing	<b>16.95</b>
<b>Blue Cheese Bay Shrimp Salad*</b> ..... Crispy romaine lettuce tossed with shrimp, diced tomatoes and blue cheese dressing	<b>17.75</b>
<b>Shrimp Louie Salad</b> ..... Julienne lettuce, chilled Bay Shrimp, egg, tomatoes, sliced cucumber and sliced olives, traditionally with Thousand Island dressing served on the side	<b>18.95</b>

**Seared Salmon Caesar\***

Crispy romaine lettuce tossed with parmesan cheese, garlic croutons and Caesar dressing with a petite seared salmon fillet	<b>19.95</b>
--	--------------

18% gratuity added to parties of 6 or more 10% automatic gratuity for all To-Go Orders  
 Split plate with extra portion of mashed potatoes and vegetables \$4.95  
*\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

# Northwest Seafood

Each dinner comes with a choice of tossed Bleu Cheese topped with bacon bits, Caesar salad topped with bay shrimp or Asian sesame salad or cup of homemade Clam Chowder

**Pan-fried Oysters\*** ..... **22.95**

Nine Fresh local oysters from Samish Bay, lightly seasoned, traditionally pan fried, served with homemade tartar and cocktail sauce. Served with seasonal vegetables, garlic parmesan mashed potatoes and dinner roll

**Sautéed Garlic Prawns** ..... **23.95**

Large prawns sautéed delicately with red bell peppers, zucchini, onion, and our garlic wine butter sauce. Served with seasonal vegetables, garlic parmesan mashed potatoes and dinner roll

**Fresh Grill Seared Salmon\*** ..... **27.95**

Fresh salmon oven roasted and finished with a red pepper buerre blanc. Served with seasonal vegetables, garlic parmesan mashed potatoes and dinner roll

## Macadamia Nut Halibut\*

The Islanders famous recipe of fresh Alaskan Halibut oven roasted with our signature herbed sauce and topped with macadamia nuts. Served with seasonal vegetables, our garlic parmesan mashed potatoes and a dinner roll **29.95**

# Prime Rib & Steaks

Served with garlic parmesan mashed potatoes, seasonal vegetables, choice of tossed Bleu Cheese topped with bacon bits, Caesar salad topped with bay shrimp or Asian sesame salad or Homemade Clam Chowder and dinner roll.

## Prime Rib\*

Our perfectly cooked, slow-roasted prime rib recipe creates the most tender, juicy and flavorful Prime Rib in the Islands! Served with garlic and parmesan mashed potatoes, fresh vegetables, creamy horseradish and au jus

**Crew Size** A Classic 9 oz. Traditional cut..... **27.95**

**Captain Size** Our thick 12 oz. Hearty cut..... **32.95**

**Prime Rib & Prawns Combo**..... **36.95**

Our 9oz. cut of prime rib and four crispy coconut prawns

**Rib Eye Steak\*** Our 12 oz. tender Prime Rib cut, cooked to perfection and garnished with crispy onion rings. Served with garlic mashed potatoes and fresh vegetables (add grilled mushrooms \$3.95) **29.95**

**Steak and Coconut Prawns\*** **37.95**

Our 12oz cut of grilled Rib steak cooked to order with four crispy coconut prawns

18% gratuity added to parties of 6 or more 10% automatic gratuity for all To-Go Orders

Split plate with extra portion of mashed potatoes and vegetables \$4.95

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

