



Lunch

Starters

Seafood Cocktails

House made cocktail sauce

Dungeness Crab* \$19

Bay Shrimp \$10

Calamari \$11

Flour dusted & fried, served with lemon aioli

Coconut Shrimp \$14

Pineapple corn salsa & coconut mango chutney

Clam Chowder \$6/ \$8

Soup du Jour \$5/ \$6

Side Caesar* \$5

Side House Salad \$4

house made dressings:

herb vinaigrette, ranch, blue cheese, 1000 island, honey mustard

Sandwiches

All sandwiches served with fries or cup of mixed green salad.

Croque Monsieur \$15
Ham, mornay sauce, grated Swiss on buttermilk bread & baked to perfection

Rueben \$13
House made corned beef, sauerkraut, swiss cheese on marble rye

Tuna Melt \$14
Albacore tuna on grilled sourdough with swiss cheese

Sea Glass Club \$13
Turkey, ham, bacon, lettuce, tomato on wheat bread with cranberry aioli

Shaved Prime Rib \$14
Slow roasted prime rib, pepper jack cheese, crispy onions and horseradish sauce

Burger* \$12
Half pound beef, LTO on a telera bun with pickle spear
BYO (build your own)
Add \$1 for cheese, choose cheddar, Swiss, blue cheese crumbles or pepper jack
Add \$2 per item: bacon, mushroom, onion, avocado

Wraps

Wheat tortilla wraps served with fries or cup of mixed green salad.

Chicken Caesar* \$13
Grilled chicken breast, romaine tossed with house made Caesar dressing and parmesan cheese

Turkey or Tuna \$13
Smoked turkey, Swiss, lettuce, tomato, mayo

Roasted Veggie \$13
Roasted vegetables, hummus, tomato, jack cheese

On Sandwiches & Wraps substitute fries or cup of salad for:
side salad \$1
side Caesar salad* \$2
cup of soup \$2
cup of chowder \$3
bowl of chowder \$5

Fish & Chips

Halibut Fish & Chips \$20
Beer battered halibut, served with coleslaw & French fries

Entrée Salads

Louie, Louie
Butter lettuce, avocado, asparagus, egg, tomato, Louis dressing

Dungeness Crab \$24

Bay Shrimp \$16

Chef Salad \$14
Chopped green lettuce, ham, turkey, olives, Monterey jack cheese, egg, scallions with choice of dressing

Thai Chicken Crunch \$14
Chicken, romaine, cabbage, cucumber, carrot, radish, cilantro tossed in an almond dressing and topped with crispy wontons & slivered almonds

Caesar* \$10
House made crouton, shaved parmesan

Fresh Garden Salad \$8

19% gratuity added to parties of 8 or more
Split plate charge \$5

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