



Breakfast
served daily
from 6:30-11:00

Breakfast Entree's

Scrambles

- Biscuits and Gravy.....\$13**
Two biscuits smothered in sausage gravy, two eggs, served with your choice of potatoes.
- Breakfast Skillet.....\$15**
Bacon, ham, sausage, onions, peppers, sausage gravy, cheddar cheese, and breakfast potatoes in a skillet topped with three eggs.
- Corned Beef Hash.....\$17**
Corned beef, three eggs, onions, hash browns, served with your choice of toast.
- Country Fried Steak.....\$19**
Country fried beef steak, two eggs, served with your choice of potatoes and toast.
- Eggs Benedict.....\$18**
Two poached eggs on a toasted English muffin with your choice of Canadian bacon, lox, steak, or Dungeness crab smothered in hollandaise, served with your choice of potatoes.
- Heen Kahidi.....\$14**
Your choice of french toast or pancakes, your choice of protein, and two eggs.
- Lodge Breakfast.....\$10**
Two eggs, your choice of potatoes and toast.
Add protein for \$3 (\$4 for Elk and Reindeer sausage patty).
- Oatmeal.....\$10**
Brown sugar, raisins, milk, a cinnamon stick, topped with blueberries.
- Salmon Hash.....\$19**
Grilled salmon, three eggs, onions, hash browns, served with your choice of toast.
- Steak and Eggs.....\$19**
Sirloin, two eggs, your choice of potatoes and toast.
Substitute New York \$4 Substitute Filet for \$8

- Served with your choice of potatoes and toast
- Creek Street.....\$14**
Three eggs, ham and cheddar cheese.
- Joe's.....\$14**
Three eggs, spinach, mushrooms, and swiss cheese.
- Smoked Salmon.....\$19**
Three eggs, smoked salmon, gouda cheese, and garlic.
- Tongass.....\$15**
Three eggs, reindeer sausage, mushrooms, cheddar and swiss cheese.

Omelettes

- Served with your choice of potatoes and toast
- Alaskan.....\$18**
Three eggs, elk, reindeer sausage, onions, mushrooms, cheddar and swiss cheese.
- Denver.....\$15**
Three eggs, ham, onions, peppers, and cheddar cheese.
- Greek Vegetarian.....\$13**
Three eggs, spinach, basil, tomatoes, and feta cheese.
- Meat Lovers.....\$16**
Three eggs, bacon, ham, sausage, cheddar and swiss cheese.

Local Favorites

- Alaskan Smoked Salmon Spread.....\$10**
Smoked salmon spread, capers, onions, and a toasted bagel.
- Bagel and Lox.....\$17**
Fresh lox, smoked salmon spread, capers, onions, and dill on a toasted everything bagel, served with fruit.
- Elk and Reindeer Hash.....\$17**
Minced elk and reindeer sausage, three eggs, onions, hash browns, served with your choice of toast.

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Breakfast
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Sweets

- Pancakes.....\$7
Stack of two pancakes with your choice of topping, whipped butter, and maple syrup.
- Waffle.....\$13
Belgian waffle with your choice of topping, whipped butter, and maple syrup.
- French Toast.....\$10
Four golden slices of Texas toast, whipped butter, and maple syrup. Add a topping for \$2
- Hunter's Delight.....\$19
A waffle and pancake sandwich filled with three eggs, elk and reindeer sausage patty, bacon, and cheddar cheese.

Toppings

Apples, blueberries, peaches, strawberries, or raspberries.

À la carte

- One Egg.....\$3
- Two Eggs.....\$4
- Three Eggs.....\$5
- Hash Browns.....\$5
- Breakfast Potatoes.....\$5
- Bacon.....\$5
- Ham.....\$5
- Sausage.....\$5
- Reindeer Sausage.....\$5
- Elk and Reindeer Sausage Patty.....\$6
- Toast.....\$5
- Two Biscuits with Gravy.....\$6
- Fruit.....\$7
- Fruit and Cottage Cheese.....\$9
- Bagel and Cream Cheese.....\$5
- Greek Yogurt and Raspberries.....\$5

Beverages

- Apple Juice.....\$3.50 / 4.50
- Cranberry Juice.....\$3.50 / 4.50
- Grapefruit Juice.....\$3.50 / 4.50
- Orange Juice.....\$3.50 / 4.50
- Pineapple Juice.....\$3.50 / 4.50
- Tomato Juice.....\$3.50 / 4.50
- Milk.....\$3.50 / 4.50
- Chocolate Milk.....\$3.50 / 4.50
- Coffee.....\$2.25
- Hot Chocolate.....\$2.25
- Hot Tea.....\$3.00
- Iced Tea.....\$2.25
- Bottled Water.....\$2.99
- San Pellegrino.....\$4.00

Soda Fountain

- Arnold Palmer.....\$2.25
- Barq's Root Beer.....\$2.25
- Coke.....\$2.25
- Diet Coke.....\$2.25
- Dr. Pepper.....\$2.25
- Fanta - Orange.....\$2.25
- Hi-C Flashin' Fruit Punch.....\$2.25
- Minute Maid Lemonade.....\$2.25
- Roy Rogers.....\$2.25
- Shirley Temple.....\$2.25
- Sprite.....\$2.25



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Lunch
served daily
from 11:00-5:00

Hors D'oeuvres

Alaskan Salmon Sampler.....\$20
Fresh lox, smoked salmon, salmon spread, capers, red onions, and crackers.

Baked Crab and Brie.....\$17
A hot bowl of creamy brie cheese and crab served with sourdough rolls, carrots, and apples.

Beer Battered Halibut Bites.....\$25
Served with a house tartar sauce.

Crab and Jalapeño Wontons.....\$17
Crab, jalapeños, and cream cheese stuffed wontons served over a bed of cabbage slaw and a drizzle of sweet and spicy sauce.

Devils on Horseback.....\$19
Bacon-wrapped scallops served with hollandaise.

Dill-Dusted Calamari.....\$17
Crispy fried tubes and tentacles served with garlic aioli.

Heen Kahidi Shrimp.....\$18
Breaded shrimp tossed in a Thai peanut butter sauce, garnished with kale chips, and green and red peppers.

Nachos Grande.....\$16
Barbeque pulled pork and barbeque chicken topped with avocados, onions, tomatoes, jalapeños, shredded cheddar and brewery cheese sauce, topped with salsa and sour cream.

Sesame-Crusted Ahi Tuna.....\$19
Thin sliced ahi tuna on a bed of cabbage and mango-wasabi vinaigrette, topped with fried wonton strips and wasabi, served with a side of ginger and pineapple-mango salsa.

Soft Pretzels.....\$14
Three pretzel sticks with kosher salt served with a spicy ground mustard and brewery cheese sauce.

Skillet Fries

Candied Bacon.....\$13
Candied bacon, barbeque chicken, cheddar cheese, and green onions.

Halibut Gruyere.....\$19
Grilled halibut smothered in a gruyere cheese sauce.

Smoked Pork.....\$13
Pulled pork, candied bacon, smoked gouda, barbeque sauce, and topped with coleslaw.

Shellfish

Alaskan Dungeness Crab.....\$31
1lb of crab served with drawn butter.

Alaskan King Crab.....\$56
1lb of crab served with drawn butter.

Steamed Mussels.....\$19
1lb of mussels steamed in a white wine butter sauce and served with sourdough rolls.

Shellfish Pail.....\$125
1lb of king crab, 1lb of dungeness crab, 1lb of clams, 1lb of mussels, four prawns, reindeer sausage, and red potatoes.

Vermouth Clams.....\$18
1lb of clams swimming in an herb broth with a hint of red pepper flakes served with sourdough rolls.

Soup

Served with oyster crackers.

Cup or Bowl of Seafood Chowder.....\$7 / 10

Cup or Bowl of Soup Du Jour.....\$6 / 9

Bread Bowl of Seafood Chowder.....\$13
Sourdough bread bowl.



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Sandwiches

Served with your choice of one side

- Alaskan Gold Rush.....\$19**
Deep-fried halibut, candied bacon, provolone cheese, and honey mustard on a potato bun with lettuce, tomatoes, and onions.
- Blackened Salmon.....\$18**
Blackened salmon with wasabi slaw on a brioche bun with lettuce, tomatoes, and onions.
- Buffalo Chicken.....\$15**
Buffalo-fried chicken strips, candied bacon, provolone cheese, and honey mustard on a potato bun with lettuce, tomatoes, and onions.
- Chicken Caesar Wrap.....\$14**
Grilled chicken, bacon, romaine, and caesar dressing in a flour tortilla wrap.
- French Dip.....\$17**
Shaved prime rib on a hoagie roll served with au jus and a side of sour cream horseradish.
- Halibut Gruyere.....\$18**
Grilled halibut topped with a gruyere cheese sauce on a potato bun with lettuce, tomatoes, and onions.
- Porky Pig.....\$16**
Smoked pulled pork, candied bacon, barbeque sauce, provolone cheese, topped with coleslaw on a potato bun.
- Reuben.....\$15**
Corned beef, sauerkraut, swiss cheese, and 1000 Island on a toasted rye bread.
- Vegan Delight.....\$17**
Grilled portobello mushroom, avocado, lettuce, tomato, onion, sprouts, vegan chipotle mayo, on a potato bun.

Sides

French fries, basmati rice, vegetables, and coleslaw. For an additional \$2: Sweet potato fries, rosemary fries, onion rings, chowder, soup du jour, caesar salad, spinach salad, or a house salad.

Burgers

Served with your choice of one side

- Big Alaskan.....\$19**
Two elk patties, bacon, cheddar cheese, and 1000 Island on a sesame seed bun with lettuce, tomatoes, onions, and pickles.
- Cape Fox.....\$17**
1/2lb beef patty and your choice of cheese on a sesame seed bun with mayonnaise, lettuce, tomatoes, onions, and pickles.
Add-ons:
\$1: sauteed mushroom, fresh jalapeños, caramelized onions.
\$2: Bacon or candied bacon.
- Green Chili Buffalo.....\$18**
1/3lb bison patty, pepper jack cheese, a grilled green chili, and chipotle mayonnaise on a potato bun with lettuce, tomatoes, and onions.
- Pretzel.....\$19**
1/2lb beef patty, candied bacon, and brewery cheese sauce on a pretzel bun with stone-ground mustard, lettuce, tomatoes, and onions.
- Smoky Barbeque Bison.....\$18**
1/3lb bison patty, bacon, smoky cheddar cheese, and barbeque sauce on a sesame seed bun with lettuce, tomatoes, and onions.

Fish and Chips

Served with coleslaw

- Two Piece Halibut.....\$21**
- Three Piece Halibut.....\$24**
- Fried Oysters.....\$19**
- Captain's Platter.....\$30**
Deep-fried halibut, salmon, shrimp, and oysters.



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Entreés

- Alaskan Macaroni and Cheese.....\$20**
Reindeer sausage and our specialty house cheese blend, baked and topped with seasoned bread crumbs.
- Chicken Yakisoba.....\$20**
Grilled chicken and vegetables in a sweet and spicy ginger sauce served over yakisoba noodles.
- Chicken Fettuccini.....\$21**
Sautéed chicken tossed in a cream sauce topped with parmesan cheese and served with garlic bread.
- Fresh Catch.....\$25**
4oz of halibut, 4oz of salmon, grilled or blackened, with a lingonberry sauce and choice of two sides.
- Seafood Fettuccini.....\$25**
Crab, shrimp, and scallops tossed in a cream sauce and topped with parmesan cheese, served with garlic bread.
- Smokehouse Platter.....\$25**
A third of a rack of ribs, a quarter chicken, and 4oz of pulled pork smothered in barbeque sauce and served with french fries and coleslaw.

Seafood

- Dungeness Crab.....\$61**
2lbs of crab, drawn butter and choice of two sides.
- King Crab.....\$91**
1 1/2lbs of crab, drawn butter and choice of two sides.
- Crab Feast.....\$99**
1lb of dungeness, 1lb of king crab, drawn butter, and choice of two sides.

Sides

French fries, basmati rice, vegetables, and coleslaw. For an additional \$2: Sweet potato fries, rosemary fries, onion rings, chowder, soup du jour, caesar salad, spinach salad, or a house salad.

Garden Salads

On a bed of mixed greens

- Blueberry Halibut.....\$20**
Grilled halibut topped with our blueberry butter, smoked mozzarella, candied pecans, blueberries, and tomatoes with a side of white balsamic vinaigrette.
- Buffalo Chicken.....\$17**
Buffalo-fried chicken, bleu cheese crumbles, tomatoes, and onions, with a side of chipotle ranch.
- Caesar.....\$13**
Romaine tossed in caesar dressing and parmesan cheese topped with croutons.
Small caesar salad \$6
- Entree House Salad.....\$10**
Carrots, cucumbers, tomatoes, onions, and sweet bell peppers with your choice dressing.
Small house salad \$6
- Jamaican Steak.....\$21**
6oz of grilled sirloin, avocado, bell peppers, carrots, cucumbers, tomatoes, wasabi, mozzarella cheese, and pineapple-mango salsa with a side of mango vinaigrette.
- Seared Salmon.....\$21**
4oz seared salmon, tomatoes, cucumbers, carrots, toasted almonds, and wonton strips with a side of sesame ginger vinaigrette.
- Sesame-Crusted Ahi Tuna.....\$19**
Sesame-crusted ahi tuna, carrots, tomatoes, onions, and pineapple-mango salsa with a side of mango vinaigrette.
- Spinach.....\$14**
Spinach, feta cheese, craisins, and spiced pecans with a side of apple-herb vinaigrette.
Small spinach salad \$8

Salad Add-Ons

- Chicken.....\$6**
- Filet.....\$15**
- Halibut.....\$11**
- New York.....\$13**
- Salmon.....\$10**
- Shrimp.....\$11**

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Desserts

White Chocolate Crème Brûlée.....\$9

Classic luscious custard with a burnt caramelized sugar crust.

Cheesecake.....\$9

Caramel cheesecake with a chocolate drizzle or a vanilla cheesecake with a strawberry sauce.

Chocolate Decadence.....\$9

Chocolate torte with white chocolate cream and raspberry sauce.

Dockside Pie.....\$9

See server for current selection.

Harold's Banana Cream Dream.....\$9

Deep-fried banana cheesecake set in our Jim Beam caramel sauce served with vanilla bean ice cream and apples.

Mud Pie.....\$9

Cookies and cream and vanilla bean ice cream cake with an Oreo cookie crust on a bed of hot fudge topped with whipped cream, almonds, and Hershey's chocolate sauce.

Peanut Butter Pie.....\$9

Creamy peanut butter pie with a chocolate ganache topping on an Oreo cookie crust.

Salted Caramel Cookie.....\$9

Molten salted caramel cookie served in a sizzling skillet with Jim Beam caramel sauce and vanilla bean ice cream.

Warm-Fried Donuts.....\$9

Eight warm donuts served with Jim Beam caramel, strawberry, and chocolate dipping sauces.

White Chocolate Banana Bread

Pudding.....\$9

Old world bread pudding with fresh bananas, white chocolate, coconut, and dried cherries, topped with whipped cream. Add ice cream for \$3

Signature Cocktails

Blood Orange Mojito

Bacardi, muddled mint leaves, blood orange juice, fresh lime, simple syrup, topped with soda water.

Blueberry and Cucumber Gimlet

Juniper gin, muddled blueberries, cucumbers, and mint, fresh lime, simple syrup, topped with soda water.

Cape Fox Bloody Mary

Grey Goose vodka and Filthy spices, garnished with an antipasto skewer, bacon, three prawns, celery, green olives, pickled green beans, Chef's pickled asparagus, and a cocktail onion.

Cape Fox Margarita

Patron, Cointreau, agave nectar, fresh lime, sweet and sour, with a Himalayan pink salt rim.

Filthy Bleu Martini

Grey Goose vodka, dry vermouth, Filthy olive juice, and bleu cheese stuffed olives.

Grapefruit Press

Deep Eddy Grapefruit vodka, white cranberry juice, topped with soda water.

Pineapple Express

Pineapple-infused vodka and Malibu rum with orange juice and Sprite.

Sea Cucumber

Hendrick's Gin, muddled cucumbers, fresh lime juice, topped with soda water.

Drafts:

14 Rotating drafts from Denali Brewing and Alaskan Brewing.

See server for current selection.





Dinner
served daily
from 5:00-9:00
Thu-Sat 5:00-10:00

Hors D'oeuvres

Alaskan Salmon Sampler.....\$20
Fresh lox, smoked salmon, salmon spread, capers, red onions, and crackers.

Baked Crab and Brie.....\$17
A hot bowl of creamy brie cheese and crab served with sourdough rolls, carrots, and apples.

Beer Battered Halibut Bites.....\$25
Served with a house tartar sauce.

Crab and Jalapeño Wontons.....\$17
Crab, jalapeños, and cream cheese stuffed wontons served over a bed of cabbage slaw and a drizzle of sweet and spicy sauce.

Devils on Horseback.....\$19
Bacon-wrapped scallops served with hollandaise.

Dill-Dusted Calamari.....\$17
Crispy fried tubes and tentacles served with garlic aioli.

Heen Kahidi Shrimp.....\$18
Breaded shrimp tossed in a Thai peanut butter sauce, garnished with kale chips, and green and red peppers.

Nachos Grande.....\$16
Barbeque pulled pork and barbeque chicken topped with avocados, onions, tomatoes, jalapeños, shredded cheddar and brewery cheese sauce, topped with salsa and sour cream.

Sesame-Crusted Ahi Tuna.....\$19
Thin sliced ahi tuna on a bed of cabbage and mango-wasabi vinaigrette, topped with fried wonton strips and wasabi, served with a side of ginger and pineapple-mango salsa.

Soft Pretzels.....\$14
Three pretzel sticks with kosher salt served with a spicy ground mustard and brewery cheese sauce.

Skillet Fries

Candied Bacon.....\$13
Candied bacon, barbeque chicken, cheddar cheese, and green onions.

Halibut Gruyere.....\$19
Grilled halibut smothered in a gruyere cheese sauce.

Smoked Pork.....\$13
Pulled pork, candied bacon, smoked gouda, barbeque sauce, and topped with coleslaw.

Shellfish

Alaskan Dungeness Crab.....\$31
1lb of crab served with drawn butter.

Alaskan King Crab.....\$56
1lb of crab served with drawn butter.

Oysters on the Half Shell.....\$18
Half dozen of oysters on the half shell with a lemon wedge and Tabasco.

Steamed Mussels.....\$19
1lb of mussels steamed in a white wine butter sauce and served with sourdough rolls.

Shellfish Pail.....\$125
1lb of king crab, 1lb of dungeness crab, 1lb of clams, 1lb of mussels, four prawns, reindeer sausage, and red potatoes.

Vermouth Clams.....\$18
1lb of clams swimming in an herb broth with a hint of red pepper flakes served with sourdough rolls.

Soup

Served with oyster crackers.

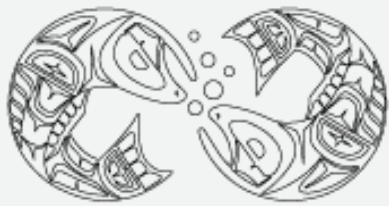
Cup or Bowl of Seafood Chowder.....\$7 / 10

Cup or Bowl of Soup Du Jour.....\$6 / 9

Bread Bowl of Seafood Chowder.....\$13
Sourdough bread bowl.

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Hand-Cut Steaks

- 12oz Ribeye.....\$35**
Topped with sautéed mushrooms and onions, served with a baked potato and asparagus.
- 20oz Ribeye.....\$45**
Topped with sautéed mushrooms and onions, served with a baked potato and asparagus.
- Bacon-Wrapped Filet Mignon.....\$45**
Served with our Cabernet demi-glace, served with mashed potatoes and asparagus.
- Center-Cut New York.....\$33**
Topped with three black and tan onion rings, served with roasted potatoes and chef's vegetable medley.
- Pepper Steak.....\$30**
Sirloin rubbed with crushed black pepper and smothered in our brandy demi-glace, served with mashed potatoes and chef's vegetable medley.
- 8oz Prime Rib (See server for availability).....\$29**
Served with a baked potato and asparagus.
- 12oz Prime Rib(See server for availability).....\$33**
Served with a baked potato and asparagus.
Prime Rib is served with a side of au jus and sour cream horseradish.

Add-Ons

- Bleu Cheese Crust.....\$4**
- Chimichurri.....\$4**
- Mushrooms and Onions.....\$4**
- Pepper Gravy.....\$5**
- Oscar (Dungeness and hollandaise).....\$10**
- 1/2lb Dungeness.....\$16**
- 1/2lb King Crab.....\$25**
- 6oz Salmon Filet.....\$10**
- 6oz Halibut Filet.....\$13**
- Three Prawns.....\$11**

Crab

Served with your choice of two sides

- Dungeness Crab.....\$66**
2lbs of crab served with drawn butter.
- King Crab.....\$91**
1 1/2lbs of crab served with drawn butter.
- Crab Feast.....\$99**
1lb of dungeness, 1lb king crab served with drawn butter.

Pastas

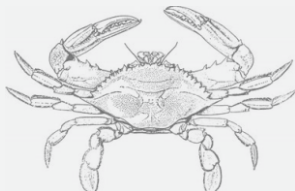
- Alaskan Macaroni and Cheese.....\$20**
Reindeer sausage and our specialty house cheese blend baked and topped with seasoned bread crumbs.
- Chicken Yakisoba.....\$20**
Grilled chicken and vegetables in a sweet and spicy ginger sauce served over yakisoba noodles.
- Chicken Fettuccini.....\$21**
Sautéed chicken tossed in a cream sauce topped with parmesan cheese and served with garlic bread.
- Seafood Fettuccini.....\$29**
Crab, shrimp, and scallops tossed in a cream sauce and topped with parmesan cheese and served with garlic bread.

Smokehouse

- Smokehouse Platter.....\$25**
A third of a rack of ribs, a quarter chicken, and 4oz pulled pork all smothered in barbeque sauce and served with french fries and coleslaw.

Sides

Asparagus, vegetable medley, caesar salad, house salad, spinach salad, chowder, soup du jour, baked potato, mashed potatoes, basmati rice, coleslaw, french fries, rosemary fries, onion rings, sweet potato fries.



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Thu-Sat 5:00-10:00

Seafood

Cedar-Plank Salmon.....\$32

Fresh cut salmon baked on a cedar-plank with a side of lingonberry sauce, served with basmati rice and asparagus.

Grilled Salmon.....\$30

Fresh cut salmon with a mango-strawberry champagne salsa, served with basmati rice and asparagus.

Halibut Gruyere.....\$39

Fresh cut halibut grill marked and pan seared, topped with our gruyere cheese sauce, served with mashed potatoes and chef's vegetable medley.

Herb-Crusted Halibut.....\$39

Fresh cut halibut pan seared with our panko and herb crust with a side of lemon-garlic beurre blanc, served with a baked potato and chef's vegetable medley.

Miso Salmon.....\$32

Fresh cut salmon grilled and topped with our miso glaze and then baked until caramelized, served with basmati rice and an Asian stir fry.

Pan-Fried Halibut Cheeks.....\$43

Swimming in our lemon beurre blanc sauce, served with roasted potatoes and asparagus.

Pan-Seared Scallops.....\$37

Swimming in our lemon beurre blanc sauce, served with basmati and chef's vegetable medley.

Thai Curry Halibut.....\$39

Seared fresh halibut with a red Thai basil curry sauce, served with basmati rice and roasted bok choy.



Burgers

Served with your choice of one side

Big Alaskan.....\$19

Two elk patties, bacon, cheddar cheese, and 1000 Island on a sesame seed bun with lettuce, tomatoes, onions, and pickles.

Cape Fox.....\$17

1/2lb beef patty and your choice of cheese on a sesame seed bun with mayonnaise, lettuce, tomatoes, onions, and pickles.

Add-ons:

\$1: sauteed mushroom, fresh jalapeños, caramelized onions.

\$2: Bacon or candied bacon.

Green Chili Buffalo.....\$18

1/3lb bison patty, pepper jack cheese, a grilled green chili, and chipotle mayonnaise on a potato bun with lettuce, tomatoes, and onions.

Pretzel.....\$19

1/2lb beef patty, candied bacon, and brewery cheese sauce on a pretzel bun with stone-ground mustard, lettuce, tomatoes, and onions.

Smoky Barbeque Bison.....\$18

1/3lb bison patty, bacon, smoky cheddar cheese, and barbeque sauce on a sesame seed bun with lettuce, tomatoes, and onions.

Fish and Chips

Two Piece Halibut.....\$21

Three Piece Halibut.....\$24

Fried Oysters.....\$19

Captain's Platter.....\$30

Deep-fried halibut, salmon, shrimp, and oysters.



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Thu-Sat 5:00-10:00

Garden Salads

On a bed of mixed greens

Blueberry Halibut.....\$20

Grilled halibut topped with our blueberry butter, smoked mozzarella, candied pecans, blueberries, and tomatoes with a side of white balsamic vinaigrette.

Buffalo Chicken.....\$17

Buffalo-fried chicken, bleu cheese crumbles, tomatoes, and onions, with a side of chipotle ranch.

Caesar.....\$13

Romaine tossed in caesar dressing and parmesan cheese topped with croutons.
Small caesar salad \$6

Entree House Salad.....\$10

Carrots, cucumbers, tomatoes, onions, and sweet bell peppers with your choice dressing.
Small house salad \$6

Jamaican Steak.....\$21

6oz of grilled sirloin, avocado, bell peppers, carrots, cucumbers, tomatoes, wasabi, mozzarella cheese, and pineapple-mango salsa with a side of mango vinaigrette.

Seared Salmon.....\$21

8oz seared salmon, tomatoes, cucumbers, carrots, toasted almonds, and wonton strips with a side of sesame ginger vinaigrette.

Sesame-Crusted Ahi Tuna.....\$19

Sesame-crusted ahi tuna, carrots, tomatoes, onions, and pineapple-mango salsa with a side of mango vinaigrette.

Spinach.....\$14

Spinach, feta cheese, craisins, and spiced pecans with a side of apple-herb vinaigrette.
Small spinach salad \$8

Salad Add-Ons

Chicken.....\$6

Filet.....\$15

Halibut.....\$11

New York.....\$13

Salmon.....\$10

Shrimp.....\$11

Desserts

White Chocolate Crème Brûlée.....\$9

Classic luscious custard with a burnt caramelized sugar crust.

Cheesecake.....\$9

Caramel cheesecake with a chocolate drizzle or a vanilla cheesecake with a strawberry sauce.

Chocolate Decadence.....\$9

Chocolate torte with white chocolate cream and raspberry sauce.

Dockside Pie.....\$9

See server for current selection.

Harold's Banana Cream Dream.....\$9

Deep-fried banana cheesecake set in our Jim Beam caramel sauce served with vanilla bean ice cream and green apples.

Mud Pie.....\$9

Cookies and cream and vanilla bean ice cream cake with an Oreo cookie crust on a bed of hot fudge topped with whipped cream, almonds, and Hershey's chocolate sauce.

Peanut Butter Pie.....\$9

Creamy peanut butter pie with a chocolate ganache topping on an Oreo cookie crust.

Salted Caramel Cookie.....\$9

Molten salted caramel cookie served in a sizzling skillet with Jim Beam caramel sauce and vanilla bean ice cream

Warm-Fried Donuts.....\$9

Eight warm donuts served with Jim Beam caramel, strawberry, and chocolate dipping sauces.

White Chocolate Banana Bread

Pudding.....\$9

Old world bread pudding with fresh bananas, white chocolate, coconut, and dried cherries, topped with whipped cream. Add ice cream for \$3

After-Dinner Drinks

Chocolate Martini.....\$12

Vodka, Bailey's, Godiva Chocolate, and Hershey's syrup.

Coffee Nudge.....\$14

Brandy, Bailey's, Creme de Cacao, Kahlua, and coffee.

The Distinguished Gentleman.....\$14

Disaronno Amaretto, Scotch, bitters, and an orange peel.

The Manhattan.....\$12

Knob Creek, sweet vermouth, bitters, and an orange and cherry.

Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness.

