

SMALL SWEETS

house-baked mini-desserts
4.5 for one 12.50 for a trio

portugese port flan *

caramelized custard with lemon, orange and port wine; served with whipped cream

chocolate marble cheesecake *

topped with dark chocolate ganache and whipped cream; drizzed with raspberry sauce

carrot genoise cake

a light carrot sponge cake layered with cardamom cream cheese frosting and chocolate ganache; topped with candied carrots

chocolate-kahlua silk pie *

with brown sugar-pecan crust, espresso-chocolate ganache and kahlua-caramel sauce

“ris a la malta” *

rich and creamy rice pudding with toasted almonds and cranberries; with cranberry-grand marnier sauce

cobbler-of-the-day

served warm with vanilla ice cream

today’s housemade ice cream *

served with a cookie *

today’s housemade sorbet *

served with a cookie *

chocolate-hazelnut brownie sundae

served warm and topped with vanilla ice cream and fudge sauce

* is or can be gluten-free

COFFEE

2.75

organic blends by columbia river coffee roasters

TEAS

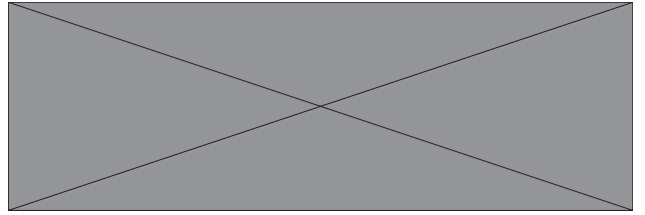
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freshly-brewed pot

earl grey (regular & decaf), english breakfast, darjeeling, emerald blossom green tea, star-spangled herbal tea, mint, chamomile

BRIDGE *water*

B I S T R O



DINNER

oscar wilde -
“no love is as pure and
simple as the love of food”

SMALL PLATES

spanish tapas-inspired plates designed to be ordered as a first course or combined to make a meal.

pickled herring 7 *

cured in white wine sauce and served with crostini

dungeness crab cocktail 15 *

with absolut peppar vodka cocktail sauce

chili-lime prawns (6) 10 (10) 16 *

sauteed; served with honey-lime aioli

crab-scargot 15.5 *

dungeness crab in garlic, herb and hazelnut butter

seafood cakes-of-the-day 2 for 12.5

sauteed; served with today's aioli

steamed willapa bay manila clams 15 *

white wine, butter, preserved lemon and fresh herbs

willapa bay oyster sampler 15 *

served 3 ways: oyster shooters (2) with absolut-peppar vodka cocktail sauce; fried (2) with cole slaw; on-the-half-shell (2) with bloody mary sorbet

calamari "bites" 8 *

deep-fried; served with our red tartar sauce

willapa bay oysters

shooters* or pan-fried *

shooters with absolut peppar cocktail sauce;
pan-fried with tartar sauce
3 for 6.5 6 for 12.5

swedish meatballs 7

-an astoria favorite-

5 spice-encrusted pork tenderloin 10.5 *

with orange-chipotle dipping sauce and corn relish

cajun fried pickles & artichoke hearts 8 *

served with pickled egg and remoulade sauce

swiss gruyere cheese fondue 10 *

with kirschwasser & white wine

roasted garlic bulb 8.5 *

served with herb-encrusted chevre cheese, red pepper-kalamata olive tapenade and crostini

SOUPS

served with fresh house-made bread

soup of the day 4.5 / bowl 7.5

clam and mussel chowder 4.75 / bowl 8.5 *

a 27-year favorite at our shoalwater restaurant; potatoes, tomatoes, basil, cream and a hint of curry

french mushroom & onion 4.5 /bowl 7.5

(made with housemade rich vegetable stock)
topped with crouton and melted gruyere cheese

SALADS

served with house-made bread

house salad of organic greens 5.5 / 8 *

with toasted hazelnuts, radish sprouts and tomato
choice of dressings:

bleu cheese, sweet-sour vinaigrette, ranch,
balsamic-honey mustard, wild salalberry vinaigrette

caesar salad 6.5 / 9 *

with tony's classic dressing, asiago cheese and
housemade garlic croutons

peninsula cranberry salad 6.5 / entree 9 *

organic greens with feta cheese, toasted walnuts and
craisins; with our cranberry vinaigrette

apple-gorgonzola-spinach salad 11 *

fresh baby spinach, apples, gorgonzola
crumbles and raw mushrooms tossed with warm
sweet-sour vinaigrette
add bacon 1.5

mayan salad 12.5 *

roasted beets and yams, quinoa, avocado
and tomato; served in a savoy cabbage leaf
with honey-lime dressing on the side

enhance any salad or entree with:

3 oz. crab add 8

5 grilled prawns add 7

6 oz. grilled chicken breast add 5

5 oz. grilled salmon add 9

welcome and bon appetit!

ann and tony kischner - restaurateurs

lynne "red" pelletier - executive chef

jason lancaster - chef-de-cuisine

HOUSE SPECIALTIES

served with fresh house-made bread

fresh fish-of-the-day *

your server will inform you of today's special

pan-seared wild salmon 29 *

served with swedish mustard-dill sauce and roasted potato-beet-yam hash

nw potlatch 29 *

chef pelletier's signature bouillabaisse with dungeness crab, salmon, clams, mussels, prawns, scallops in a fragrant tomato-ginger fish fumet

chili-lime prawns (12) 25 *

sauteed with chilis, fresh lime & olive oil; served with honey-lime aioli and rice pilaf

bronzed scallops 23 *

pan-seared jumbo scallops with chimichurri sauce and parmesan-chorizo risotto

roast spice-encrusted duck breast 25 *

a shoalwater restaurant specialty; with cranberry-wild blackberry-truffle demi-glace; served with almond-currant cous cous

grilled prime rib steak *

12 ounce 26 8 ounce 20

charbroiled and served with au jus, sour cream-horseradish sauce and mashed yukon gold potatoes
*not available rare

bleu cheese-encrusted new york steak 30 *

encrusted with rogue creamery bleu cheese and served with roasted beet demi-glace sauce

black butte porter bison brisket 25 *

slow-simmered with aromatic vegetables in our black butte porter bbq sauce

BISTRO FARE

served with fresh house-made bread

pan-fried willapa bay oysters *

(cajun-style or deep-fried also available)
served with tartar sauce or creole mayonnaise
6 for 14.5 10 for 23

seafood cake-of-the-day

ask your server
2 cakes 19 3 cakes 23

pasta-of-the-day

ask your server for today's preparation

ratatouille 15 * v

braised tomato, onion, zucchini, eggplant and garlic; served with basil-cheese polenta

chicken-wild mushroom marsala 20

pan-seared panko-herb encrusted chicken breast in a wild mushroom and marsala cream sauce; served over pasta

GOURMET BURGERS

served with french fries

shoalwater cougar burger 11.5 *

flame-grilled all-natural Piedmontese beef patty on a toasted kaiser bun; topped with Cougar gold white cheddar, pepper-bacon, cranberry-blueberry mustard, mayonnaise, lettuce and tomato

gorgonzola burger 10.5 *

flame-grilled all-natural Piedmontese beef patty on a kaiser bun; topped with caramelized onions and gorgonzola cheese, balsamic mustard mayonnaise, lettuce and tomato with pepper-bacon add 1.5

portabello mushroom "burger" 11

meatless - teriyaki glazed mushrooms grilled with swiss cheese and served on a kaiser bun with balsamic mustard mayonnaise, lettuce and tomato

"FISH" & CHIPS

served with house slaw and french fries

wild alaskan cod and chips *

lightly breaded and deep-fried
small 12.5 large 19.5

calamari 12.5 *

lightly breaded and deep-fried;

* items which are or can be prepared gluten-free

split order charge 2.5 • corkage 15 per bottle

18% suggested gratuity added to parties of seven or more and separate checks.

notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.