

# SMALL SWEETS

*house-baked mini-desserts*

**\$3.75 for one \$9.5 for a trio**

chocolate-kahlua silk pie

*with brown sugar-pecan crust & caramel sauce*

lavendar-white chocolate cheesecake

*with wild blackberry compote*

summer fruit cobbler

*(ask your server for the fruit of the day)*

*with vanilla ice cream*

buttermilk panacotta

*silky italian custard topped with fresh berries*

chocolate-coconut brownie sundae

*rich, dark macarron brownie topped with vanilla ice cream and Malibu rum chocolate sauce*

lemon butter pound cake

*topped with fresh strawberries in balsamic sauce*

today's house-made ice cream

*served with a fresh-baked cookie*

today's house-made sorbet

*served with a fresh-baked cookie*

## COFFEE

**\$2.5**

*organic free-trade coffees*

*blended to our taste and roasted daily*

*by long beach coffee roasters, long beach, wa*

regular blend

*colombia excelso and lintong sumatra*

decaffeinated blend

*ethiopian sidamo and brazil cerrado*

## TEA

**pot \$4**

*hand-picked loose-leaf estate teas from*

*barnes & watson tea company, seattle, wa*

earl grey (regular & decaf)

english breakfast (regular & decaf)

darjeeling

emerald blossom green tea

star-spangled herbal tea

mint herbal tea

*organic fair-trade teas from*

*enchanted teas, tacoma, wa*

huckleberry assam

caramel pear assam

# SOUPS

*served with house-made bread*

soup of the day **4.5 / bowl 8.5**

clam and mussel chowder **5 / bowl 9.5 \***  
*a 27-year favorite at our shoalwater restaurant;  
potatoes, tomatoes, basil, cream and a hint of curry*

hungarian mushroom-dill soup  
**4.5 /bowl 8.5 \***

*our award-winning version of a  
traditional soup; made with sour cream*

# SALADS

*served with house-made bread*

house salad of organic greens **6 / 8.5 \* v**  
*with toasted hazelnuts, radish sprouts and tomato tossed  
with **choice of dressings:***

*bleu cheese, sweet-sour vinaigrette<sup>v</sup>, ranch,  
balsamic-honey mustard, wild salalberry vinaigrette<sup>v</sup>*

caesar salad **7 / entree 9.5 \***  
*with tony's classic dressing, asiago cheese and  
housemade garlic croutons*

cranberry salad **7 / entree 9.5 \* v**  
*organic greens with feta cheese, toasted walnuts and  
craisins; with our cranberry vinaigrette*

strawberry-gorgonzola-spinach salad **12 \* v**  
*fresh spinach tossed with sweet and sour  
vinaigrette, strawberries, gorgonzola crumbles  
and toasted spiced walnuts*

mayan salad **13 \* v**  
**quinoa, roasted yams and beets, corn-black bean  
relish, avocado, tomato and a side of honey-lime  
dressing**

mediterranean cous cous salad **12. v**  
**israeli cous cous with cucumber, red onion,  
tomato,  
feta cheese, cumin, frisee and herb vinaigrette**

enhance any salad or entree with:

- 3 oz. crab add 8**
- 5 grilled prawns add 7**
- 6 oz. grilled chicken breast add 5**
- deep-fried calamari add 7.5**
- 4 oz. grilled salmon add 9**
- 4 oz. grilled sirloin tip steak add 8**
- 7 oz. flash grilled ahi add 15**
- 4-oz. tofu add 4**

# COMBOS

*1/2 sandwich, small house salad or  
cup of soup or chowder any two for 10*

# “FISH” & CHIPS

*flash-fried in transfat-free oil;  
served with house slaw and tartar sauce*

wild alaskan cod \*  
**small 12.5 regular 19.5**

calamari **12.5 \***

razor clams "calamari-style" **17 \***

willapa bay oysters \*  
**5 for 14.5 8 for 22**

# BURGERS

*served with a scatter of house fries*

shoalwater cougar burger **12 \***  
*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*

classic burger **9.5 \***  
*flame-grilled all-natural Piedmontese beef patty  
on a toasted bun with lettuce, tomato and mayo*  
**with tillamook gold cheddar add 1.5**  
**with pepper-bacon add 1.5**

gorgonzola burger **11.5 \***  
*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**

bourbon bacon jam burger **12 \***  
*flame-grilled all-natural Piedmontese beef patty topped  
with Chef Red's bacon jam, muenster cheese,  
lettuce and tomato on a toasted kaiser bun*

mediterranean lamb burger **15 \***  
*flame-grilled lamb patty on a toasted  
kaiser bun; topped with feta cheese,  
sundried tomato aioli, lettuce and tomato*

# BISTRO FARE

*served with house-made bread*

grilled wild salmon **14.5 \***  
*4-oz. filet with teriyaki aioli*

pan-fried willapa bay oysters \*  
*(cajun-style or deep-fried also available)*  
*served with tartar sauce or creole mayonnaise*  
**5 for 14.5 8 for 22**

pasta-of-the-day  
**with grilled chicken breast add 5**  
**with seafood medley add 8**

ratatouille **15 \* v**  
*braised tomato, onion, zucchini, eggplant and garlic;*

moroccan chicken **19 \***  
*boneless dark-meat chicken braised with garlic, tomato,  
kalamata olives and middle eastern spices*

steak frites **20 \***  
*grilled 8-oz. ball tip sirloin steak with  
flame roasted tomato-pine nut-orange sauce,  
frizzled onions and french fries*

## welcome and bon appetit!

**split order charge 2.5 • corkage 15 per bottle**

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

**\* items which are (or can be prepared) gluten-  
free**

**(wheat products cooked in same area)**

**<sup>v</sup> items which are (or can be) vegan**

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

# SANDWICHES ETC.

*served with a scatter of house fries*

asiago-grilled chicken salad sandwich  
**half 6 full 9**

**grilled "inside-out" with** *crispy asiago cheese on the outside, chicken-pesto salad on the inside*

"black & white" sandwich  
**half 6 full 9**

**ham, turkey, brie cheese, avocado, marinated red onion, lettuce and mayonnaise; on black rye and white sourdough breads**

curried shrimp sandwich  
**half 6 full 9**

**oregon pink shrimp, cream cheese, green onion and curry; baked open-faced on our french bread**

classic reuben sandwich  
**half 6 full 9**

**with corned beef, sauerkraut, swiss cheese and 1000 island dressing on black rye**

turkey reuben sandwich  
**half 6 full 9**

**a variation on the classic with turkey, sauerkraut, swiss cheese and 1000 island dressing on black rye**

fish-of-the-day street tacos **11.5 \***

*2 white corn tortillas topped with sauteed fish, our house mexi-slaw and mexican cheese; served with roasted corn-black bean-rice relish*

fisherman's sandwich **12.5**

**grilled wild salmon with olive tapenade, mozzarella cheese and balsamic mustard mayonnaise on our housemade french bread**

mediterranean veggie wrap **8.5 v**

*housemade hummus, roasted vegetables and feta cheese in a flour tortilla*

bicentennial bison brisket bun **12**

**- in honor of Astoria's 200th birthday celebration**

*braised with ft. george's quick wit beer; served memphis-style with cole slaw on a kaiser bun*

prime rib dip sandwich **12**

*thinly sliced prime rib on a toasted hoagie bun; served with au jus and horseradish sauce add swiss cheese 2*

# FRIES

house french fries \* v

**small 3 large 4.5**

*flash-fried in trans-fat free oil; with tomato ketchup*

cajun fries \* v

**small 3.5 large 5**

**tossed with** *cajun "magic dust;" with creole mayo*

over-the-top fries **9 \***

**tossed with gorgonzola & pepper-bacon crumbles or tossed with truffle oil and truffle shavings v**

add dipping sauces  
**50¢ each**

# GLASS POURS

*ask to see our complete list of bottled wines*

## white wines

cava brut, segura viudas (spain) **7 / 27**  
prosecco, zardetto (italy) **8 / 30**  
pinot gris, a to z (or) **8.5 / 32**  
pinot gris, raptor ridge (or) **11 / 42**  
pinot grigio, stella (italy) **6 / 22**  
chardonnay, eve, chas. smith (wa) **7.5 / 28**  
chardonnay, naked, ryan patrick (wa) **7 / 27**  
chardonnay, heron (ca) **8.5 / 32**  
chardonnay, stimson (wa) **6 / 15 (1/2-liter)**  
sauvignon blanc, terra blanca (wa) **7.5 / 28**  
riesling, ste.chapelle (id) **6 / 22**  
gewurtztraminer, covey run (wa) **6 / 22**  
viognier, abacela (or) **8.5 / 32**  
vouvray, sauvion (france) **7.5 / 28**

## red wines

pinot noir, redman (or) **8 / 30**  
pinot noir, a to z (or) **11.5 / 44**  
pinot noir, coeur de terre (or) **13.5 / 52**  
cab. sauvignon, stimson (wa) **6**  
cab. sauvignon, chas.smith (wa) **11.5 / 44**  
merlot, flying fish (wa) **8.5 / 32**  
merlot, stimson (wa) **6 / 21.5 (1/2-liter)**  
malbec, nieto (argentina) **7.5 / 28**  
sangiovese, tre nova (wa) **10 / 37**  
syrah, chas. smith (wa) **11.5 / 44**  
syrah, jack, saviah (wa) **10.5 / 38**  
melange, waterbrook (wa) **9 / 34**  
vintners' blend #11, abacela (or) **10 / 37**

## blush wines

white zinfandel, sutter home (ca) **6 / 22**

# BEERS ON TAP

fort george, vortex i.p.a., astoria or  
fort george, nut red ale, astoria or  
widmer hefe-weizen, portland, or  
deschutes, black butte porter, bend or  
mac 'n jack's amber ale, redmond wa  
**u.s. pint 4.75 imperial pint 5.75 half-pint mug 3**  
bud light  
**u.s. pint 3.5 imperial pint 4.5 half-pint mug 2.5**

# BOTTLED BEERS/CIDER

alaskan amber **4.5**  
becks n/a **4.75**  
bud, bud light **3**  
coors, coors light **3**  
corona **5**  
fort george 1811 lager **3.5 (16-oz. can)**  
guinness stout **5**  
heineken **5**  
pilsner urquell **5**  
kaliber n/a **4.75**  
pyramid apricot weizen **4.5**  
redbridge (gluten-free) **3**  
samuel adams boston lager **4.5**  
widmer hefe-weizen **4.5**  
wyder's pear cider **4.5**