



THE FISH PEDDLER

~ STARTERS ~

SEAFOOD NACHOS \$17.95

Bay shrimp, crab, lobster, pico de gallo, cheddar jack cheese

BACON WRAPPED PRAWNS \$14.95

Lilikoi BBQ sauce, jalapeno pineapple slaw

FRIED CHICKEN WINGS \$14.95

Lilikoi BBQ, buffalo, sticky, or naked

SEAFOOD DIP \$14.95

Dungeness crab, in-house smoked steelhead, Oregon bay shrimp, tortilla chips

DUNGENESS CRAB CAKES \$16.95

Jalapeno pineapple slaw, sriracha aioli

STEAMED MANILA CLAMS \$15.95

White wine lemon nectar

CALAMARI RINGS & TENTACLES \$14.95

Chinese 5 spice, sweet mini peppers, jalapeno, samurai sauce

BULGOGI STREET TACOS \$14.95 *

Kimchi slaw, sriracha aioli, pickled cucumbers

DUNGENESS CRAB COCKTAIL \$12.95

Shredded iceberg, house made cocktail sauce

PRAWN COCKTAIL \$11.95

Shredded iceberg, house made cocktail sauce

1/2 DOZEN RAW HOOD CANAL OYSTERS \$13.95 *

1/2 DOZEN RAW KUMAMOTO OYSTERS \$15.95 *

RAW OYSTER SHOOTERS \$2.95 EACH *

~ SOUPS & SALADS ~

RAZOR CLAM CHOWDER Cup \$6.95 Bowl \$10.95

CHEF'S FEATURED CHOWDER Cup \$5.95 Bowl \$9.95

ADDITIONS TO ANY SALAD

Grilled Chicken \$7.95

Bay Shrimp \$7.95

Blackened Steelhead \$10.95 *

Dungeness Crab \$10.95

PEDDLER SALAD \$10.95 PETITE \$5.95

Mixed greens, grape tomato, cucumber, parmesan, balsamic vinaigrette

CAESAR \$12.95 PETITE \$6.95

Romaine, parmesan, croutons, traditional Caesar dressing

WEDGE SALAD \$12.95 PETITE \$6.95

Iceberg, grape tomato, bacon, candied pecans, boiled egg, blue cheese dressing

DUNGENESS CRAB & SHRIMP LOUIE \$22.95

Mixed greens, boiled egg, tomato, olives, Louie dressing

~ SANDWICHES ~

All sandwiches are served with fries or slaw
Substitute Tempura Green Beans \$2

STEELHEAD BLT \$20.95 *

Bianco bread, maple syrup, roasted garlic aioli

HAND CRAFTED WAGYU BURGER \$16.95 *

Bacon, fried onions, roasted garlic aioli, Beechers Marco Polo Cheese

LOBSTER ROLL \$24.95

Atlantic tail meat, celery, green onion, mayo

CHICKEN CLUB \$15.95

Bianco bread, bacon, cilantro avocado aioli, tomato, cheddar and Swiss

BEER BATTERED HALIBUT SANDWICH \$25.95

Shredded lettuce, tomato, seafood sauce, Brioche bun

DUNGENESS CRAB MELT \$20.95

Artichoke hearts, tomato, cheddar jack cheese

SMOKED FRENCH DIP \$15.95

Herbed au jus, roasted garlic aioli, Swiss

~ ENTREES ~

SIMPLY GRILLED FISH *

Halibut \$25.95 Steelhead \$21.95 Fresh Catch \$MP

Seasonal vegetables, mashed potatoes, herbed butter

SEARED FISH *

Halibut \$25.95 Steelhead \$21.95 Fresh Catch \$MP

Grilled asparagus, cauliflower rice, cilantro pesto

COCONUT PRAWNS \$16.95

Seasonal vegetables, mashed potatoes, orange mustard dipping sauce

DUNGENESS CRAB MAC & CHEESE \$21.95

Lobster bacon cream, cheddar jack cheese

14 OZ NEW YORK AU POIVRE \$30.95 *

Mashed potatoes, seasonal vegetables, peppered brandy cream sauce

NORTHWEST SEAFOOD STEW \$21.95

Tomato broth, Dungeness crab, salmon, clams, bay shrimp, prawns

NORTHWEST SEAFOOD BOIL \$38.95

Dungeness crab, snow crab, king crab, prawns, andouille sausage, corn on the cob, red potatoes

CHICKEN PICATTA \$15.95

Grilled chicken breast, mashed potatoes, artichoke heart, grape tomatoes, lemon caper cream sauce

FISH & CHIPS PLATE

Pacific Cod \$16.95 Halibut \$19.95 Prawns \$17.95

Mac & Jack beer batter, jalapeno pineapple slaw, fries, tartar

TACO PLATE

Beer Battered Halibut \$19.95 Chipotle Lime Prawns \$17.95

Blackened Cod \$15.95 Jalapeno pineapple slaw, sriracha aioli, chips & salsa

All items are cooked medium to order- consuming raw and/or undercooked food can increase chances of foodborne illness

~ WINES ~

WHITE WINES

	Glass	Bottle
Acrobat <i>Pinot Gris</i> ~ Oregon	\$8.50	\$30
Charles & Charles <i>Riesling</i> ~ Washington	\$8	\$29
Oyster Bay		
<i>Sauvignon Blanc</i> ~ New Zealand	\$8.50	\$30

Chateau St. Michelle Mimi

Chardonnay ~ Washington \$8.50 \$30

William Hill *Chardonnay* ~ California \$9 \$35

A to Z *Chardonnay* ~ Oregon \$9 \$35

RED WINES

Mary Hill *Red Blend* ~ Washington \$10 \$36

Chateau St. Michelle Indian Wells

Red Blend ~ Washington \$9 \$32

A to Z *Pinot Noir* ~ Oregon \$10 \$36

Chateau St. Michelle *Syrah* ~ Washington \$10 \$36

Trivento *Malbec* ~ Argentina \$8.50 \$30

Goose Ridge G3 *Cabernet Sauvignon* ~ Washington \$9 \$32

Louis Martini *Cabernet Sauvignon* ~ California \$10 \$36

Columbia *Merlot* ~ Washington \$9 \$32

North by Northwest

Red Blend ~ Washington \$9 \$32

~ PINKS & BUBBLES ~

Rosé ~ Washington \$10

Moscato ~ Italy \$9 \$32

Prosecco ~ Italy \$8.50

~ BEER & CIDER ~

Local Drafts Glass \$5 Pitcher \$18

Bottled Beer Domestic \$4
Premium & Imports \$5
Ciders \$5

*Ask Your Server for
Selections of Beers on
Tap and Bottles*

~ BEST BLOODY MARY IN TOWN ~

\$12

Our House Made Spicy Bloody Mary Mix with Local Heritage Vodka, Bacon Salt Rim & All the Fixings

Add: -Crab Claw \$4
-Raw Oyster \$2 *
-Heritage Sweet Ghost Pepper Vodka \$3

~ HAND CRAFTED COCKTAILS ~

Classic Maker's Manhattan A perfectly crafted Manhattan \$13

Scratch Margarita Silver Tequila with Muddled Fresh Citrus & Agave Nectar \$10 *Ask your server about available flavors

Marionberry Lemon Drop Wildroots Marionberry Vodka with Marionberries & Lemon \$9.50

Orange Surfboard 360 Mandarin Vodka, Fresh Muddled Oranges topped with Alert Energy Drink \$9.50

Fish Peddler Old Fashioned House recipe using RittenHouse Rye Whiskey \$10

Pomegranate Pear Mule Absolut Pear Vodka, Pomegranate Liquor, Fresh Lime & Ginger Beer \$10

Whiskey Smash Redemption Bourbon with Fresh Mint, Lemon & Agave Nectar \$10

Dock St Dolls Cosmo Mi Campo Tequila, Fresh Muddled Lime and Cranberry Juice. Served Doll Style on the Rocks \$9.50

Black Cherry Sour Red Stag Black Cherry Bourbon, Fresh Muddled Lemon & Sour \$10

Pineapple Runner Up Vanilla Vodka, RumHaven Coconut Rum, Pineapple Juice & Sinfire Cinnamon Whiskey. Served Martini Style \$10.50

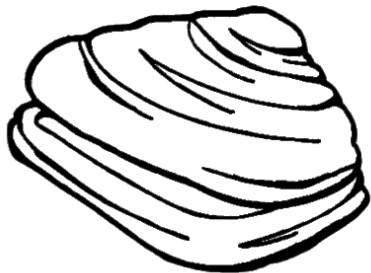
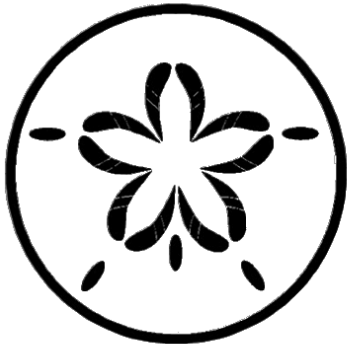
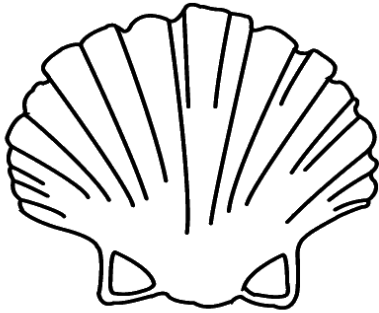
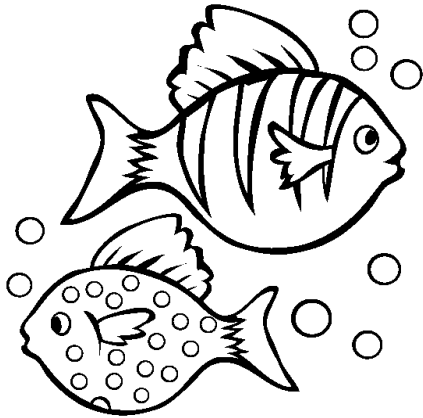
Shark Bait Heritage Vodka, Lime, Blue Curacao & Sierra Mist \$10

~ WARMERS ~

Irish Warmer Jameson Whiskey & Bailey's with Coffee & Crème de Menthe \$10

Brown Sugar Cider Local Brown Sugar Bourbon with Hot Apple Cider \$10

*Ask about our
drink specials!*



THE FISH PEDDLER™

On Foss Waterway

Kid's Menu

*10 years old and under

Cod & Fries

Corndog & Fries

Chicken Strips & Fries

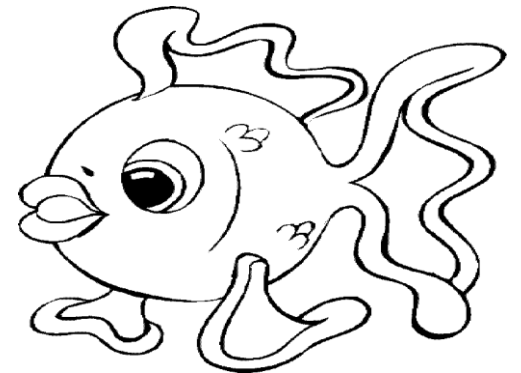
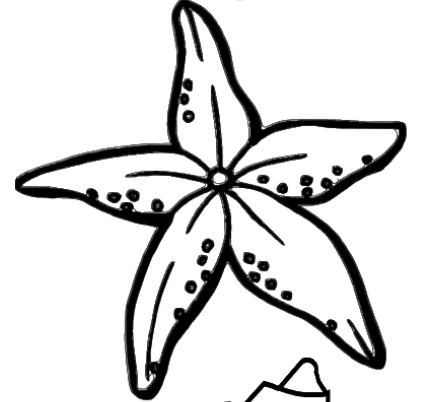
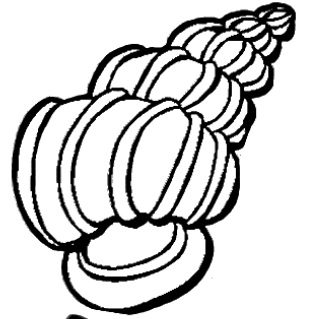
Grilled Cheese & Fries

Hamburger & Fries

Mac & Cheese

\$6.95

Your choice of:
Pepsi, Diet Pepsi, Sierra Mist,
Mug Root Beer,
Lemonade,
or Chocolate Milk





THE FISH PEDDLER

~ DESSERTS ~

Cheesecake \$8.95

Devonshire Cream, Lemon, Raspberry

Crème Brulee \$8.95

Traditional Crème Brulee with a Peddler Twist

Seasonal Fruit Crisp \$8.95

Olympic Mountain Madagascar Vanilla

Ice Cream

Triple Chocolate Cake \$9.95

Dark Chocolate Cake, Chocolate Pudding,

Chocolate Ganache

Butterscotch Bread Pudding \$10.95

Spiked Crème Anglaise & Bananas Fosters Ice

Cream

~ DESSERT DRINKS ~

Seagull Fart \$8.50

Duck Fart with a Peddler Twist

10 year Port \$9

Mixed Berry Moscato \$8.50

***"COME AS YOU ARE, EAT & DRINK
WHAT YOU LOVE."***