



# THE FISH PEDDLER

## ~ STARTERS ~

### SEAFOOD NACHOS \$15.95

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

### BACON WRAPPED PRAWNS \$13.95

Lilikoi BBQ sauce, jalapeno pineapple slaw

### FRIED CHICKEN WINGS \$12.95

Lilikoi BBQ, buffalo, sticky, or naked

### SEAFOOD DIP \$13.95

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

### DUNGENESS CRAB CAKES \$15.95

Jalapeno pineapple slaw, sriracha aioli

### STEAMED MANILA CLAMS \$14.95

White wine lemon nectar

### PENN COVE MUSSELS \$13.95

Green curry, onion coconut broth

### CALAMARI RINGS & TENTACLES \$13.95

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

### BULGOGI STREET TACOS \$13.95 \*

Kimchi slaw, sriracha aioli, pickled cucumbers

### DUNGENESS CRAB COCKTAIL \$11.95

Shredded iceberg, house made cocktail sauce

### PRAWN COCKTAIL \$10.95

Shredded iceberg, house made cocktail sauce

### 1/2 DOZEN HOOD CANAL OYSTERS \$12.95 \*

### 1/2 DOZEN KUMOMOTO OYSTERS \$14.95\*

### OYSTER SHOOTERS \$2.95 EACH \*

## ~ SOUPS & SALADS ~

### RAZOR CLAM CHOWDER Cup \$5.95 Bowl \$9.95

### CHEF'S FEATURED SOUP Cup \$4.95 Bowl \$8.95

#### ADDITIONS TO ANY SALAD

*Grilled Chicken \$5.95*

*Blackened Steelhead \$9.95\**

*Bay Shrimp \$6.95*

*Dungeness Crab \$9.95*

### PEDDLER SALAD \$9.95

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

### PETITE \$4.95

### CAESAR \$11.95

Romaine, parmesan, croutons, traditional Caesar dressing

### PETITE \$5.95

### WEDGE SALAD \$11.95

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

### PETITE \$5.95

### DUNGENESS CRAB & SHRIMP LOUIE \$20.95

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

## ~ SANDWICHES ~

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

### STEELHEAD BLT \$18.95 \*

Bianco bread, maple syrup, roasted garlic aioli

### HAND CRAFTED WAGYU BURGER \$14.95 \*

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

### LOBSTER ROLL \$22.95

Atlantic tail meat, celery, green onion, mayo

### BEER BATTERED FISH SANDWICH \$MP

Catch of the day, shredded lettuce, tomato, seafood sauce, Brioche bun

### DUNGENESS CRAB MELT \$18.95

Artichoke hearts, tomato, cheddar jack cheese

## ~ ENTREES ~

### SIMPLY GRILLED FISH \*

King Salmon **\$21.95** Steelhead **\$19.95** Fresh Catch **\$MP**  
Seasonal vegetables, mashed potatoes, herbed butter

### SEARED FISH \*

King Salmon **\$21.95** Steelhead **\$19.95** Fresh Catch **\$MP**  
Roasted Brussel sprouts, cauliflower rice, cilantro pesto

### COCONUT PRAWNS \$15.95

Seasonal vegetables, mashed potatoes, orange mustard dipping sauce

### DUNGENESS CRAB MAC & CHEESE \$20.95

Lobster bacon cream, cheddar jack cheese

### 14 OZ NEW YORK AU POIVRE\* \$26.95

Mashed potato, seasonal vegetable, peppered brandy cream sauce

### SEAFOOD FETTUCCINE ALFREDO \$22.95

Salmon, scallops, prawns, garlic cream, parmesan

### NORTHWEST SEAFOOD STEW \$19.95

Tomato broth, dungeness crab, salmon, mussels, clams, bay shrimp, prawns

### NORTHWEST SEAFOOD BOIL \$34.95

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

### CHICKEN PICATTA \$14.95

Grilled chicken breast, mashed potato, artichoke heart, grape tomato, lemon caper cream sauce

### PAN FRIED OYSTERS \$14.95

Seasonal fresh vegetables, mashed potatoes, house cocktail

### FISH & CHIPS PLATE

Pacific Cod **\$15.95**

Halibut **\$18.95**

Prawns **\$16.95**

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

### TACO PLATE

Blackened Cod **\$14.95**

Beer Battered Halibut **\$18.95**

Chipotle Lime Prawns **\$16.95**

\*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 <i>Chardonnay</i> ~ Washington	\$8.50	\$30
Three Rivers <i>Chardonnay</i> ~ Washington	\$8.50	\$30
William Hill <i>Chardonnay</i> ~ California	\$9	\$35
A to Z <i>Chardonnay</i> ~ Oregon	\$9	\$35
CK Mondavi <i>Pinot Gris</i> ~ California	\$8.50	\$30
RED WINES	Glass	Bottle
Conundrum <i>Red Blend</i> ~ California	\$10.50	\$39
Chateau St. Michelle Indian Wells <i>Red Blend</i> ~ Washington	\$9	\$32
A to Z <i>Pinot Noir</i> ~ Oregon	\$10	\$36
Boomtown <i>Syrah</i> ~ Washington	\$10	\$36
Trivento <i>Malbec</i> ~ Argentina	\$8.50	\$30
Goose Ridge G3 <i>Cabernet Sauvignon</i> ~ Washington	\$9	\$32
Louis Martini <i>Cabernet Sauvignon</i> ~ California	\$10	\$36
Columbia <i>Merlot</i> ~ Washington	\$9	\$32
North by Northwest <i>Red Blend</i> ~ Washington	\$9	\$32

~ PINKS & BUBBLES~

Santola <i>Rosé</i> ~ Portugal	\$10	\$36
Vino <i>Rosé</i> ~ Washington	\$10	\$36
<i>Moscato</i> ~ Italy	\$9	\$32
<i>Prosecco</i> ~ Italy	\$8.50	

~ BEER & CIDER ~

Local Drafts	Glass \$5	Pitcher \$18
Bottled Beer	Domestic \$4	
	Premium & Imports \$5	
	Ciders \$5/ \$9	

Ask Your Server for Selections of  
Beers on Tap and Bottles

~ BEST BLOODY MARY IN TOWN ~

\$10

Our House Made Spicy Bloody Mary Mix with  
Bacon Salt Rim & All the Fixings

- Add: -Crab Pick \$3  
-Smoked Steelhead \$3  
-Raw Oyster \$2 \*  
-Crater Lake Pepper Vodka \$2

~ HAND CRAFTED COCKTAILS ~

- Classic Makers Manhattan** A perfectly crafted Manhattan \$13
- Scratch Margarita** Silver Tequila with Muddled Fresh Citrus & Agave Nectar \$9 \*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 \$9.50
- Cranberry Apple Mule** Absolut Orient Apple Vodka, Cranberry Juice & Fresh Muddled Lime \$10
- Whiskey Smash** Redemption Bourbon with Fresh Mint, Lemon & Agave Nectar \$10
- Honey Ginger Sour** Jack Daniels Honey Whiskey with Ginger Syrup & Sour \$10
- Foss Fling** St Germaine Liquor, Bourbon, & Pomegranate with Pineapple Juice \$10
- Shark Bait** Vodka, Lime, Blue Curacao & Sierra Mist \$9.50

~ WARMERS ~

- Irish Warmer** Jameson Whiskey & Bailey's with Coffee & Crème de Menthe \$10
- Spiked Cider** Bird Dog Apple Whiskey, Butterscotch liqueur and hot cider \$9.50
- Bailey's Chai Swizzle** Stoli Vanilla Vodka & Bailey's meet Chai Tea \$9

House Made Sangria

\$8 glass    \$18 carafe

HAPPY HOUR MONDAY - FRIDAY 3PM to 6PM