



# 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*

*Bay Shrimp \$6.95*

*Blackened Steelhead \$9.95\* Dungeness Crab \$9.95*

### PEDDLER SALAD \$9.95

### PETITE \$4.95

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

### CAESAR \$11.95

### PETITE \$5.95

Romaine, parmesan, croutons, traditional Caesar dressing

### WEDGE SALAD \$11.95

### PETITE \$5.95

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

### 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

### BEER BATTERED FISH SANDWICH \$MP

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

### 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

### DUNGENESS CRAB MELT \$18.95

Artichoke hearts, tomato, cheddar jack cheese

### HANDCUT 8oz NY STEAK SANDWICH \$15.95 \*

Fried onions, horseradish mayo, pub roll

### OYSTER PO BOY OR SHRIMP PO BOY \$14.95

Shredded iceberg lettuce, tomato, remoulade

### CHICKEN CLUB \$14.95

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

### SMOKED FRENCH DIP \$14.95

Herbed au jus, roasted garlic aioli, Swiss

### ULTIMATE REUBEN \$14.95

Corned beef, pastrami, sauerkraut, Louie dressing, Swiss

## ~ ENTREES ~

### SIMPLY GRILLED FISH \*

King Salmon \$21.95 Steelhead \$19.95 Fresh Catch \$MP

Seasonal vegetables, mashed potatoes, herbed butter

### COCONUT PRAWNS \$15.95

Seasonal vegetables, mashed potato, orange mustard dipping 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

### PAN FRIED OYSTERS \$14.95

Seasonal vegetables, mashed potatoes, house cocktail sauce

### CHICKEN PICATTA \$14.95

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

### FISH AND 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

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		
<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**