



## Menu

Wednesday through Sunday ~ 11am-7pm

(253) 627-2158

### ~ STARTERS & SOUPS ~

- FRIED CHICKEN WINGS** Lilikoi BBQ, buffalo, or naked \$14.95  
**DUNGENESS CRAB COCKTAIL** Shredded iceberg, house made cocktail sauce \$12.95  
**SHRIMP COCKTAIL** Shredded iceberg, house made cocktail sauce \$11.95  
**STEAMED MANILLA CLAMS** White wine lemon nectar \$15.95  
**MANHATTAN SEAFOOD CHOWDER** Cup \$5.95 Bowl \$9.95  
**RAZOR CLAM CHOWDER** Cup \$6.95 Bowl \$10.95

### ~ SALADS ~

- Additions to any salad~ Grilled Chicken \$6.95 / Bay Shrimp \$6.95 / Blackened Steelhead \$9.95\* / Dungeness Crab \$9.95  
**PEDDLER SALAD** Mixed greens, grape tomato, cucumber, parmesan, balsamic vinaigrette \$10.95 Petite \$5.95  
**CAESAR** Romaine, parmesan, croutons, traditional Caesar dressing \$12.95 Petite \$6.95  
**DUNGENESS CRAB & SHRIMP LOUIE** Mixed greens, boiled egg, tomato, olives, Louie dressing \$22.95

### ~ SANDWICHES ~

- All sandwiches are served with fries or slaw- Substitute Tempura Green Beans \$2  
**STEELHEAD BLT\*** Bianco bread, maple syrup, roasted garlic aioli \$20.95  
**HAND CRAFTED WAGYU BURGER\*** Bacon, fried onions, roasted garlic aioli, Beechers Marco Polo Cheese \$16.95  
**LOBSTER ROLL** Atlantic tail meat, celery, green onion, mayo \$24.95  
**SMOKED FRENCH DIP** Herbed au jus, roasted garlic aioli, Swiss \$15.95

### ~ ENTREES ~

- SIMPLY GRILLED FISH \*** Seasonal vegetables, mashed potatoes, herbed butter- King Salmon \$24.95 Steelhead \$21.95  
**COCONUT PRAWNS** Seasonal vegetables, mashed potatoes, orange mustard dipping sauce \$16.95  
**DUNGENESS CRAB MAC & CHEESE** Lobster bacon cream, cheddar jack cheese \$21.95  
**CHICKEN PICATTA** Grilled chicken breast, mashed potatoes, artichoke heart, tomatoes, lemon caper cream \$15.95  
**FISH & CHIPS PLATE** Mac & Jack beer batter, jalapeno pineapple slaw, fries, tartar- Pacific Cod \$16.95 Halibut \$19.95  
**NW SEAFOOD STEW** Tomato broth, Dungeness crab, salmon, clams, bay shrimp, prawns \$21.95

### ~ DESSERTS ~

- RASPBERRY LEMON CHEESECAKE** Devonshire Cream, Lemon, Raspberry \$8.95  
**TRIPLE CHOCOLATE CAKE** Dark Chocolate Cake, Chocolate Pudding, Chocolate Ganache \$9.95  
**CARAMEL APPLE CRISP** Olympic Mountain Madagascar Vanilla Ice Cream \$8.95  
**BUTTERSCOTCH BREAD PUDDING** Spiked Crème Anglaise & Bananas Fosters Ice Cream \$10.95

\*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	\$9	\$35
Imperium <i>Riesling</i> ~ Washington	\$13	\$40
Oyster Bay <i>Sauvignon Blanc</i> ~ New Zealand	\$9	\$35
Elevation Sauvignon Blanc ~ Washington	\$13	\$40
Chateau St. Michelle Mimi <i>Chardonnay</i> ~ Washington	\$9	\$35
William Hill <i>Chardonnay</i> ~ California	\$10	\$37
A to Z <i>Chardonnay</i> ~ Oregon	\$10	\$37

**RED WINES**

	Glass	Bottle
Jammin' Red Blend ~ Washington	\$14	\$41
Chateau St. Michelle Indian Wells <i>Red Blend</i> ~ Washington	\$10	\$37
A to Z <i>Pinot Noir</i> ~ Oregon	\$10	\$37
Chateau St. Michelle <i>Syrah</i> ~ Washington	\$10	\$37
Trivento <i>Malbec</i> ~ Argentina	\$9	\$35
Goose Ridge G3 <i>Cabernet Sauvignon</i> ~ Washington	\$10	\$37
Louis Martini <i>Cabernet Sauvignon</i> ~ California	\$10	\$37
Columbia <i>Merlot</i> ~ Washington	\$9	\$32
North by Northwest <i>Red Blend</i> ~ Washington	\$10	\$37

~ PINKS & BUBBLES ~

<i>Rosé</i> ~ Washington	\$10
<i>Moscato</i> ~ Italy	\$10
<i>Prosecco</i> ~ Italy	\$9

~ BEER & CIDER ~

Local Drafts	Glass \$6	Pitcher \$19
Bottled Beer	Domestic \$4	
	Premium & Imports \$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 \$11 \*Ask your server about available flavors

**Marionberry Lemon Drop** Wildroots Marionberry Vodka with Marionberries & Lemon \$10

**Orange Surfboard** 360 Mandarin Vodka, Fresh Muddled Oranges topped with Alert Energy Drink \$10

**Fish Peddler Old Fashioned** House recipe using RittenHouse Rye Whiskey \$11

**Apple Cranberry Mule** Absolut Orient Apple Vodka, Cranberry Juice, Fresh Lime & Ginger Beer \$10

**Whiskey Smash** Elijah Craig Small Batch Bourbon with Fresh Mint, Lemon & Agave Nectar \$10

**Dock St Dolls Cosmo** Silver Tequila, Fresh Muddled Lime and Cranberry Juice. Served Doll Style on the Rocks \$10

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

**Pineapple Runner Up** Vanilla Vodka, RumHaven Coconut Rum, Pineapple Juice & Sinfire Cinnamon Whiskey. Served Martini Style \$11

**Shark Bait** Heritage Vodka, Lime, Blue Curacao & Sierra Mist \$10.50

~ WARMERS ~

**Irish Warmer** Jameson Whiskey & Bailey's with Coffee & Crème de Menthe \$11

**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

