

# THE FISH PEDDLER™

## On Foss Waterway

### ~ 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, smoked steelhead, Oregon bay shrimp, tortilla chips

#### DUNGENESS CRAB CAKES \$19.95

Roasted red pepper pesto, pickled onions, lemon herb aioli

#### STEAMED MANILA CLAMS \$16.95

White wine lemon & butter nectar

#### CALAMARI RINGS & TENTACLES \$14.95

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

#### SHORT RIB SLIDERS \$15.95 \*

Red wine braised beef short rib, horseradish cream, pickled onions

#### DUNGENESS CRAB COCKTAIL \$14.95

Shredded iceberg, house made cocktail sauce

#### PRAWN COCKTAIL \$11.95

Shredded iceberg, house made cocktail sauce

#### SMOKED SALMON CANDY \$9.95

House smoked salmon, whiskey maple glaze, scallion cream cheese, crackers

#### 1/2 DOZEN LOCAL RAW OYSTERS \$MP \*

Seasonal rotating selection

#### RAW OYSTER SHOOTERS \$2.95 EACH \*

### ~ SOUPS & SALADS ~

#### RAZOR CLAM CHOWDER

Cup \$6.95 Bowl \$10.95

#### CHEF'S FEATURED SOUP

Cup \$5.95 Bowl \$9.95

#### ADDITIONS TO ANY SALAD

Grilled Chicken \$7.95

Blackened Steelhead \$10.95\*

Bay Shrimp \$7.95

Dungeness Crab \$13.95

#### 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 \$26.95

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 jam, fried onions, roasted garlic aioli, Tillamook smoked cheddar cheese, brioche bun

#### LOBSTER ROLL \$24.95

Atlantic tail meat, celery, green onion, mayo

#### CAPRESE CHICKEN SANDWICH \$15.95

Bianco bread, basil pesto, fresh mozzarella, tomato, spring greens, balsamic vinaigrette, roasted garlic aioli

#### BLACKENED FISH SANDWICH \$MP

Catch of the day, brioche bun, samurai sauce, lettuce, tomato, pickled onions

#### DUNGENESS CRAB CAKE SLIDERS \$22.95

lemon herb aioli, bacon, lettuce, tomato

#### SMOKED FRENCH DIP \$16.95

House smoked prime rib, herbed au jus, roasted garlic aioli, Swiss

### ~ ENTREES ~

#### SIMPLY GRILLED FISH \*

King Salmon \$27.95 Steelhead \$21.95 Fresh Catch \$MP

Rainbow potatoes, roasted baby carrots, herbed lobster butter

#### SEARED FISH \*

King Salmon \$27.95 Steelhead \$22.95 Fresh Catch \$MP

Roasted butternut squash & apples, Israeli cous cous, squash beurre blanc

#### COCONUT PRAWNS \$16.95

Rainbow potatoes, roasted baby carrots, orange mustard dipping sauce

#### DUNGENESS CRAB MAC & CHEESE \$27.95

Lobster bacon cream, cheddar jack cheese

#### NEW YORK STRIP\* \$39.95

Chargrilled 14oz Prime steak, rainbow potatoes, roasted baby carrots, red wine demi glace

#### NORTHWEST SEAFOOD STEW \$27.95

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

#### NORTHWEST SEAFOOD BOIL \$44.95

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

#### SEAFOOD FETTUCINI \$27.95

Wild caught scallops, prawns, smoked steelhead, basil pesto, grape tomatoes, artichokes, parmesan

#### GRILLED CHICKEN \$16.95

Garlic marinated chicken breast, smoked cheddar polenta fries, swiss chard, roasted red pepper pesto

#### FISH & CHIPS PLATE

Local Ale batter, jalapeno pineapple slaw, fries, tartar

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

#### TACO PLATE

Blue corn tortillas, pico, sour cream, charred corn, cotija, pickled onions, chips & house salsa

Blackened Steelhead \$17.95

Blackened Prawns \$17.95

Beer Battered Halibut \$19.95

\*Consuming raw and/or undercooked meat , fish or shellfish can increase chances of foodborne illness\*



~WINES ~

WHITE WINES	Glass	Bottle
A to Z <i>Pinot Gris</i> ~ Oregon	\$9	\$35
Imperium <i>Riesling</i> ~ Washington	\$13	\$29
Oyster Bay <i>Sauvignon Blanc</i> ~ New Zealand	\$9	\$35
St. Francis Sauvignon Blanc ~ California	\$9	\$35
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
Elevation Cabernet Sauvignon ~ 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	\$35
Trivento <i>Malbec</i> ~ Argentina	\$8.50	\$30
Boomtown <i>Cabernet Sauvignon</i> ~ Washington	\$10	\$37
Bonanza <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	
	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 Luxe+Loaded Vodka, Bacon Salt Rim & All the Fixings

- Add: -Crab Claw \$4  
-Raw Oyster \$2 \*  
-Crater Lake Pepper Vodka \$3

~ HAND CRAFTED COCKTAILS ~

 **Lavender Sour~**  
Grey Goose, House Make Lavender Infused Simple Syrup and Fresh Sour  \$12

**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 Jack Daniel's Rye Whiskey \$11

**Apple - Cranberry Mule** Absolute apple juice vodka, cranberry juice, Fresh Lime & Ginger Beer \$10

**Whiskey Smash** Elijah Craig Bourbon with Fresh Mint, Lemon & Agave Nectar \$10  
**Dock St Dolls Cosmo** Silver Tequila, Fresh Muddled Lime and Cranberry Juice. Served Doll's Style on the Rocks \$10

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

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

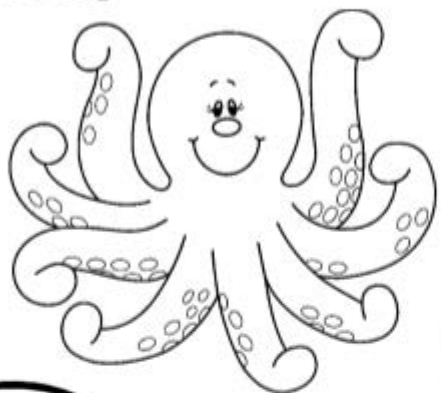
**Shark Bait** Luxe+Loaded Vodka, Lime, Blue Curacao, pineapple juice & Sierra Mist \$10.50

~ WARMERS ~

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

**Chai Spiked Cider** Bar Pilot Chai Tea Vodka with Hot Apple Cider \$10

Ask about our drink specials!



## Kid's Menu

\*10 years old and under

Cod & Fries

Corndog & Fries

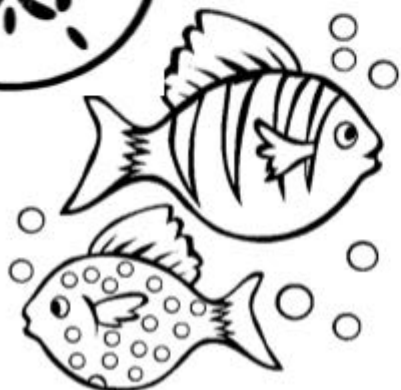
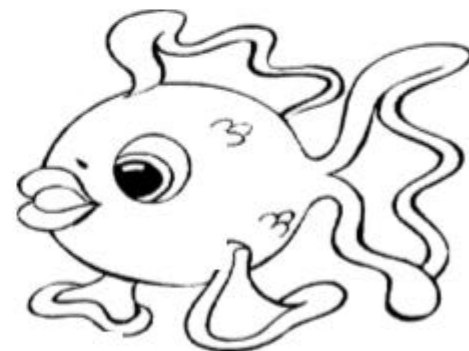
Chicken Strips & Fries

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.”***