



THE FISH PEDDLER

~ STARTERS ~

SEAFOOD NACHOS \$14.95

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

BACON WRAPPED PRAWNS \$13.95

Lilikoi bbq sauce, seaweed salad

FRIED CHICKEN WINGS \$12.95

BBQ, Buffalo, Sticky, or Naked

SEAFOOD DIP \$13.95

Dungeness crab, in house smoked steelhead, Oregon bay shrimp, and 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 \$12.95

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

BULGOGI STREET TACOS \$12.95 *

Kimchi slaw, sriracha aioli, pickled cucumbers

DUNGENESS CRAB COCKTAIL \$11.95

Shredded iceberg, house made cocktail sauce

PRAWN COCKTAIL \$9.95

Shredded iceberg, house made cocktail sauce

1/2 DOZEN HOOD CANAL OYSTERS \$11.95 *

1/2 DOZEN KUMOMOTO OYSTERS \$13.95*

OYSTER SHOOTERS \$2.95 EACH *

~ CHOWDER & SALADS ~

RAZOR CLAM CHOWDER Cup \$5.95 Bowl \$8.95

PETITE CAESAR SALAD \$5.95

Romaine, parmesan, croutons, traditional Caesar dressing

PETITE PEDDLER SALAD \$4.95

Mixed greens, grape tomato, cucumber, balsamic Vinaigrette

THE PEDDLER SALAD \$9.95 *

Blackened Steelhead or Crab \$8.95

Bay Shrimp or Grilled Chicken \$5.95

CAESAR \$11.95 *

Blackened Steelhead or Crab \$8.95

Bay Shrimp or Grilled Chicken \$5.95

TACO SALAD \$10.95 *

Blackened Steelhead or Crab \$8.95

Bay Shrimp or Grilled Chicken \$5.95

DUNGENESS CRAB & SHRIMP LOUIE \$19.95

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

~ SANDWICHES ~

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

STEELHEAD BLT \$17.95 *

Bianco bread, maple syrup, roasted garlic aioli

HAND CRAFTED WAGYU BURGER \$14.95 *

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

STURGEON SANDWICH \$21.95

Shredded lettuce, tomato, seafood sauce, Brioche bun

DUNGENESS CRAB MELT \$18.95

Artichoke hearts, tomato, cheddar jack cheese

~ ENTREES ~

SIMPLY GRILLED FISH *

King Salmon \$20.95 Steelhead \$18.95 Sturgeon \$22.95
Seasonal vegetables, mashed potatoes, herbed butter

SEARED FISH *

King Salmon \$20.95 Steelhead \$18.95 Sturgeon \$22.95
Ancient rice blend, roasted Brussel sprouts, 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* \$24.95

Mashed potato, seasonal vegetable, peppered brandy cream sauce

SEAFOOD FETTUCCINE ALFREDO \$21.95

Salmon, scallops, prawns, garlic cream, parmesan

NORTHWEST SEAFOOD STEW \$18.95

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

KUROBUTA PORK CHOP \$21.95

Butternut squash and sweet potato hash, cranberry apple chutney

PAN FRIED OYSTERS \$14.95

Seasonal fresh vegetables, mashed potatoes, house cocktail

CHICKEN PICATTA \$14.95

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

FISH & CHIPS PLATE

Pacific Cod \$14.95

Halibut \$17.95

Prawns \$15.95

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

TACO PLATE

Blackened Cod \$13.95

Beer Battered Halibut \$17.95

Chipotle Lime Prawns \$15.95

Jalapeno pineapple slaw, sriracha aioli, chips & salsa

All items are cooked 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	\$29
Pacific Rim <i>Riesling</i> - Washington	\$7.50	\$27
Chateau Souverain <i>Sauvignon Blanc</i> ~ California	\$9	\$35
Oyster Bay <i>Sauvignon Blanc</i> - New Zealand	\$8.50	\$30
Chateau St Michelle Mimi <i>Chardonnay</i> - Washington	\$8.50	\$30
Mary Hill Winemaker <i>White Blend</i> - Washington	\$8	\$29
William Hill <i>Chardonnay</i> - California	\$9	\$35
A to Z <i>Chardonnay</i> - Oregon	\$9	\$35
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
Primarius <i>Pinot Noir</i> - Oregon	\$9	\$32
Chateau ST. MichelleThe Pundit <i>Syrah</i> - Washington	\$10	\$36
Trapiche <i>Malbec</i> - Argentina	\$8	\$29
Gooserridge G3 <i>Cabernet Sauvignon</i> - Washington	\$9	\$32
Louis Martini <i>Cabernet Sauvignon</i> - California	\$10	\$36
Townsend Red Table <i>Red Blend</i> - Washington	\$10	\$36
Columbia <i>Merlot</i> - Washington	\$9	\$32
Columbia <i>Red Blend</i> - California	\$9	\$32
Gnarly Head <i>Red Blend</i> - California	\$8.50	\$30

~ OTHERS~

Sangria	\$8	\$18
Josh <i>Rosé</i> - California	\$10	\$30
Gina <i>Moscato</i> - Italy	\$8.50	\$36
Lamarca <i>Prosecco</i> - Italy	\$8.50	

~ BEER & CIDER ~

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

~ BEST BLOODY MARY IN TOWN ~

\$10

Our House Made Spicy Bloody Mary Mix with New Amsterdam Vodka, Bacon Salt Rim & Poached Prawn

- Add: -Crab Pick \$3
-Smoked Steelhead \$3
-Raw Oyster \$2 *

~ HAND CRAFTED COCKTAILS ~

- Classic Makers Manhattan** A perfectly crafted Manhattan \$13
- Scratch Margarita** Silver Tequila with Muddled Fresh Citrus and Agave Nectar \$9 *Ask your about available flavors
- Marion Berry Lemon Drop** Indio Marion Berry Vodka with Marion Berries and Lemon \$9
- Fish Peddler Old Fashioned** House recipe using James Oliver Rye Whiskey \$9.50
- The Mule** Crabbies Ginger Beer & Muddled Lime with Your Choice of Liquor \$9.50
- Whiskey Smash** Redemption Bourbon with Fresh Mint, Lemon, and Agave Nectar \$10
- Golden Delicious J.** Seed's Apple Cider Whiskey & Pineapple Juice \$9
- Sinful Apple** Cinnamon Whiskey meets Iced Apple Cider \$9
- Pumpkin Lebowski** Traditional White Russian with Pumpkin Spiced Cream \$10
- Blue Seas Moscato** New Amsterdam Vodka, Blue Curacao and Blueberries topped with Moscato \$9.50
- Rebellious Fish** Citrus Vodka with Pineapple Juice, Passionfruit and Strawberries \$10

~ WARMERS ~

- Brown Sugar Toddy** Award winning and local Heritage Brown Sugar Bourbon paired with Jack Daniels Honey in a Hot Toddy \$9.50
- Irish Warmer** Jameson Whiskey & Bailey's with Coffee \$9.50
- Salty Spiked Cider** J, Seed's Apple Cider Whiskey, Butterscotch liqueur and hot cider \$9.50
- Bailey's Chai Swizzel** Stoli Vanilla Vodka & Bailey's meet Chai Tea \$9

Ask Your Server for Selections of Beers on Tap and Bottles

HAPPY HOUR MONDAY - FRIDAY 3PM to 6PM