



THE FISH PEDDLER

~ STARTERS ~

SEAFOOD NACHOS \$16.95

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

BACON WRAPPED PRAWNS \$13.95

Lilikoi bbq sauce, jalapeno pineapple slaw

SEAFOOD DIP \$13.95

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

ROCK SHRIMP CEVICHE \$13.95 *

Yellow corn tostada, escabeche, tapatio, cucumber, chili peppers

DUNGENESS CRAB CAKES \$15.95

Jalapeno pineapple slaw, sriracha aioli

STEAMED MANILA CLAMS \$14.95

White wine lemon nectar

CALAMARI RINGS & TENTACLES \$13.95

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

BULGOGI BEEF 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 RAW HOOD CANAL OYSTERS \$12.95 *

1/2 DOZEN RAW KUMOMOTO OYSTERS \$14.95 *

RAW OYSTER SHOOTERS \$2.95 EACH *

~ CHOWDER & SALADS ~

RAZOR CLAM CHOWDER Cup \$5.95 Bowl \$9.95

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 \$21.95

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

~ SANDWICHES ~

All sandwiches are served with fries or slaw

Substitute Tempura Green Beans \$2

STEELHEAD BLT \$19.95 *

Bianco bread, maple syrup, roasted garlic aioli

HALIBUT SANDWICH \$23.95 *

Shredded lettuce, tomato, seafood sauce, Brioche bun

HAND CRAFTED WAGYU BURGER \$15.95 *

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

DUNGENESS CRAB MELT \$19.95

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

LOBSTER ROLL \$23.95 *

Atlantic tail meat, celery, green onion, mayo

SMOKED FRENCH DIP \$14.95 *

Smoky au jus, roasted garlic aioli, Swiss cheese

HAWAIIAN BBQ PORK SANDWICH \$13.95

Kalua pork, lilikoī bbq sauce, pineapple jalapeno slaw, Brioche bun

~ ENTREES ~

SIMPLY GRILLED FISH *

Steelhead \$20.95 Halibut \$23.95 Fresh Catch MP

Seasonal vegetables, mashed potatoes, herbed butter

COCONUT PRAWNS \$15.95

Seasonal vegetables, mashed potatoes, orange mustard dipping sauce

NORTHWEST SEAFOOD STEW \$19.95

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

PAN FRIED OYSTERS \$14.95

Seasonal vegetables, mashed potatoes, house cocktail sauce

CHICKEN PICATTA \$14.95

Grilled chicken breast, mashed potatoes, artichoke heart, grape tomatoes, lemon caper cream sauce

FISH & CHIPS PLATE

Pacific Cod \$15.95

Halibut \$19.95

Prawns \$16.95

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

TACO PLATE

Blackened Cod \$14.95

Beer Battered Halibut \$19.95

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 Mim <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
Bandit <i>Sauvignon Blanc</i> ~ California	\$8.50	\$30

RED WINES

	Glass	Bottle
Mary Hill <i>Red Blend</i> ~ Washington	\$10	\$36
Chateau St. Michelle Indian Wells <i>Red Blend</i> ~ Washington	\$9	\$32
A to Z <i>Pinot Noir</i> ~ Oregon	\$10	\$36
Chateau St. Michelle <i>Syrah</i> ~ Washington	\$10	\$36
Trivento <i>Malbec</i> ~ Argentina	\$8.50	\$30
Goosieridge 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 AND BUBBLES ~

14 Hands <i>Rose</i> ~ Washington	\$10	\$36
Vino <i>Rose</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 and Imports ~ \$5
Ciders ~ \$5/\$9

Ask Your Server for Selections of
Beer On Tap and Bottled

~ 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
-Smoked Steelhead \$4
-Raw Oyster \$2 *
-Heritage Sweet Ghost Pepper Vodka \$3

~HAND CRAFTED COCKTAILS~

Classic Makers Manhattan A perfectly crafted Manhattan \$13

Scratch Margarita Silver Tequila with Muddled Fresh Citrus & Agave Nectar **\$10** *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's Old Fashioned House recipe using Ritten-House Rye Whiskey **\$10**

Pomegranate Pear Mule Absolut Pear Vodka, Pomegranate Liquor, Fresh Lime & Ginger Beer **\$10**

Whiskey Smash Redemption Bourbon with Fresh Mint, Lemon & Agave Nectar **\$10**

Honey Ginger Sour Jim Beam Honey Whiskey with Ginger Liquor & Sour **\$11**

Shark Bait Heritage Vodka, Lime, Blue Curacao & Sierra Mist **\$10**

Foss Fling Ginger Liquor, Bourbon & Pomegranate with Pineapple Juice **\$10**

Sparkling Berry Margarita Azunia Tequila & Marionberry in our Scratch Margarita **\$10.50**

Cruel Summer RumHaven Coconut Rum & Muddled Jalapenos with Pineapple Juice **\$10**

~ WARMERS ~

Irish Warmer Jameson Whiskey & Bailey's with Coffee & Crème de Menthe **\$10**

Spiked Cider Jim Beam Apple Cider Whiskey, Butterscotch Liqueur & Hot Cider **\$10**

Bailey's Chai Swizzle Stoli Vanilla Vodka & Bailey's meet Chai Tea **\$10**

House Made Sangria
\$8 glass \$18 carafe