

# THE FISH PEDDLER™

## On Foss Waterway

### ~ STARTERS ~

#### SEAFOOD NACHOS \$18.95 GF

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

#### BACON WRAPPED PRAWNS \$15.95 GF

Honey chipotle glaze, jalapeno pineapple slaw

#### SEAFOOD DIP \$14.95 GF

Dungeness crab, smoked steelhead, Oregon bay shrimp, artichokes, parmesan, tortilla chips

#### SEARED AHI TUNA \$16.95

Sesame seed crusted & seared rare, sticky soy, ginger-carrot-cucumber Salad, crispy wontons, green onions

#### CRAB CAKES \$19.95

Dungeness crab, tarter sauce, pickled onions, arugula

#### COCONUT PRAWNS \$14.95

Orange mustard dipping sauce

#### STEAMED MANILA CLAMS or P.C. MUSSELS \$17.95

White wine lemon & butter nectar

#### CALAMARI \$14.95

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

#### TEMPURA GREEN BEANS \$12.95

Crispy battered green beans, roasted garlic aioli & samurai sauce

#### SEAFOOD COCKTAIL GF

Crab \$14.95 or Bay Shrimp \$8.95

Shredded iceberg, house made cocktail sauce

#### SMOKED STEELHEAD SPREAD \$12.95

House smoked Steelhead, cream cheese, sour cream, herbs, cornichons, lemon & capers, crackers

#### 1/2 DOZEN LOCAL RAW OYSTERS \$17.95 \* GF

Seasonal selection, rice wine mignonette

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

### ~ 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 | Bay Shrimp \$7.95 | Dungeness Crab \$13.95  
Blackened Steelhead \$10.95\*

#### PEDDLER SALAD \$10.95 PETITE \$5.95 GF, VEG

Mixed greens, grape tomato, cucumber, roasted red pepper, 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

#### SEARED AHI \$20.95 GF

Sesame crusted & seared rare, mixed greens, cucumber, carrot, Mandarins, bell pepper, crispy wontons, ginger sesame dressing

#### CHIPOTLE LIME PRAWNS \$18.95 GF

Chipotle marinated prawns, baby arugula, grape tomato, charred corn, Pickled onions, cotija cheese, avocado, tortilla chips, lime & cilantro dressing

### ~ SANDWICHES ~

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



#### STEELHEAD BLTA WRAP \$20.95 \*

House smoked Steelhead, avocado, flour tortilla, maple syrup, roasted garlic aioli



#### BLACKENED HALIBUT SANDWICH \$23.95

Brioche bun, samurai sauce, lettuce, tomato, pickled onions

#### LOBSTER ROLL \$24.95

Atlantic tail & claw meat, celery, green onion, mayo

#### CRAB CAKE SLIDERS \$22.95

Roasted garlic aioli, bacon, lettuce, tomato

#### HAND CRAFTED WAGYU BURGER \$17.95 \*

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

#### BLACKENED CHICKEN SANDWICH \$14.95

Chicken breast, brioche bun, samurai sauce, lettuce, tomato, pickled onions

#### SMOKED FRENCH DIP \$17.95

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

### ~ ENTREES ~

#### SIMPLY GRILLED \* GF

King Salmon \$28.95 | Steelhead \$23.95 | Halibut \$32.95

Chicken Breast \$16.95 | 8oz New York Strip \$29.95

Garlic & parmesan red potatoes, grilled green beans, chimichurri, grilled lemon

#### SEARED FISH \* GF

King Salmon \$28.95 | Steelhead \$23.95 | Halibut \$32.95

Roasted summer vegetables, olives, capers, basil oil, balsamic reduction, baby herbs

#### COCONUT PRAWNS \$17.95

Orange mustard dipping sauce, garlic & parmesan red potatoes, grilled green beans

#### CRAB MAC & CHEESE \$30.95

Dungeness crab, lobster bacon cream, cheddar jack cheese

#### STEAK & PRAWN FRITES \* \$37.95 GF

Chargrilled 8oz Prime New York strip, 6 grilled prawns, fries, arugula salad, chimichurri

#### NORTHWEST SEAFOOD STEW \$30.95

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

#### CRAB BOIL \$49.95 GF

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

#### SEARED SEA SCALLOPS \$38.95 GF

Bacon jam, baby herbs, grilled lemon, garlic & parmesan red potatoes, grilled green beans

#### FISH & CHIPS PLATE

Local Ale batter, jalapeno pineapple slaw, fries, tartar

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

#### TACO PLATE

White corn tortillas, pico de gallo, sour cream, charred corn, cotija, pickled onions, chips & house salsa

#### Blackened Steelhead \$17.95 GF

Chipotle Bacon Wrapped Prawns \$17.95 GF

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	\$12	\$40
Oyster Bay <i>Sauvignon Blanc</i> ~ New Zealand	\$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
Rivers Meet Cabernet~ Washington	\$10	\$37
Chateau St. Michelle Indian Wells <i>Red Blend</i> ~ Washington	\$10	\$37
A to Z <i>Pinot Noir</i> ~ Oregon	\$10	\$37
Corvidae <i>Syrah</i> ~ Washington	\$10	\$35
Trivento <i>Malbec</i> ~ Argentina	\$8.50	\$30
Boomtown <i>Cabernet Sauvignon</i> ~ Washington	\$10	\$37
Elevation <i>Merlot</i> ~ Washington	\$12	\$40
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

~ 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

~ NORTHWEST’S BEST BLOODY MARY ~ \$12

Our house made spicy Bloody Mary Mix with local Luxe+Loaded Vodka, bacon salt rim & all the fixings

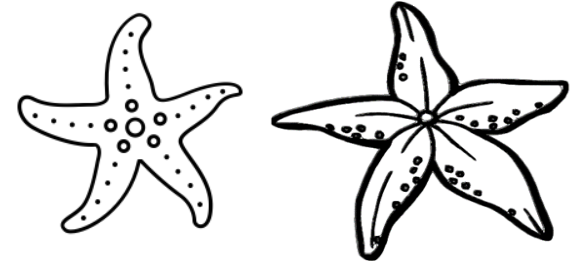
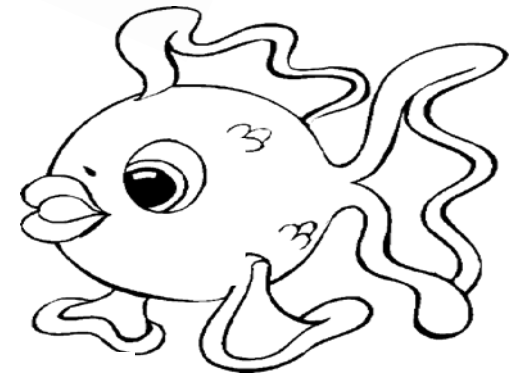
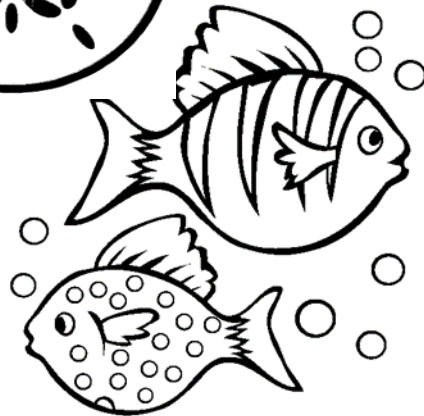
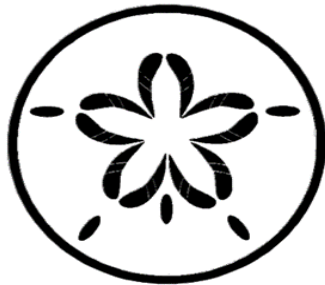
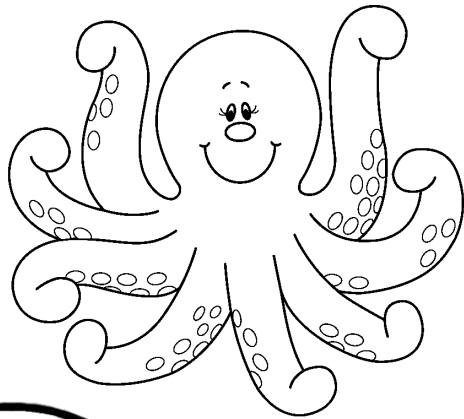
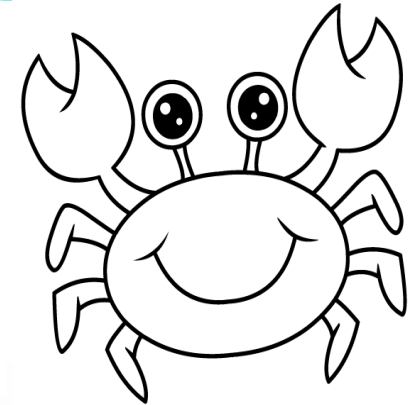
- Add:
- Crab Claw \$5
  - Raw Oyster \$2 \*
  - Crater Lake Pepper Vodka \$3



~ HAND CRAFTED COCKTAILS ~

- Lavender Sour~**  
Grey Goose, house made 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
- Tropical Mule** 360 Mandarin Vodka, muddled lemon, lime & orange, pineapple juice & orange juice, topped w/Ginger Beer \$10
- Whiskey Smash** Elijah Craig Bourbon with fresh mint, lemon & agave nectar \$10
- Blackberry Cosmo** Luxe+Loaded Vodka, fresh blackberries, lemon & cranberry, served as a martini \$10
- Dock Street Heat** House infused habanero Citron Vodka, fresh sour and mango strawberry puree \$11
- Shark Bait** Luxe+Loaded Vodka, Lime, Blue Curacao, pineapple juice & Sierra Mist \$10.50
- Amaretto Berry Sour** Amaretto, fresh sour & blackberry juice \$10



## 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**

*Lavender cheesecake, lemon curd topping*

**Crème Brulee \$8.95**

*Traditional Crème Brulee with a Peddler Twist*

**Seasonal Fruit Crisp \$8.95**

*Olympic Mt. Madagascar Vanilla Ice Cream*

**Chocolate Layer Cake \$9.95**

*Dark chocolate cake layered with chocolate frosting*

**Raspberry & White Chocolate Bread Pudding \$10.95**

*Grand Marnier White Chocolate Sauce,  
Olympic Mt. Madagascar Vanilla Ice Cream*

**Carrot Pineapple Coconut Cake \$8.95**

*With pecans, spices & layers of cream cheese frosting*

## ~ DESSERT DRINKS ~

**Seagull Fart \$9.50**

*Duck Fart with a Peddler Twist*

**10 year Port \$9**

**Raspberry Chocolate Martini \$10**

***"COME AS YOU ARE, EAT & DRINK  
WHAT YOU LOVE."***