



STARTERS

- SUPER NACHOS 11-**
WITH BEEF OR CHICKEN ADD 2-
- BUTTERMILK ONION RINGS 8-**
- HOG WINGS 11-**
SERVED WITH BLACK BEAN SALSA
- POT STICKERS 9-**
SERVED WITH RICE & SWEET CHILI SAUCE
- CRAB CAKES 15-**
TWO DELICIOUS CRAB CAKES SERVED WITH AIOLI
- CRAB & SHRIMP STUFFED MUSHROOMS 11-**
BAKED WITH BUTTER & ASIAGO CHEESE
- CRAB SHRIMP & ARTICHOKE DIP 11-**
SERVED WITH GARLIC TOAST
- QUESADILLAS 8-**
WITH BEEF OR CHICKEN ADD 2-
- STEAMED MANILA CLAMS 13-**
- PENN COVE MUSSELS 13-**
- CALAMARI 10-**
SERVED WITH GARLIC AIOLI & WASABI AIOLI
- BOAT SHED WINGS 9-**
CHICKEN WINGS TOSSED IN OUR SIGNATURE SAUCE
- TERIYAKI CHICKEN SKEWERS 9-**
SERVED WITH PEANUT SAUCE

SALADS & SOUP

- TOSSED GREEN SALAD 5-**
- STARTER CAESAR SALAD* 6-**
- STARTER HOUSE SALAD 6-**
FRESH SPINACH SERVED WITH TOMATOES, CUCUMBERS, FETA CHEESE, RED ONION & POPPY SEED DRESSING
- TERIYAKI CHICKEN SALAD 14-**
FRESH ROMAINE TOSSED WITH OUR FAMOUS POPPY SEED DRESSING, MANDARIN ORANGES, TOASTED ALMONDS, TOMATO, CUCUMBER, TERIYAKI SAUCE & SESAME SEEDS
- BLACK & BLUE STEAK SALAD* 16-**
PEPPER SEARED FLAT IRON STEAK TOPPED WITH GORGONZOLA, CARAMELIZED ONIONS, BLACK OLIVES, CUCUMBERS, TOMATOES & BALSAMIC VINAIGRETTE
- RASPBERRY CHICKEN SALAD 14-**
RASPBERRY GLAZED CHICKEN, CARAMELIZED WALNUTS, BLEU CHEESE CRUMBLES, TOMATO, CUCUMBER, ONIONS WITH RASPBERRY VINAIGRETTE
- COBB SALAD 16-**
TOSSED WITH BLEU CHEESE DRESSING & TOPPED WITH BROILED CHICKEN, AVOCADO, BACON, RED ONIONS, TOMATOES, CUCUMBER, CHOPPED EGGS & GORGONZOLA
- TACO SALAD 13-**
FRESH GREENS SERVED WITH BEEF OR CHICKEN, CHEDDAR CHEESE, TOMATOES, BLACK OLIVES & SOUR CREAM DRESSING WITH BLACK BEAN SALSA
- CAESAR SALAD* 10-**
TOSSED IN OUR SIGNATURE CAESAR DRESSING WITH FRESHLY GRATED ASIAGO & HOUSE BAKED CROUTONS
- SPINACH SALAD 11-**
FRESH SPINACH TOSSED IN RANCH VINAIGRETTE WITH MUSHROOMS, BACON, SLICED EGG & ASIAGO CHEESE ADD SHRIMP 4-
- GREEK SALAD 11-**
FRESH ROMAINE TOSSED IN A ZESTY GARLIC & HERB DRESSING, TOPPED WITH TOMATO, CUCUMBER, KALAMATA OLIVES, RED ONION & FETA CHEESE
- COCONUT PRAWN SPINACH SALAD 15-**
FRESH SPINACH SERVED WITH COCONUT PRAWNS AND TOSSED WITH A MANGO VINAIGRETTE DRESSING
- SALAD ADDITIONS**
CHICKEN 4- CHILLED BAY SHRIMP 4-
PRAWNS 6.50 DUNGENESS CRAB 7-
- SOUP OF THE DAY** Cup 4- Bowl 7-
CLAM CHOWDER Cup 4- Bowl 7-

SPECIALTY PLATES

STEAKS

SERVED WITH MASHED POTATOES & VEGETABLES

PRIME RIB AVAILABLE FRIDAY THRU SUNDAY
ASK YOUR SERVER FOR AVAILABILITY

FLAT IRON STEAK* 20-
BROILED TO PERFECTION

FLAT IRON STEAK & PRAWNS* 24-
SERVED WITH BROILED PRAWNS

ANGUS NEW YORK* 30-
12 OUNCE CENTER CUT

ADD PEPPERCORN SAUCE OR BLEU CHEESE 2-

SEAFOOD

SERVED WITH RICE & VEGETABLES

PACIFIC KING SALMON 25-
GRILLED WITH HERB BUTTER, BAKED WITH HERB CRUST & SERVED WITH BASIL AIOLI OR WASABI SYTLE

ALASKAN HALIBUT 24-
GRILLED WITH HERB BUTTER, BAKED WITH HERB CRUST & SERVED WITH BASIL AIOLI OR WASABI SYTLE

GARLIC & HERB TIGER PRAWNS 19-
CHARBROILED & BASTED WITH A ZESTY LEMON, GARLIC & HERB BUTTER

PAN FRIED HOOD CANAL OYSTERS 19-
LIGHTLY DUSTED WITH SEASONED CORN FLOUR & SERVED WITH TARTAR SAUCE

DUNGENESS CRAB CAKES 25-
OUR FAMOUS SECRET RECIPE, PAN FRIED UNTIL CRISP & TOPPED WITH BASIL & ROASTED RED BELL PEPPER AIOLI

TRI SEAFOOD GRILL 28-
ASK YOUR SERVER FOR SEAFOOD SELECTIONS & SAUCE

CIOPPINO 20-
VARIETY OF FISH AND SHELLFISH IN A BAY STYLE TOMATO SAUCE WITH ASIAGO CHEESE

ALASKAN HALIBUT & CHIPS 15-
CHOICE OF REGULAR OR CAJUN

ARCTIC COD FISH & CHIPS 13-
CHOICE OF REGULAR OR CAJUN

FISH TACOS 15-
GRILLED COD SERVED WITH LIME CAYENNE AIOLI

CHICKEN & PORK

SERVED WITH MASHED POTATOES & VEGETABLES

BAKED 1/2 CHICKEN 18-
1/2 CHICKEN BAKED TO PERFECTION WITH A BRANDY PLUM SAUCE

CHICKEN PROSCIUTTO 18-
PAN SEARED & OVEN BAKED CHICKEN BREAST TOPPED WITH THINLY SLICED PROSCIUTTO, ASIAGO CHEESE & DIZON PEPPERCORN CREAM SAUCE

TERIYAKI CHICKEN 16-
BROILED CHICKEN BREAST WITH PINEAPPLE SALSA

BONE-IN PORK CHOP MARSALA 19-

PASTA

SMOKED SALMON LINGUINE 16-
ALDER SMOKED NORTHWEST SALMON WITH ONIONS, ASIAGO & LINGUINE IN A GARLIC DILL CREAM SAUCE

SEAFOOD LINGUINE 18-
CLAMS, MUSSELS, PRAWNS, SCALLOPS, SALMON AND HALIBUT IN A GARLIC AND HERB CREAM SAUCE

CLAM LINGUINE 16-
WHOLE & CHOPPED CLAMS IN WHITE WINE & THYME CREAM SAUCE

PRAWN AND SCALLOP PENNE 18-
SAUTEED WITH ARTICHOKE, ASPARAGUS & ROMA TOMATOES IN VIRGIN OLIVE AND GARLIC PESTO SAUCE

ROASTED GARLIC CHICKEN PENNE 16-
TOSSED WITH BRIE CHEESE, PROSCIUTTO & SUN DRIED TOMATO CREAM SAUCE

CHICKEN, MUSHROOM & GORGONZOLA LINGUINE 16-
TOSSED WITH SAUTEED CHICKEN, MUSHROOMS, ONIONS, GARLIC & ROMA TOMATOES IN A GORGONZOLA CREAM

GRILLED CHICKEN LINGUINE POMODORO 15-
ITALIAN STYLE MADE WITH TOMATOES, OLIVE OIL, GARLIC & PESTO

BOAT SHED SPECIALTY SANDWICHES

BOAT SHED ORIGINALS.
SANDWICHES SERVED WITH FRENCH FRIES.
HAVE A SALAD INSTEAD OF FRIES FOR 1-

FISH SANDWICH 11-
ARCTIC COD, FRIED AND SERVED ON A TOASTED ONION BUN WITH CHEDDAR CHEESE, LETTUCE, TOMATO, ONION & TARTAR SAUCE

CRAB & SHRIMP SANDWICH 11-
CRAB & SHRIMP SALAD SERVED ON TOASTED POULSBO WHEAT BREAD

LONGBOAT 10-
LEAN ROAST BEEF ON AN OVEN BAKED GARLIC FRENCH ROLL. SERVED WITH AU JUS

CLIPPER 10-
TURKEY, HAM, JACK & SWISS CHEESE, SERVED HOT IN PITA BREAD OR COLD ON POULSBO WHEAT BREAD WITH LETTUCE, TOMATO & MAYONNAISE

SLOOP 12-
CORNEBEEF, PASTRAMI, SWISS CHEESE, SAUERKRAUT & SECRET SAUCE, SERVED HOT ON RYE BREAD WITH OUR OWN HORSERADISH & SWEET MUSTARD

KETCH 11-
THE CLASSIC CLUBHOUSE WITH TURKEY, BACON, CHEDDAR CHEESE, LETTUCE, TOMATO & MAYONNAISE ON TOASTED POULSBO WHEAT BREAD

CAPE COD 12-
A BLEND OF CRAB, CHEESE & HOUSE MADE 1000 ISLAND DRESSING, BAKED WITH FRESH TOMATO & CHEDDAR CHEESE ON AN ENGLISH MUFFIN

SPINNAKER 10-
HOUSE MADE MEATLOAF. HAVE IT MADE HOT ON A FRENCH ROLL WITH BBQ SAUCE & ONION STRAWS, OR HAVE IT COLD ON POULSBO BREAD WITH LETTUCE, TOMATO & MAYONNAISE

GUACAMOLE CHICKEN SANDWICH 12-
BROILED CHICKEN BREAST SERVED WITH BACON, GUACAMOLE, LETTUCE, TOMATO, ONION, MAYONNAISE & PEPPER JACK CHEESE

STEAK SANDWICH* 15-
BROILED TO PERFECTION & SERVED ON A GARLIC FRENCH ROLL WITH ONION STRAWS, PROVOLONE, LETTUCE, TOMATO & MAYONNAISE

BOAT SHED SPECIALTY BURGERS

BOAT SHED KOBE BURGER 13-
HALF POUND KOBE BEEF BURGER SERVED WITH SWISS & CHEDDAR CHEESE
ADD BACON OR GUACAMOLE 1-

CHEESE BURGER 11-
SERVED WITH CHEDDAR CHEESE WITH BACON OR GUACAMOLE ADD 1-

GORGONZOLA BACON BURGER 12-
GORGONZOLA CHEESE & SMOKED BACON

SMOKED GOUDA BACON BURGER 12-
THE TITLE SAYS IT ALL!

TURKEY SWISS BURGER 12-
SERVED WITH BACON, SWISS, MAYO, LETTUCE, TOMATO & ONION

SPLIT ORDERS 2-

ONE CHECK REQUIRED FOR PARTIES OF 8 OR MORE. 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.

STEAKS ARE COOKED TO ORDER.
CONSUMING RAW OR UNDERCOOKED MEAT AND SEAFOOD MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.
CAESAR SALAD DRESSING IS MADE WITH RAW EGGS. CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

