

Call: 360-588-0653

# Adrift

Wed-Sat: 12–9 PM

## Salad

### The Adrift GF 9<sup>25</sup>

Mixed greens, cucumber, pickled red onions, carrot, pepitas and peppered croutons with a choice of dressing

### The Brutus GF 10<sup>25</sup>

Crisp hearts of romaine, parmesan, peppered croutons with a spicy, garlicky, Caesar dressing

### The Piano GF 10<sup>25</sup>

Mixed greens, Island Troller tuna salad mix, cucumber, and carrots with a lemon mustard basil dressing

Add Avocado +3<sup>00</sup>, Add Roasted Jalapeño +3<sup>00</sup>

## Salad Dressings

Buttermilk Gorgonzola

Lemon Mustard Basil

Avocado Yogurt

Brutus

## Appetizers

### Pan Fried Oysters 17<sup>50</sup>

Pacific oysters breaded with nori, sesame seeds and panko then lightly pan fried—served with cilantro chili aioli

Make it a meal with sautéed kale and a herbed risotto 24<sup>50</sup>

### Dungeness Crab au Gratin GF 19<sup>00</sup>

Fresh Dungeness crab in a rich blend of cheeses—baked until bubbly hot and served with a toasted baguette

Substitute gluten-free bun +3<sup>50</sup>

### Dungeness Crab Cake

Fresh Dungeness crab, scallions and roasted red pepper rolled into a crispy cake with panko—lightly pan fried and served with a lemony avocado dressing and sweet Thai chili sauce

One cake 7<sup>50</sup>, Two cakes 15<sup>00</sup>, Three cakes 22<sup>50</sup>

# Entrées

Ask about our weekend specials, and Sunday Brunch special!

### Baked Fish GF

Wild fish fillet baked with sun dried tomato aioli and Parmesan-Reggiano—served with herbed risotto and seasonal vegetable

Cod 25<sup>50</sup>, Salmon 28<sup>50</sup>, Fish of the Day

### Pan Fried Oysters 24<sup>50</sup>

Pacific oysters breaded with nori, sesame seeds and panko then lightly pan fried—served with Yukon Gold herbed risotto and sautéed kale with cilantro chili aioli

### Steamers GF 19<sup>50</sup>

A heavy pound of local Manila clams from Taylor Shellfish Farm with white wine, garlic, shallots and thyme—served with choice of sauce and focaccia

### Cioppino GF 31<sup>00</sup>

A bounty of fresh fish and shellfish delicately poached in a rich broth of tomato, white wine, saffron, fennel and aromatic vegetables—served with a toasted baguette and cilantro chili aioli

### Dungeness Crab Cakes 25<sup>50</sup>

Fresh Dungeness crab with scallions and roasted red pepper rolled into two crispy cakes with panko—lightly pan fried—served with a lemony avocado dressing, sweet Thai chili sauce, a Yukon Gold herbed risotto and sautéed kale with leeks and garlic

### Porkchop\* 28<sup>00</sup>

Bone-in porkchop from Well Fed Farms, smothered in a parmesan cream sauce with organic mushrooms—served with a mashed potato croquette and sautéed kale

### Veggie Starts GF 15<sup>50</sup>

Roasted potatoes sautéed with a medley of organic vegetables—finished with melted mozzarella and provolone cheeses

Wee Veggie Starts—Half portion 8<sup>50</sup>

ADD Bacon +3<sup>00</sup>, ADD Roasted Pork +5<sup>00</sup>, ADD Grilled Tofu +6<sup>00</sup>, ADD Italian Sausage +6<sup>00</sup>

GF indicates dishes that are or can be prepared gluten-free, but we can not guarantee an allergen free kitchen.

# WELCOME BACK!

# Burgers

\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Served with choice of potato chips or our herb roasted oven fries.  
Substitute soup or salad for \$4.

## Skagit★ 14<sup>00</sup>

A juicy 1/3 lb. hamburger with grass fed, organic ground beef topped with toasted garlic aioli, pickled red onions and lettuce

## Clementine★ 17<sup>50</sup>

A juicy 1/3 lb. hamburger with grass fed, premium natural ground beef topped with Mama Lil's sweet hot peppers, Gorgonzola, bacon, toasted garlic aioli, pickled red onions and lettuce

## Salish★

Your choice of wild fish fillet or pan fried oysters topped with lemony avocado dressing, pickled red onions and lettuce (fish can be grilled or Cajun blackened)

Cod 17<sup>00</sup>, Salmon 20<sup>00</sup>

## Extras

Avocado +3<sup>00</sup>

Bacon (2pc) +3<sup>00</sup>

### Cheeses

Sharp White Cheddar, Swiss, Gorgonzola, Brie +3<sup>00</sup>

### Extra Sauces

Buttermilk Gorgonzola, Lemon mustard basil, toasted garlic aioli +.50

## Sandwiches

Sandwiches are served with choice of herb roasted oven fries or potato chips. *Substitute a cup of soup or salad for \$4.*

## Troller Tuna 14<sup>50</sup>

Island Troller's North Pacific albacore tuna, minced red onion, celery hearts, dill, garlic and mayo—served toasted with mozzarella and provolone or cold with lettuce and toasted garlic aioli

HALF Sandwich 8<sup>50</sup>

## Fried Egg Sandwich★ 13<sup>50</sup>

Two eggs fried over medium, melted Jarlsberg cheese, toasted garlic aioli, choice of avocado or bacon

HALF Sandwich 8<sup>50</sup>

## Tacos

### Fish Tacos GF

Three grilled corn tortillas stuffed with wild fish, mozzarella, cinnamon black beans, roasted tomatillo salsa, shredded cabbage, mango pico de gallo and chipotle sour cream (fish can be poached or Cajun blackened)

Cod 14<sup>50</sup>, Salmon 16<sup>50</sup>

Substitute tofu

## Soup

Two soups daily—one gluten free.

Cup 6<sup>00</sup>

Bowl 7<sup>50</sup>

## Dessert

### The Daver 10<sup>00</sup>

Two scoops of Lopez Island Creamery vanilla ice cream and one of Maggi's Blue Ribbon Chocolate Chip cookies drizzled with our Old Rasputin Imperial Russian Stout hot fudge

### Key Lime Tartlet 5<sup>50</sup>

A tangy key lime custard in a graham cracker crust topped with fresh whipped cream.

### Lopez Island Creamery Ice Cream 3<sup>50</sup>

Please ask about our selection of tempting flavors.

Make it two scoops +2<sup>00</sup>

### Cookies 2<sup>50</sup>

Two daily—one gluten free

## Kid's Menu

### Kid Burger 8<sup>00</sup>

Organic grass fed beef burger served with oven roasted garlic fries, kettle style potato chips, or greens

Add cheese for 1<sup>00</sup>

### Buttered Tentacles (Linguine Noodles) 5<sup>50</sup>

Add marinara or Parmesan for 2<sup>00</sup>

### Pirate Dinner 11<sup>00</sup>

Wild caught salmon grilled and served with a herbed risotto and seasonal vegetables.