



Call: 360-588-0653

Adrift

Wed-Sat: 12–9 PM

Salad

The Adrift GF 9²⁵

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

The Brutus GF 10²⁵

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

The Piano GF 10²⁵

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

Add Avocado +3⁰⁰, Add Roasted Jalapeño +3⁰⁰

Salad Dressings

- Buttermilk Gorgonzola
- Lemon Mustard Basil
- Avocado Yogurt
- Brutus

Appetizers

Pan Fried Oysters 17⁵⁰

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 24⁵⁰

Dungeness Crab au Gratin GF 19⁰⁰

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

Substitute gluten-free bun +3⁵⁰

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 7⁵⁰, Two cakes 15⁰⁰, Three cakes 22⁵⁰

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 25⁵⁰, Salmon 28⁵⁰, Fish of the Day

Pan Fried Oysters 24⁵⁰

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

Dungeness Crab Cakes 25⁵⁰

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

Veggie Starts GF 15⁵⁰

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

Wee Veggie Starts—Half portion 8⁵⁰

ADD Bacon +3⁰⁰, ADD Roasted Pork +5⁰⁰, ADD Grilled Tofu +6⁰⁰, ADD Italian Sausage +6⁰⁰

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

Dessert

The Daver 10⁰⁰

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 5⁵⁰

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

Lopez Island Creamery Ice Cream 3⁵⁰

Please ask about our selection of tempting flavors.

Make it two scoops +2⁰⁰

Cookies 2⁵⁰

Two daily—one gluten free

Kid's Menu

Kid Burger 8⁰⁰

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

Add cheese for 1⁰⁰

Buttered Tentacles (Linguine Noodles) 5⁵⁰

Add marinara or Parmesan for 2⁰⁰

Pirate Dinner 11⁰⁰

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

TAKE OUT

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

Burgers

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

Skagit★ 14⁰⁰

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

Clementine★ 17⁵⁰

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 17⁵⁰, Salmon 20⁰⁰

Extras

Avocado +3⁰⁰

Bacon (2pc) +3⁰⁰

Cheeses

Sharp White Cheddar, Swiss, Gorgonzola, Brie +3⁰⁰

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 14⁵⁰

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 8⁵⁰

Fried Egg Sandwich★ 13⁵⁰

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

HALF Sandwich 8⁵⁰

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 14⁵⁰, Salmon 16⁵⁰

Substitute tofu

Soup

Two soups daily—one gluten free.

Cup 6⁰⁰

Bowl 7⁵⁰

Wine, Beer & Cider

White Wine

Muscat Canelli Powers 2017 Columbia Valley, WA 23⁰⁰

Stillwater Creek Chardonnay Novelty Hill 2016 Columbia Valley, WA 33⁰⁰

Madeleine Angevine Lopez Island Vineyards 2017 Lopez Island, WA 42⁰⁰

'Old Vine' Chenin Blanc Cedergreen Cellars 2016 Columbia Valley, WA 37⁰⁰

'Concrete Blonde' Viognier Barrage Cellaris 2018 Yakima Valley, WA 45⁰⁰

Pinot Gris Villa Wolf 2018 Pfalz, Germany 27⁰⁰

Galets Dores (Roussanne, Grenache, Viognier), Chateau Mourges du Gres 2019 Rhône Valley, France 28⁰⁰

Sauvignon Blanc Michel Lynch 2018 Bordeaux, France 30⁰⁰

Sauvignon Blanc Ponga 2018 Marlborough, New Zealand 21⁰⁰

Bourbon Barrel-Aged Chardonnay Robert Mondavi 2017 Monterey County, CA 30⁰⁰

Chenin Colombard Monte Xanic 2016 Valle de Guadalupe, Mexico 34⁰⁰

Yellow Muscat Gonc 2017 Slovenia 42⁰⁰

Pinot Blanc Trimbach 2017 Alsace, France 42⁰⁰

Malcazija Edi Simcic 2015 Slovenia 65⁰⁰

Red Wine

Arch Terrace Merlot Terra Blanca 2016 Red Mountain, WA 33⁰⁰

Left Bank Red Blend Gilbert Cellars 2016 Wahluke Slope, WA 40⁰⁰

Sangiovese Lopez Island Vineyards 2016 Lopez Island, WA 50⁰⁰

Caiden's Vineyard Pinot Noir Block Nine 2018 Napa Valley, CA 30⁰⁰

Malbec Tomero 2017 Mendoza, Argentina 30⁰⁰

Minervois Cuvee Bastide Chateau Coupe Roses 2018 Languedoc, France 35⁰⁰

Cabernet Sauvignon Sean Minor 2017 Napa, CA 40⁰⁰

Cabernet Franc Chinook Cellars 2017 Yakima Valley, WA 50⁰⁰

Red Blend Avalon Winery 2017 CA 21⁰⁰

Barvera d'Asti Cantine Povero 2018 Piedmont, Italy 24⁰⁰

Truant Old Vine Zinfandel Four Vines 2017 Central Coast, CA 27⁰⁰

Tempranillo (Sulfite Free) Friend and Farmer 2018 Jimenez, Spain 30⁰⁰

Rose Wine

Cabernet Franc Rose Chinook Cellars 2017 Yakima Valley, WA 35⁰⁰

Bugey-Cerdon (Sparkling Gamay Rose) Domaine Lingot Martin n.v. Cerdon, France 30⁰⁰

Bubbles

Prosecco Treviso Brut 187ML (Glass Pour—not available for half price bottle) LeContesse n.v. Treviso Italy 8²⁵

La Cuvee Brut Champagne 187ML (Glass Pour—not available for half price bottle) Laurent-Perrier n.v. Champagne France 15⁰⁰

Brut Sparkling Wine Pol Remy n.v. France 25⁰⁰

Fior d'Arancio Lovo Wine 2018 Colli Euganei, Italy 34⁰⁰

La Cuvee Brut Champagne Laurent-Perrier n.v. Champagne France 90⁰⁰

Beer & Cider

\$4⁰⁰/bottle or \$14⁰⁰/mix-and-match-pack

Tieton Bourbon Barrel Peach Cider

Uinta Sum'r Ale

Reuben's Crickey IPA

Bitburger Drive (non-alcoholic)

Spear Pear Cider

Boundary Bay Scotch Ale 22oz 7⁵⁰

Green's gluten free beer 16.9oz 10⁰⁰

Finn River Dry-Hopped Apple Cider

500ML 11⁰⁰

Finn River Black Currant Cider 500ML 11⁰⁰