

APPETIZERS

SPINACH ARTICHOKE DIP 8
FRESH SPINACH & ARTICHOKE, MIXED
WITH CREAM CHEESE SERVED WITH WARM
TORTILLA CHIPS

STEAMED SAN JUAN CLAMS 9
MANILA CLAMS STEAMED WITH GARLIC,
FRESH HERBS, WHITE WINE, OLIVE OIL &
BUTTER

CAJUN PRAWNS 10
LIME CREAM SAUCE WITH GARLIC
BAGUETTE

CHILLED GULF PRAWNS 11
SERVED WITH COCKTAIL SAUCE & LEMON

CRISPY CALAMARI 9
SERVED WITH GARLIC AIOLI

SOUPS

HOMEMADE CLAM CHOWDER
CUP 5 BOWL 6

SOUP OF THE DAY
CUP 4 BOWL 5

ENTRÉE SALADS

CAESAR SALAD 7
ROMAINE, PARMESAN, & CROUTONS
TOSSED IN A CAESAR DRESSING
ADD BLACKENED CHICKEN 6
ADD GRILLED SALMON 8

CRAB & SHRIMP LOUIE SALAD 14
FRESH CRAB & BAY SHRIMP OVER FIELD
GREENS, BLACK OLIVES, DICED TOMATOES,
HARD BOILED EGGS &
AVOCADO. SERVED WITH OUR HOMEMADE
THOUSAND ISLAND DRESSING

BLACK & BLUE CALIFORNIA STEAK
SALAD 14
BLACKENED STEAK GRILLED MEDIUM
RARE, SLICED THINLY, AND NESTLED ATOP
A FIELD OF GREENS, WITH AVOCADO &
TOMATOES. SERVED WITH BLUE CHEESE
DRESSING

CHICKEN & PASTA

ALL ENTREES COME WITH FRESH VEGETABLES, YOUR CHOICE OF GARLIC MASHED
POTATO, TWICE BAKED POTATO OR RICE PILAF

CHICKEN MARSALA 14
TENDER BREAST OF CHICKEN TOPPED
WITH SAUTÉED MUSHROOMS, MARSALA
WINE & CREAM SAUCE

RHODE ISLAND CHICKEN 15

BREAST OF CHICKEN WITH ARTICHOKE
HEARTS & MUSHROOMS, IN A BEER SAUCE
BOW TIE PRIMAVERA 14
GARDEN FRESH VEGETABLES SAUTÉED IN
OLIVE OIL WITH GARLIC, FRESH BASIL, &
PLUM TOMATOES, TOPPED WITH SHREDDED
PARMESAN

JAMBALAYA 14

ANDOUILLE SAUSAGE, CHICKEN, & SAUTÉED PRAWNS IN A ZESTY TOMATO
SAUCE WITH GREEN PEPPERS & ONIONS, SERVED OVER RICE

**ADD A SIDE SALAD FOR 3.00 OR A CAESAR SALAD FOR 4.00 TO ANY ENTREE

Eating raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your risk of food borne illness

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Water Level Banquets ~ Moorage ~ Lunch & Dinner

## SEAFOOD

ALL ENTREES COME WITH FRESH VEGETABLES, YOUR CHOICE OF GARLIC MASHED POTATO, TWICE BAKED POTATO OR RICE PILAF

|                                                                                                                |    |                                                                                                                                             |    |
|----------------------------------------------------------------------------------------------------------------|----|---------------------------------------------------------------------------------------------------------------------------------------------|----|
| SALMON AL LIMON<br>PAN SEARED WILD SOCKEYE, TOPPED WITH A LEMON BUTTER SAUCE                                   | 16 | SEARED SCALLOPS<br>PAN SEARED WITH A BEURRE BLANC SAUCE                                                                                     | 19 |
| WILD CAUGHT SOCKEYE SALMON<br>STUFFED WITH BAY SHRIMP & TOPPED WITH A SAUVIGNON BLANC DILL SAUCE               | 18 | BACON WRAPPED SCALLOPS<br>GRILLED SCALLOPS WRAPPED IN BACON WITH A BEURRE BLANC SAUCE.                                                      | 20 |
| CLASSIC GARLIC SHRIMP SCAMPI<br>WILD GULF PRAWNS SAUTÉED WITH FRESH GARLIC, PARSLEY, WHITE WINE & SWEET BUTTER | 19 | NW SEAFOOD FETTUCCINE<br>SEA SCALLOPS, SALMON & PRAWNS, TOSSED IN A PARMESAN GARLIC CREAM SAUCE, FINISHED WITH DICED TOMATOES & FRESH HERBS | 18 |
| DEVILED PRAWNS<br>JULIENNE ONIONS, PEPPERS, & MUSHROOMS WITH A SPICY MILD TOMATO SAUCE                         | 19 | ALASKAN COD - FISH & CHIPS<br>SERVED WITH HOUSE TARTAR SAUCE                                                                                | 13 |
| BREADED PRAWNS<br>WITH A MANGO CHUTNEY SAUCE                                                                   | 18 | BEER-BATTERED ALASKAN HALIBUT - FISH & CHIPS<br>SERVED WITH HOUSE TARTAR SAUCE                                                              | 18 |
| CLAM LINGUINE<br>MANILA CLAMS, FRESH BASIL, WHITE WINE, & GARLIC IN A SWEET BUTTER SAUCE                       | 14 | MAINE LOBSTER TAIL<br>1/2 LB. LOBSTER BROILED WITH HERBS & SERVED WITH DRAWN BUTTER                                                         | 32 |

## STEAKS

ALL ENTREES COME WITH FRESH VEGETABLES, YOUR CHOICE OF GARLIC MASHED POTATO, TWICE BAKED POTATO OR RICE PILAF

TOPPED WITH YOUR CHOICE OF CARAMELIZED ONIONS OR A DEMI-GLAZE

### ROCK SALTS FAMOUS PRIME RIB

SLOW OVEN ROASTED AND SERVED WITH AU JUS & HORSERADISH

|          |    |
|----------|----|
| 8 OUNCE  | 16 |
| 12 OUNCE | 20 |

ADD PRAWNS FOR 1.00 EACH

ADD 8 OZ. LOBSTER TAIL TO ANY STEAK 20

|                                                                      |    |                                                                                                                                                  |    |
|----------------------------------------------------------------------|----|--------------------------------------------------------------------------------------------------------------------------------------------------|----|
| FILET MIGNON<br>ROCK SALT'S MOST TENDER CUT<br>GRILLED TO PERFECTION | 28 | NEW YORK STEAK<br>10 OZ. GRILLED TO ORDER                                                                                                        | 22 |
| RIB EYE STEAK<br>OUR FAMOUS KING CUT                                 | 26 | CHEESE BURGER<br>1/2 LB. MISTY ISLE GROUND CHUCK PATTY OR VEGETARIAN GARDEN PATTY, ON A FRENCH ROLL WITH LETTUCE, TOMATO, PICKLES & SWISS CHEESE | 11 |

### FRIDAY & SATURDAY SPECIAL

HALIBUT NEWPORT 20

BAKED HALIBUT TOPPED WITH BAY SHRIMP, DILL, SOUR CREAM & CHEDDAR CHEESE

SIDES:

SAUTÉED MUSHROOMS  
FRESH VEGETABLES  
3.00 EA.

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