

## **STARTERS**

### **CAJUN PRAWNS**

LIME CREAM SAUCE WITH GARLIC BAGUETTE  
10

### **RED HOOK STEAMER CLAMS**

GARLIC, TOMATOES, SCALLIONS, & FRESH  
DILL  
9

### **PORK POT STICKERS**

WITH SOY DIPPING SAUCE (6PC)  
8

## **SOUPS**

### **CLAM CHOWDER**

CUP 4  
BOWL 6

### **CHEF'S CHOICE SOUP**

CUP 3  
BOWL 5

## **SALADS**

### **HOUSE SALAD**

TOMATOES & HERB VINAIGRETTE  
3

### **CAESAR SALAD**

TOSSED IN CAESAR DRESSING  
SMALL 4                      LARGE 5  
ADD BAY SHRIMP OR BLACKENED CHICKEN 5  
ADD FRESH CRAB OR BLACKENED SALMON 7

### **CILANTRO SALAD**

MIXED GREENS, ROASTED CORN, BLACK BEANS, TOMATOES, ROASTED PEPPER JACK CHEESE, &  
TOSSED IN CILANTRO VINAIGRETTE  
WITH CHICKEN 11  
WITH SHRIMP 12

### **BLACKENED CHICKEN COBB**

MIXED GREENS, SMOKED BACON, BLEU CHEESE, EGGS, TOMATO, & AVOCADO  
SERVED WITH BUTTERMILK BLEU CHEESE DRESSING  
10

### **SALMON NICOISE**

HERB CRUSTED SALMON ON TOP OF MIXED GREENS WITH ROASTED POTATO, KALAMATA OLIVES,  
CAPERS, EGGS, TOMATO, & GREEN BEANS  
SERVED WITH BALSAMIC VINAIGRETTE  
13

### **CRAB LOUIE**

DUNGENESS CRAB OVER MIXED GREENS, BLACK OLIVES, AVOCADO, ROMA TOMATOES, & HARD-  
BOILED EGG WITH THOUSAND ISLAND DRESSING  
14

### **BLACK & BLUE CALIFORNIA STEAK SALAD**

BLACKENED FLAT IRON STEAK GRILLED TO MEDIUM RARE, SLICED THINLY, & NESTLED ATOP  
EUROPEAN GREENS WITH AVOCADO & TOMATOES. SERVED WITH BLEU CHEESE DRESSING  
14

## **FAVORITES**

### **JAMBALAYA**

ANDOUILLE SAUSAGE, CHICKEN BREAST, & SAUTÉED PRAWNS IN A SPICY TOMATO SAUCE WITH GREEN PEPPERS & ONIONS. SERVED OVER CAJUN RICE

12

### **MAHI TACOS**

GORDITAS, NAPA CABBAGE, PAPAYA SALSA & AVOCADO  
SERVED WITH TORTILLA CHIPS

10

### **RED HOOK HALIBUT & CHIPS**

ALE BATTERED WITH BASIL CAPER TARTAR SAUCE & FRENCH FRIES

13

### **SEAFOOD FETTUCCINE**

SEA SCALLOPS, SALMON, & SHRIMP TOSSED IN A PARMESAN GARLIC CREAM SAUCE & FINISHED WITH DICED TOMATOES & FRESH HERBS

13

### **SALMON AL LIMON**

PAN SEARED WILD SOCKEYE, TOPPED WITH A LEMON BUTTER SAUCE  
SERVED WITH GARLIC MASHED POTATOES AND VEGETABLES

14

### **DEVILED PRAWNS**

JULIENNE ONIONS, PEPPER, & MUSHROOMS WITH SPICY TOMATO SAUCE  
SERVED WITH GARLIC MASHED POTATOES AND VEGETABLES

15

### **PRIME RIB DIP**

SHAVED PRIME RIB ON BAGUETTE WITH HERB AU JUS, SERVED WITH FRENCH FRIES

10

### **ANAHEIM PRIME RIB MELT**

ANAHEIM CHILI, TOMATO, LETTUCE, MONTEREY JACK CHEESE & CUMIN AIOLI, ON SOURDOUGH  
SERVED WITH FRENCH FRIES

10

### **CHICKEN MARSALA**

TENDER BREAST OF CHICKEN TOPPED WITH SAUTÉED MUSHROOMS, MARSALA WINE & CREAM SAUCE. SERVED WITH GARLIC MASHED POTATOES AND VEGETABLES

12

### **BOW TIE PRIMAVERA**

GARDEN FRESH VEGETABLES SAUTÉED IN OLIVE OIL WITH GARLIC, FRESH BASIL, & PLUM TOMATOES, TOPPED WITH SHREDDED PARMESAN

12

### **NEW YORK STEAK**

6 OZ CUT, TOPPED WITH A DEMI - GLACE, SERVED WITH GARLIC MASHED POTATOES AND VEGETABLES

14

### **BUILD-A-BURGER**

1/3 POUND MISTY ISLE GROUND CHUCK PATTY, FRENCH ROLL, LETTUCE, & TOMATO

8

BACON • AVOCADO • SWISS • WHITE CHEDDAR • HAVARTI • MONTEREY JACK • MUSHROOMS  
PROVOLONE • ANAHEIM CHILI • CARAMELIZED ONIONS

ADD .75 FOR EACH

## **SANDWICHES**

(SERVED WITH FRENCH FRIES)

### **SALMON FILET BURGER**

LETTUCE, TOMATO & LEMON AIOLI, SERVED ON A FRENCH ROLL  
10

### **CAFÉ CLUB**

SLICED CHICKEN, SMOKED BACON, WHITE CHEDDAR, TOMATO, MIX GREENS, AVOCADO, &  
GARLIC AIOLI ON TOASTED SOURDOUGH BREAD  
9.5

### **CLASSIC REUBEN**

ROASTED CORNED BEEF, TOPPED WITH SAUERKRAUT ON GRILLED RYE WITH MELTED  
SWISS CHEESE & THOUSAND ISLAND DRESSING  
10

### **DUNGENESS CRAB SANDWICH**

CARAMELIZED ONIONS, MUSHROOMS, AVOCADO, SWISS & CHEDDAR CHEESE ON GRILLED  
SOURDOUGH BREAD  
10

### **CAFÉ COMBO**

CHEF'S CHOICE HALF SANDWICH, SOUP OF THE DAY, OR HOUSE GREENS  
7

ADD CLAM CHOWDER OR CAESAR FOR 9

### **COFFEE & TEA**

2.50

### **SOFT DRINKS**

PEPSI, DIET PEPSI, SIERRA MIST, ICED TEA, LEMONADE, & SOBE  
2.50

STRAWBERRY LEMONADE, SHIRLEY TEMPLE, & ROY ROGERS  
3.00

SAN PELLIGRINO  
5.00 (PER BOTTLE)

### **THOMAS KEMPER**

ROOT BEER, ORANGE CREAM, VANILLA CREAM, & GINGER ALE  
3.00

## **BOOK YOUR BANQUETS HERE!**

WE OFFER VARIOUS PRIVATE DINING FACILITIES FOR YOUR PERSONAL OR  
BUSINESS EVENTS. OUR ROOMS ARE WELL SUITED FOR GROUPS OF 20 TO 300.

A 20% GRATUITY WILL BE ADDED ON PARTY'S OF 8 OR MORE.

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

~~~~~  
**Water Level Banquets ~ Moorage ~ Lunch & Dinner**