



## Appetizers

**Crab Cakes** ❖ Local Dungeness crab cakes, served over a roasted corn and sweet pepper sauce, and topped with baby greens. \$16

**Pork Belly** ❖ California dates, stuffed with local almonds, wrapped in pork belly, and roasted. Drizzled with mint oil and balsamic glaze. \$14

**Flatbread** ❖ Fresh local figs, caramelized onions, baby arugula, Brie cheese, and local honey on crisp flatbread. \$12

## Soups

**Clam Chowder** ❖ Creamy New England chowder (with bacon).  
Cup \$6 ❖ Bowl \$8 ❖ Bread bowl \$12

**Soup of the Day** ❖ Ask about today's fresh-made selection.  
Cup \$4 ❖ Bowl \$6 ❖ Bread Bowl \$10

## Salads

**Spinach** ❖ Marinated mushrooms, shaved red onion, and crisp bacon, tossed in a raspberry vinaigrette and topped with goat cheese and candied walnuts. \$10

**Caesar Salad** ❖ Chopped romaine hearts, shaved Parmesan, and crisp croutons, tossed in a creamy house-made Caesar dressing. \$8 ❖ Add chicken or shrimp. \$10

**Asian Salad** ❖ Grilled octopus, tossed with baby greens, shaved cucumber, shredded carrots, shitake mushrooms, and mango. Served with miso vinaigrette and sliced avocado. \$16

**Chicken Fajita Salad** ❖ Grilled chicken, black beans, and sautéed onions and peppers with shredded cheese, pico de gallo, sour cream, and guacamole. Served with crisp tortilla strips and sweet pepper vinaigrette. \$1

## Pub Fare

**Burger** ❖ Enjoy a classic half-pound beef, veggie, or turkey patty on a sesame brioche bun, with lettuce, tomato, onion, and a pickle. \$14.

❖ Add cheese, grilled onions, or sautéed mushrooms for \$1 ❖

❖ Add avocado, bacon, or fried egg for \$2 ❖

**Fish & Chips** ❖ Today's fresh-caught local fish, beer-battered and fried golden brown. Served over steak fries with malt vinegar and tartar sauce. \$16

**Pastrami** ❖ Thinly sliced pastrami, Swiss cheese, sliced pickles, and house mustard on grilled marbled rye, \$15

**Ragged Point Club** ❖ Sliced ham, turkey, and bacon, lettuce, tomato, avocado, and cheddar cheese, with pesto aioli on toasted French bread. \$14

**Veggie Stacker** ❖ Grilled, marinated local vegetables on warm focaccia, bread with pesto sauce and sautéed spinach. \$12

## Entrées

**New York** ❖ A grilled 12-ounce New York strip steak served with sweet potato au gratin, sautéed broccolini, and sweet pepper jam. \$22

**Barramundi** ❖ Crispy skinned barramundi served over glass noodles with julienne vegetables and a coconut curry sauce. \$22

**Chicken Ravioli** ❖ Grilled airline chicken breast, served over spinach and cheese raviolis with sun-dried tomatoes and a pesto-cream sauce. \$20

## Sides

Curly Fries \$3 ❖ Steak Fries \$3 ❖ Sweet Potato Fries \$3  
Onion Rings \$5 ❖ Pommes Frites (Shoe strings) \$3 ❖ Side Salad \$6