

Appetizers

<p>Shrimp Cocktail 8.95 Delicate bay shrimp with celery & cocktail sauce</p>	<p>Fried Chicken Wings 10.95 Served with carrots, celery & Ranch dressing</p>
<p>Prime Rib Sliders* 12.95 Three sliders made with our juicy “Double R Ranch” prime rib and served with creamy horseradish sauce</p>	<p>Salmon Sliders* 11.95 Petite sliders of Wild Alaskan Salmon. Seared and topped with slaw and homemade tartar sauce</p>
<p>Coconut Prawns 11.75 Four large, crispy coconut prawns served with sweet chili dipping sauce</p>	<p>Pan-fried Oysters* 12.95 Six fresh oysters pan-fried, served with cocktail sauce and homemade tartar sauce</p>
<p>Quesadilla 11.95 cheese, onion, olives, tomatoes, choice of Shrimp, Chicken or beef</p>	<p>Steamer Clams 12.95 Tender Northwest steamer clams steamed traditionally with white wine, herbs and garlic butter</p>
<p>Crispy Onion Rings 7.75 Golden brown, served with Ranch dipping sauce</p>	<p>Fried Calamari 11.95 Fried crispy and served with sweet chili sauce</p>
<p>Oyster Shooters * 10.95 Five fresh chilled local oysters with cocktail sauce, touch of horseradish</p>	<p>Islander Nachos 12.95 Melted cheese, seasoned ground beef, topped with corn, onions, tomatoes, black beans, olives and fresh pico de gallo salsa. Add side of guacamole, \$2.95</p>

Soups & Salads

Homemade Clam Chowder- The Islander’s famous creamy clam chowder recipe!
 Cup..... 6.95 Bowl.....8.95

Small dinner Salad- A choice of our tossed house bleu cheese, traditional Caesar or Raspberry vinaigrette Salad....6.95

Fresh Entrée Salads

<p>Asian Chicken Salad..... Crispy romaine and cabbage tossed with sliced chicken, mandarin oranges, crispy noodles, almonds, Craisins and sweet sesame dressing</p>	<p>16.95</p>
<p>Blue Cheese Bay Shrimp Salad* Crispy romaine lettuce tossed with shrimp, diced tomatoes and blue cheese dressing</p>	<p>17.75</p>
<p>Shrimp Louie Salad..... Julienne lettuce, chilled Bay Shrimp, egg, tomatoes, sliced cucumber and sliced olives, traditionally with Thousand Island dressing served on the side</p>	<p>17.95</p>
<p>Seared Salmon Caesar* Crispy romaine lettuce tossed with parmesan cheese, garlic croutons and Caesar dressing with a petite seared salmon fillet</p>	<p>18.75</p>

Islander Taco Salad*

Crispy lettuce, topped with seasoned beef, cheddar cheese, tomatoes, olives, corn, black beans, green onions and sour cream served traditionally in a fried tortilla shell served with a side of Thousand Island dressing and chips and fresh pico de gallo!!

16.95

18% gratuity added to parties of 6 or more 10% automatic gratuity for all To-Go Orders
 Split plate with extra portion of mashed potatoes and vegetables \$4.95
**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

Northwest Seafood

Served with fresh seasonal vegetables, garlic and parmesan mashed potatoes and dinner rolls. Each dinner comes with a choice of tossed Bleu Cheese, Caesar or Raspberry vinaigrette salad or cup of homemade Clam Chowder

Shrimp Fettuccini	19.95
Northwest Baby Shrimp, tender fettuccini, zucchini, onions and mushrooms in our homemade garlic herb cream sauce. Served a la carte with a side of homemade garlic bread	
Pan-fried Oysters*	22.95
Nine Fresh local oysters from Samish Bay, lightly seasoned, traditionally pan fried, served with homemade tartar and cocktail sauce	
Sautéed Garlic Prawns	23.95
Large prawns sautéed delicately with mushrooms, bell peppers, zucchini, onion, and our garlic wine butter sauce and garlic parmesan mashed potatoes	
Seafood Fettuccini*	25.95
Prawns, salmon, shrimp and clams in a garlic cream sauce. Served a la carte with a side of garlic bread	
Fresh Oven Roasted Northwest Salmon*	27.95
Fresh Alaskan Sockeye salmon oven roasted and finished with a red pepper buerre blanc	

Macadamia Nut Halibut*

The Islanders famous recipe of fresh Alaskan Halibut oven roasted with our signature herbed sauce and topped with macadamia nuts

29.95

Prime Rib & Steaks

Served with garlic parmesan mashed potatoes, seasonal vegetables, choice of Bleu Cheese, Caesar or Raspberry vinaigrette salad or Homemade Clam Chowder and dinner roll.

Prime Rib*

Our perfectly cooked, slow-roasted prime rib recipe creates the most tender, juicy and flavorful Prime Rib in the Islands! Served with garlic and parmesan mashed potatoes, fresh vegetables, creamy horseradish and au jus

Crew Size	A Classic 9 oz. Traditional cut.....	26.95
Captain Size	Our thick 12 oz. Hearty cut.....	29.95

Featuring Tender Rib Steak and Combos

Rib Eye Steak* Our 12 oz. tender Prime Rib cut, cooked to perfection and topped with gorgonzola cheese and crispy onion rings. Served with garlic mashed potatoes and fresh vegetables (add grilled mushrooms \$3)	28.95
Prime Rib and Prawns Combo* Our 9oz cut of Prime Rib and your choice of four coconut, tempura, or sautéed prawns	34.95
Steak and Prawns* Our 12oz cut of grilled Prime Rib steak cooked to order with choice of four coconut, tempura, or sautéed prawns	37.95

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Split plate with extra portion of mashed potatoes and vegetables \$4.95

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