

Appetizers

Prime Rib Sliders*

Three sliders with creamy horseradish sauce

Shrimp Cocktail

Delicate bay shrimp with celery & cocktail sauce

Coconut Prawns

Four large, crispy coconut prawns
Served with sweet chili dipping sauce

Quesadilla

Cheese, olives, tomatoes, onions
Choice of Shrimp or Chicken

Oyster Shooters *

5 fresh chilled local oysters with cocktail sauce

Fried Calamari

Fried crispy and served with our sweet chili sauce

Pan-fried Oysters*

Six fresh oysters pan-fried, served with cocktail and tartar sauce

Quick Fried Chicken Wings

Served with carrots, celery and Ranch dressing

Crispy Onion Rings

golden brown, served with Ranch dipping sauce

Small Dinner Salad

A choice of house bleu cheese or traditional Caesar

Buenos Nachos

Diced chicken, cheese, sour cream, onions, tomatoes, olives and salsa on tortilla chips
Guacamole, add \$2

Soups

Clam Chowder- The Islander’s homemade creamy clam chowder

Homemade Chili- Chef Mary’s homemade chili recipe

Fresh Entrée Salads

Baby Shrimp Caesar.....

Crispy romaine lettuce tossed with bay shrimp, parmesan cheese, garlic croutons and Caesar dressing

Islander Chicken Cobb Salad.....

Fresh crispy romaine tossed with chicken, egg, bacon, tomatoes, onion and bleu cheese dressing

Islander Taco Salad*.....

Crispy iceberg lettuce, topped with seasoned beef, cheddar cheese, tomatoes, olives and green onions and sour cream. Served traditionally in a fried tortilla shell with a side of Thousand Island dressing and chips and salsa

Islander Shrimp Louie

Crisp julienne iceberg lettuce with baby shrimp, tomatoes, cucumber, eggs and black olives. Served with Thousand Island dressing on the side

15% gratuity added to parties of 6 or more
10% automatic gratuity for all To-Go Orders

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
Menu subject to changes at any time*

Burgers & Sandwiches

All Burgers and sandwiches are served with fries
To substitute your fries with soup, salad, coleslaw or onion rings add \$2
Add a cup of soup to any full entrée for only \$1.95

Deluxe Tillamook Cheese Burger*
Lean ground beef topped with Tillamook™ cheese, lettuce, tomato, onion and our House Burger Sauce, on a toasted hamburger bun. Add bacon, \$1

Mushroom & Swiss Burger*.....
Lean ground beef topped with Swiss cheese, lettuce, tomato, grilled mushrooms, grilled onions, and our House Burger Sauce served on toasted bun. Add bacon \$1

Burger Dip*
Seared ground beef patty topped with grilled onions and Swiss cheese, with Au Jus and served on a French roll

Chicken Club Sandwich.....
Toasted sandwich with grilled chicken, bacon, lettuce, tomato and onion

Chicken-Mushroom-Swiss Burger
Chicken breast fillet with Swiss cheese, lettuce, tomato, grilled mushrooms, grilled onions, and our House Burger Sauce served on toasted bun. Add bacon \$1

Classic BLT
Bacon, lettuce and tomato on toasted bread. Emily’s Favorite!!

Veggie Sandwich.....
Meat-free bean patty with Swiss cheese, lettuce, tomato, onion, mayo on multi-grain bread

Oyster Burger*.....
Fresh pan seared oysters with fresh tomato, onion and lettuce. Served on a bun with homemade tartar and cocktail sauce

Grilled Fish Fillet Burger*.....
Grilled Cod fillet, with melted cheddar, lettuce, tomato, onion and Islander’s special homemade tartar sauce, served on a toasted bun

Islander Prime Rib Dip*
Our slow-roasted prime rib served on a toasted French roll, with horseradish and Au Jus
Served with crispy French fries
Substitute fries with soup, coleslaw or onion rings, add \$2

Seafood Specialties & Chicken

Served with fries. Add a cup of homemade clam chowder or chili for \$1.95

Famous Islander Fish & Chips*
Alaskan Cod crispy fried in light beer batter and served with fries & coleslaw

Crispy Chicken Tenders*
3 tender pieces of chicken, quick-fried and served with coleslaw and fries

Alaskan Cod Tacos*.....
Two grilled Alaskan Cod Tacos with coleslaw dressing, shredded cheese, mango salsa, shredded cabbage, green onions, sour cream on corn tortillas, served with chips and salsa

Pan Fried Oyster Plate*
7 pan fried oysters from Pacific Oyster Company, seasoned and served with cocktail sauce, coleslaw and fries

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Brunch Selections

*All egg dishes are served with country potatoes and 9 grain toast
Substitute potatoes with cottage cheese & fruit, add \$2*

Bacon & Eggs.....
Two eggs any style, with three slices of crispy smoked bacon, 9-grain toast and country potatoes

Spinach, Mushroom & Cheese Scramble
Mushrooms, spinach, onions, tomatoes, fresh eggs, cheddar cheese, potatoes, 9-grain toast

Bacon Scramble.....
Crispy bacon, mushrooms, onions, fresh eggs, cheddar cheese, 9-grain toast and country potatoes

Shrimp Scramble
Bay shrimp, mushrooms, onions, tomatoes, fresh eggs, cheddar cheese, potatoes, 9-grain toast

Grilled Pacific Cod & Eggs
Fresh seared Alaskan cod with two eggs any style, country potatoes and 9-grain toast

“Double R Ranch” Rib Eye Steak & Eggs
5 ounce petite Rib Eye cut steak, cooked to order, with two eggs any style, potatoes, and toast

Beer and Wine

Beer on Draft *(ask your server about our bottled beer selections)*

- Kona Longboard, Lager

Ninkasi Brewery IPA
- Chuckanut Pilsner

Manny’s, Pale Ale

Northwest Wines Selections

The Lopez Islander Resort features Northwest wines from selected Washington and Oregon vineyards. The following selections are popular varieties of wines by the glass and additional featured bottle offerings. We celebrate our Northwest wine history and the international success of our Northwest vineyards.

White Wine

- Duck Pond Pinot Gris, Willamette Valley OR
- Ste. Michelle Riesling, Columbia Valley WA
- Waterbrook Sauvignon, Columbia Valley WA
- Maryhill Pinot Gris, Columbia Valley WA
- Hogue Cellars Chardonnay, Columbia Valley WA
- Barnard Griffin Chardonnay, Columbia Valley WA
- Canoe Ridge Chardonnay, Columbia Valley WA
- Browne Family Chardonnay, Indian Wells WA

Red Wine

- Canoe Ridge Merlot, Horse Haven Hills WA
- Hogue Cellars Merlot, Columbia Valley WA
- Sagelands Riverbed Red, Columbia Valley WA
- Firesteed Pinot Noir, Willamette Valley OR
- Mercer Merlot, Columbia Valley WA
- Canoe Ridge Cabernet, Columbia Valley WA
- Alexandria Nicole a² Cabernet, Columbia Valley WA

Sparkling Wines

- Korbel Splits (1.875)
- Ste. Michelle Cuvee Brut (750 ml)

Featured Cocktails

- Stoli Bloody Mary w/ Asparagus
- Tiki Bar “Meyers” Mai Tai
- Cadillac “Grand Mariner” Margarita

Book your event with a waterfront view!!

The Islander specializes in customizing your special occasion or event
Please ask regarding our services

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