

MADRONA DINNER MENU

SMALL PLATES/SHARES

Prawn & Avocado Margarita *GF-DF*
Pacific White prawns and avocado tossed with wasabi infused cocktail sauce, cucumber, and fresh cilantro. 17.95
Add Crab 9.95

Kettle-Fried Calamari *DF*
Crispy calamari tossed with red pepper, green onion, black currants, pine nut-curry vinaigrette, wasabi aioli drizzle, and sesame seeds. 17.95

Crab & Artichoke Quesadilla
Two flour tortillas stuffed with our crab-artichoke blend, tomato, and cheddar with avocado crema, salsa, and lemon. 19.95

Poke Tuna Stack *√ DF*
Sushi grade Yellow Fin tuna tossed to order with Ponzu-Yuzu sauce, Tobiko, and nori stacked on green seaweed, Asian slaw, avocado, and crispy wontons. Garnished with shoga ginger and Unagi sauce. 22.95

MOJITOS AND MULES

Classic Mojito Cocktail

This Cuban cousin to the mint julep is one of the most refreshing cocktails. Barton rum, fresh lime juice, and cane syrup served over ice with a splash of soda and slapped fresh mint. 15.95

Pineapple Mango Mojito

Brinley Shipwreck Mango Rum, pineapple juice and simple syrup served over with club soda, spanked mint. 16.95

Lime in the Coconut Mojito

Brinley Shipwreck Coconut rum and fresh lime juice, served over ice with slapped mint and seltzer water. 16.95

Quarry No. 9 Mule Team

Our twist on the popular Moscow Mule with vodka, Bedford's ginger beer and lime served in a copper mug. 15.95

Smart Ass Spy Hop Gin 14.95

Jack Ass Jack Daniels Whiskey 15.95

Bad Ass Milagro Silver Tequila 16.95

APPETIZERS

Crispy Shoestring Onion Stack
Thin-sliced sweet onion soaked in buttermilk then fried crisp. With our zippy drive-in sauce 12.95

Samish Bay Clam Pan Roast
1 lbs. local Manila clams, Andouille sausage, green onion, garlic, butter, white wine, lemon, and parsley. With grilled garlic bread 24.95

White Truffle Parmesan Fries *GF-V*
Crispy steak fries tossed with black pepper, sea salt, green onion, Parmesan, and white truffle oil. With Louie sauce. 12.95

Southern Fried Wings
Your choice of wings served with celery spears & Maytag blue cheese sauce. 16.95
• Battered Cauliflower Wings *VG*
• Classic Chicken Wings
Choose your sauce:
• Buffalo • BBQ • Nashville Hot • Naked

SALADS AND CHOWDER

Adds - Grilled Chicken 6.95 • Crab 9.95 • Poached Prawn 8.95 • Tuna Poke 12.95

Roche Harbor's "Tilted Kettle" Clam Chowder
Made in house every day. Our rich, creamy clam chowder with bacon, red potato, clam nectar, Northwest herb blend, and aromatic spices. 10.95

Baby Kale Lemon Caesar Salad with Grilled Basil Chicken
Baby kale and gem lettuce hearts, and garlic crostini's tossed with our creamy lemon Caesar dressing. Finished with grilled chicken, tomato, Parmesan and lemon. 21.95

Chop Chop Noodle Salad *DF*
Crab, grilled chicken, shrimp, local steamed noodles from Seattle's Tsue Chong in the heart of Seattle's China Town, Asian slaw, asparagus, and avocado tossed in Shiro Miso vinaigrette. Garnished with almonds, ginger, fresh cilantro, and sweet red chili sauce. 26.95

Wild Canadian Shrimp and Avocado Louie *GF-DF*
Fresh avocado halves filled with wild shrimp with local baby greens tossed in lemon-basil dressing, tomato, and Louie dressing. 22.95

Poke Yellow Fin Tuna Bowl *√ DF*
Sushi grade Yellow Fin tuna tossed to order with Ponzu-Zuzu sauce, Tobiko and nori, with cucumber, avocado, edamame, Asian greens, tomato & pine nut-curry vinaigrette. Garnished with wasabi aioli and pickled ginger. 24.95

Crispy Cauliflower Vegan Bowl *VG-GF-DF* 19.95

BURGERS & SANDWICHES

With your choice of Seashore Fries or Mango-Lime Slaw

Slow Roasted American Kobe Beef Dip
Local Double R Ranch Wagyu slow roasted tender, thinly sliced then warmed in our housemade au jus and served on a garlic butter grilled Ciabatta roll. With au jus and creamy horseradish sauce. 22.95

Paradise Beach Cheeseburger *√*
Fresh chuck, brisket and Wagyu beef blend, flame-grilled with American cheese and zippy drive-in sauce on a glossy bun. With leaf lettuce, tomato, red onion and dill pickles. 19.95 Add Bacon 2.95
• Black Bean Burger add 2.95 *VG* can be made Vegan
• Chicken Breast add 2.95

Crispy Rockfish & Crab-Artichoke Dip Club
Fresh local Rockfish hand dipped and fried crisp with crab - artichoke dip, mango-lime slaw, and dill pickles on an artisan roll. 18.95

GRIDDLE-SEARED TACOS

Served with fresh tomato-cucumber salad

Kobe Asado Steak Tacos *GF*
Snake River Farms beef, mango-lime slaw, Pico de Gallo, warm corn tortilla, pickled red onion, queso Cotija, and spicy mayo. 24.95 (pair)

Dynamite Tempura Shrimp Tacos *DF*
Crispy tempura shrimp, mango-lime slaw, Pico de Gallo, warm corn tortilla, Unagi sauce, wasabi mayo, sesame seeds, and tobiko. 18.95 (pair)

Blackened Local Rockfish Tacos *GF*
Spice-seared Rockfish, mango-lime slaw, Pico de Gallo, warm corn tortilla, avocado crema, queso Cotija, and toasted pumpkin seeds. 24.95 (pair)
• Crispy Cauliflower Taco *VG* can be made Vegan

NOODLES

Shanghai Street Noodles *DF*
Wok-seared shrimp, beef, egg, local steamed Hong Kong noodles from Seattle's Tsue Chong in the heart of Seattle's China Town, Asian slaw, asparagus, edamame and green onion with ginger-soy sauce. 28.95
• Veggie King Street Noodles *DF-VG* can be made Vegan 26.95

Madrona Mac and Cheese
Creamy cheese blend of Tillamook cheddar, Gruyere, Parmesan and a hint of creamy American tossed with Campenelle pasta and topped with au gratin and baked golden. With grilled garlic bread. 18.95
• Add Crab 10.95
• Add Bacon, Chicken and Ranch 6.95

CATCH OF THE DAY ENTREES

Crispy Skin King Salmon *GF*
Fresh Chinook salmon steak seasoned with our seafood rub then griddle seared and basted with garlic-herb butter. Served with oven roasted vegetables and fingerling potatoes. 44.95

Beer Battered Fish & Chips *DF*
Hand cut each morning, and lightly breaded to order in our crushed oyster crackers and quick fried golden crisp. Served with mango-lime slaw, seashore fries, and house made lemon caper-artichoke tartar sauce.
• Local Vancouver Island Rockfish 26.95
• "Wish and Chips" Crispy Cauliflower 24.95
• Fresh Alaskan Halibut 36.95

FLAME-GRILLED ENTREES

Prawns and Chicken Skewers with Lemon Garlic Butter *GF*
Large Mexican White shrimp and chicken breast skewers with smoked sausage and vegetables flame grilled and basted with lemon-garlic butter. Served over roasted vegetables with garlic aioli. 28.95

Wild Bill's BBQ Baby Back Pork Ribs *GF*
Hand rubbed with our brown sugar-chili rib rub then slow braised to tender submission. Flame-grilled and basted with our sweet and tangy barbecue sauce. Served with mango-lime slaw and seashore fries. 32.95

Prime Ribeye Steak and Frites *GF*
USDA Prime Ribeye, 60 day aged from Double R Ranch, basted with steak butter. Served with garlic bread, steak fries and garlic aioli. 44.95
• Add Tempura Prawns (5 each) 9.95
• Add Prawn or Chicken Skewer (5 each) 9.95