



# LUNCH

Local, Seasonal, Authentic

## TO SHARE

- Garlic Bread** 5.25  
roasted garlic and herbs, house-made marinara
- Roasted Garlic Fries** 7.75
- Jumbo Chicken Wings** 14.75  
fresh celery, Rads Pepper Sauce "buffalo" style, Whatcom Blue dip
- PNW Charcuterie and Cheese Platter** 15.75  
pickles, mustard, fruit, berries
- Dungeness Crab Cake** 12.75  
mixed greens, red pepper relish
- Peel 'n' Eat Shrimp** 15.75  
cocktail sauce
- Spicy Crispy Fried Calamari** 14.75  
buttermilk dip
- PNW Oysters** lemon, cucumber mignonette 6 - 15.25  
chef's daily selection DF 12 - 25.75

## SOUP + SALAD

- add chicken 7    add salmon 10    add steak 9
- Mixed Green Salad** 5.25/9.75  
candied pecans, Whatcom white cheese, blueberries, white balsamic vinaigrette
- Caesar Salad** 6.25/11.75  
romaine, sourdough croutons, shaved Parmesan
- Semiahmoo Chowder** 7.50/13.75  
cup or bowl  
sourdough bread bowl 16.75

### OUR LOCAL PARTNERS

- Avenue Breads
- Bellingham Pasta Co.,
- Misty Meadows Farms
- Rads Pepper Sauce
- Hempler's Smoked Meats
- Twin Sisters Creamery
- Growing Veterans Farms
- Taylor Shellfish
- Nerka Salmon
- Lummi Wild Co-Op

## PUB FARE

- Dockside Beer-Battered Pacific Cod** 15.50  
one piece, tartar sauce, coleslaw, French fries  
two-piece 18.50    three-piece 21.50
- Fish Tacos** 14.25  
chips, pico de gallo
- Fried Chicken Sandwich** 16.50  
tomato, onion, pickles, chipotle aioli, brioche bun
- Portobello Burger** 15.75  
tomato, onion, roasted red pepper, chipotle aioli, smoked cheddar, focaccia, chips
- American Kobe Beef Burger** 16.75  
tomato, onion, pickle, black garlic aioli, French fries  
add cheese 2    add half avocado 3    add bacon 3
- Salmon BLT** 16.75  
micro-arugula, tomato, applewood-smoked bacon, sundried tomato spread, dill aioli, chips
- Crab Croissant** 19.75  
avocado, dill aioli, Dungeness crab, chips

## FROM THE HEARTH

- Fig & Blue Pizza** 15.75  
port-soaked figs, pickled shallots, Whatcom blue, balsamic glaze V
  - Roasted Vegetable Pizza** 14.75  
seasonal fresh vegetables, fresh chevre, pesto V, N
  - Pepperoni Pizza** 14.75  
pepperoni, tomato sauce, mozzarella
  - Margherita Pizza** 14.75  
roasted cherry tomatoes, fresh mozzarella, basil V
- Gluten-Free Dough Available 2

V - Vegetarian    Ve - Vegan    GF - Gluten-Free

DF - Dairy-Free    N - Contains Nuts

- 50% or more locally-sourced

We love our rivers, lakes, and oceans; the majority of our seafood is local, seasonal, and always traceable and ethical. Consuming raw or undercooked food can lead to food-borne illnesses. A 18% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel.

**Devin Kellogg**, Executive Chef  
**Andrew Tucker**, Chef de Cuisine