

Appetizers

Crispy Calamari

Crispy Calamari tossed with shaved peppers, green onion, currants and sesame seeds with pine nut-citrus vinaigrette. 9.95

Cannery Bread

Freshly baked Focaccia bread rubbed with olive oil and dusted with herbs and kosher salt. 3.95

Buffalo Chicken Wings

Crispy wings tossed in our Buffalo sauce with Maytag blue cheese dip and fresh celery. 9.95

Dungeness Crab and Artichoke Quesadilla

Local crab, artichoke hearts, Walla Walla onion, Parmesan and mayonnaise between fresh flour tortillas then pan seared golden. Served with fresh salsa and lemon. 12.95

Huckleberry Barbeque Baby Backs Ribs

Flame-grilled baby back pork ribs slowly braised into submission then basted with our original huckleberry barbeque sauce. 9.95

Sesame Crusted Ahi Tuna

Flash-seared yellow fin tuna, Wasabi crème fraiche and organic greens. 8.95

Idaho Russet Gorgonzola Fries

Crosscut local potatoes flash fried and smothered with Gorgonzola cheese sauce. 5.95

Prawn and Avocado Margarita Cocktail

Tossed with Wasabi infused cocktail sauce overflowing in a margarita glass with fresh limes, lemons, jalapeño and cilantro. 10.95
Add Dungeness crab 6.95

Soups and Salads

Northwest Clam Chowder

Tender clams, smoky bacon and potato in a rich clam nectar cream sauce. 5.95

Roche Harbor Dungeness Crab Bisque

Local Dungeness crab, heavy cream, sautéed vegetables, brandy and smoky Spanish paprika. 7.95

Cave Aged Maytag® Blue Cheese Salad

Crisp romaine tossed in our blue cheese dressing with toasted almonds, egg and blue cheese crumbles. 6.95

Classic Caesar Salad

Tender hearts of romaine, shaved Parmesan and garlic-herb croutons tossed with our signature dressing and garnished with freshly grated Parmesan. 6.95

Large Salads

Classic Caesar Salad with Grilled Chicken

Tender hearts of romaine, shaved Parmesan and garlic-herb croutons tossed with our signature dressing and garnished with freshly grated Parmesan. Served with flame-grilled chicken. 12.95

Sesame Chicken Salad

Asian greens, grilled chicken, toasted almonds, crispy rice noodles and cilantro tossed with our ginger-soy vinaigrette and sweet garlic red chili drizzle. 13.95

Marinated Flank Steak Wedge Salad with Local Heirloom Tomatoes *

Crisp wedge of iceberg lettuce, flame-grilled steak sliced thin, Maytag blue cheese dressing and local Heirloom tomatoes topped with crispy onion rings, Maytag blue cheese and cannery bread. 14.95

Dungeness Crab Louie

Crisp julienne lettuce topped with fresh Dungeness crab, tomato, egg halves, lemon, black olive and Louie dressing. Served with herb-crusted cannery bread. 19.95

Roche Harbor uses only trans fat free frying oils

*Consuming raw or undercooked meats and poultry may increase your risk of foodborne illness.

Kiln Fired Pizza

All our thin crust pizzas are hand stretched and fired to order in our brick-lined deck oven for crunchy old world flavors. All our Pizzas are 10 inches and perfect for one or shared as an appetizer. We use the finest cheeses including smoked Gouda, whole Mozzarella.

Kiln Fired Sausage and Pepperoni Combination

Local lamb sausage, pepperoni, red onion, mushrooms, olives and mozzarella & smoked Gouda cheese. 10.95

Huckleberry Barbeque Chicken

Roasted chicken, red onion and smoked Gouda. 10.95

Lamb Sausage, Mushroom and Goat Cheese

Local lamb sausage with pine nuts and rosemary. 10.95

Dungeness Crab & Black Tiger Prawn

Parmesan-sweet onion aioli sauce, fresh Dungeness crab, artichoke and prawns cheese blend. 12.95

Margherita

Tomato, Mozzarella and Fresh Basil. 9.95

Classic Pepperoni

Zesty tomato sauce and our cheese blend. 8.95

Sunken Garden with Organic Greens

Cheese-herb pizza topped with organic greens, white balsamic vinaigrette, tomatoes and Parmesan cheese. 11.95

Madrona Grill Entrees

Kiln Roasted Cheesy Baked Spaghetti

A zesty "little Italy" sauce with beef and pork layered with spaghetti pasta and topped with mozzarella and Parmesan cheese then roasted in our brick oven. Served with cannery bread dripping with garlic olive oil. 9.95

Kettle Fried Alaskan Cod and Chips

Alaskan Pacific Cod fresh cut, seasoned with sea salt and breaded by hand with Roslyn Dark beer batter then fried crisp. Served with housemade fresh lemon-caper tartar sauce, shoestring confetti fries and crunchy red pepper-radish slaw. 13.95

Huckleberry Barbeque Baby Back Ribs

Flame-grilled baby back pork ribs slowly braised into submission then basted with our original huckleberry barbeque sauce. Served with shoestring confetti fries and crunchy red pepper-radish slaw. 14.95

Sandwiches and Burgers

All our Sandwiches and Burgers can be served with our crunchy red pepper-radish slaw or crispy fries.

Cheese Burger in Paradise*

Fresh ground chuck, cheddar cheese, red onion, tomato, lettuce, and drive-in sauce on our grilled flakey bun. 10.95

Chili Rubbed Chicken Sandwich on Focaccia Roll*

Grilled chicken breast, pepper jack cheese, Pico tomatoes, and avocado, lettuce-cilantro and Chipotle mayonnaise on our artisan Focaccia roll. 9.95

San Juan Island Lamb Burger*

Flame-grilled local Guard Family lamb seasoned with sun dried tomato, garlic, herbs and seasonings. Served on grilled Focaccia bun with feta cheese, baby greens, tomato, onion and herb mayonnaise. 12.95

Slow – Roasted McMillin's Prime Rib Sandwich*

Prime Rib and Sirloin sliced thin and piled high on grilled Italian Ciabatta garlic bread. 13.95

Flame-Grilled Fresh Salmon BLT Sandwich

Fresh salmon marinated with citrus vinaigrette then flame-grilled and served on our Focaccia roll with tomato, bacon, baby greens, and basil mayonnaise. 13.95

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