

MADRONA GRILL

Citrus Squeezers and Fresh Fruit Mojitos

Sun Pinched Orange Squeezer

Fresh bartender squeezed Valencia oranges and vodka over ice with a splash of soda. 8.45

Grapefruit Squirt® Squeezer

Fresh Ruby Red grapefruit and vodka over ice with a splash of Squirt. 8.95

Fresh Squeezed Lime Caipirinha

Brazil's National drink, muddled limes, sugar and Cachaca or vodka over ice with slices of lime. 8.95

Classic Rum Mojito

Cuban highball. Muddled simple syrup, fresh mint, limes, rum and seltzer. 8.95

Mixed Berry-Mint Mojito

Muddled fresh mint, simple syrup, strawberries, raspberries, blueberries, vodka and seltzer. 9.95

Kanaka Joe's Rum Runner

Dark and light rum, Malibu rum, banana liqueur and fresh citrus juices. Served with a cherry garnish. 9.95

Signature Cocktails

Famous Fluffy Duck

If you haven't had a "Duck On The Deck", you can't say you've experienced Roche Harbor at it's finest. Vodka, rum, orange juice and fresh cream. Finished with whipped cream and a cherry. 8.95

Harbortender's Margarita

The classic Margarita made with Tequila, Triple Sec, Grand Marnier, and a splash of cranberry juice. Served on the rocks with a salted rim. 9.95

Pig War Martini

On June 15th, 1859, a little war over a troublesome pig began. Vodka, Triple Sec, orange, cranberry and pineapple juice. Served up in a cocktail glass. 10.95

FIREWORKS BLOODY MARY WITH SHRIMP

You'll swear it's the 4th of July when you sample our classic Mary. Our chef blends fresh peppers & onions, veal demi-glace, horseradish, Wasabi, herbs and spices to make our fresh Bloody Mary Mix. Served with a kosher salt rim, jumbo shrimp and crisp celery. 9.95

Hail Caesar with Fresh Clams

Clamato juice, vodka, hot sauce with a celery salt rim and topped with marinated steamed clams. 9.95

Bloody Caesar with Shrimp and Clams

The best of both drinks combined in one glass and garnished with fresh veggies, clams and shrimp. 10.95

FLOAT PLANES, BLENDERS AND PAPER UMBRELLAS

Sometimes it's the little things that make all the big worries go away. These drinks are served alcohol free but for a few dollars, our bartender can toss a little something special.

Mango Smoothie

*Tropical mango puree, pineapple juice and crushed ice given a crash course in a blender until smooth and creamy. Topped with whip cream and a cherry. 5.95
Suggested Absolute Mango*

Strawberry Daiquiri

*Strawberries, simple syrup & crushed ice. Blended to and topped with whip cream and a cherry. 5.95
Suggested Bacardi Sliver*

Root Beer Float on the Deck

*Ice cold old-fashioned root beer and vanilla ice cream topped with whipped cream and a cherry. 5.95
Suggested Stolichnaya Vanilla*

Strawberry & Blueberry Lemonade

*Strawberry puree, home-style lemonade and a scoop of blueberries and a cherry. 5.95
Suggested Rangpur Tangueray*

Small Plates

Steak House Potato Skins, with smoky bacon, cheddar cheese, green onion and Horseradish-Dijon sauce. 7.95

Crispy Calamari with Wasabi Aioli, tossed with shaved peppers, green onions, currants and sesame seeds with pine nut-curry vinaigrette. 9.95

Kiln Fired Garlic Flat Bread, baked to order in our brick oven. 3.95

Sweet Chili Glazed Crispy Shrimp, spicy little shrimp tossed with sweet chili sauce and peanuts. 8.95

Bruschetta Sampler, seasonal greens, goat cheese, marinated mushroom, roasted garlic, roasted red peppers and brick oven baked garlic flat bread. 10.45

Meatloaf Sliders, Mama Shaw's famous meatloaf on homemade buttermilk rolls with drive-in sauce, tomato, crispy onions and lettuce. 8.95

Prawn and Avocado Margarita Cocktail, tossed with Wasabi infused cocktail and fresh cilantro. 10.95
Add fresh Dungeness Crab meat. 6.95

Dungeness Crab & Artichoke Quesadilla, with fresh salsa and lemon. 12.95

Westcott Bay Manila Clams & Mussels, with Smoked Andouille sausage steamed with white wine and garlic-herb butter. 9.95

Grilled Korean Beef Kabobs with marinated Hong Kong noodle salad, sweet chili sauce and peanut sauce. 8.95

Buffalo Chicken Wings, served with crispy celery, red-hot sauce and Maytag® blue cheese dip. 8.95

McMillin's Dungeness Crab & Artichoke Dip, brick oven baked with Parmesan aioli and served with crunchy flat bread. 12.95

Peel and Eat Pail O' Prawns, cold beer poached prawns tossed with Old Bay Seasoning® and served with fireworks cocktail sauce. 10.45

Hand Shucked Pacific Oysters Shooter Trio, fireworks cocktail sauce, mignonette and fresh salsa.
Three Shooters. 7.95

Soups and Salads

Westcott Bay Clam Chowder, loaded with clams, bacon, fresh vegetables and clam nectar-cream sauce. 5.95

Roche Harbor Dungeness Crab Bisque, root vegetables deglazed with brandy and infused with cream. 8.95

Maytag Blue Cheese Salad, crisp romaine, egg, toasted almonds and blue cheese crumbles. Small 7.95 Large 14.95

Caesar Salad with Torn Croutons, hearts of romaine, Caesar dressing, Parmesan cheese and handmade garlic-herb croutons. 10.95

Waldron Island Greens, raspberry vinaigrette, roasted beets, fresh raspberry and nut crusted goat cheese. 11.95

Flame-Grilled Sirloin Steak & Wedge Salad, iceberg lettuce wedge, heirloom tomatoes, Maytag® blue cheese dressing and crispy onions. 16.95

Dungeness Crab Louie, julienne iceberg, olive, egg, tomato and our Gin-infused Louie dressing. 21.95

Chop Chop Noodle Salad, Dungeness crab, chicken and shrimp, Hong Kong noodle, Asian greens and avocado tossed with light Miso dressing. Garnished with crushed peanuts & cilantro. 14.95

Choose Fresh Additions With Any Salad,

Flame Grilled Fresh Salmon \$6.95

Local Dungeness Crab \$6.95

Cold Poached Prawns \$4.95

Flame Grilled Chicken \$4.45

Kiln Fired Pizza

Our 10" thin crust pizzas are hand stretched and fired to order in our brick-lined deck oven for crunchy old world flavors. We use the finest cheeses and fresh ingredients including smoked Gouda, whole milk Mozzarella.

Margherita, fresh sliced tomato, Mozzarella and fresh basil. 9.95

Seven Clove Roasted Garlic & Grilled Chicken, with smoked gouda and creamy blue cheese. 11.95

Little Italy Spaghetti Pie, crispy crust, Mama's meat sauce and pasta covered with mozzarella. 9.95

Mushroom Lover 's Pizza, fresh collection of exotic mushrooms, goat cheese and truffle oil. 11.95

The Greek, Local Island grown lamb sausage, mushrooms, spinach and goat cheese with pine nuts, fresh rosemary and Tzatziki sauce. 10.95

Dungeness Crab & Prawn, Parmesan-sweet onion aioli sauce, artichoke and cheese blend. 13.95

Local Sausage & Pepperoni, mushroom, black olives, onion and red pepper. 11.95

Huckleberry Barbeque Chicken, fresh cilantro, Wild Bill's zesty sauce, red onion and smoked Gouda. 11.95

Thai Chicken, spicy peanut sauce, green onion, crispy slaw, fresh cilantro and roasted peanuts. 11.95

Classic Pepperoni with zesty tomato sauce and our cheese blend. 9.95

Madrona Grill Entrees

Catch of the Day Street-Side Tacos three crisp corn tortillas, grilled tropical spice rubbed fish, jamin' slaw, queso fresco, guacamole and Wasabi aioli. 10.95

Kiln Fired Cheesy Baked Spaghetti, zesty meat sauce, twice baked in our brick oven. 11.95

Hand Battered Alaskan Cod and Chips Served with crinkle fries and fresh Napa slaw. 13.95

Huckleberry Barbeque Baby Back Ribs, with fries and fresh Napa slaw. Half rack 16.95 Full Rack 24.95

Sandwiches and Burgers

All our Sandwiches and Burgers are served with your choice of fresh Napa slaw or crispy crinkle fries.

Jamaican Beach-Fire Chicken Sandwich, jerk rubbed chicken breast, garlic-cucumber sauce, tomato, onion and jamin' slaw on grilled flat bread. 10.95

Garden Burger on Whole Grain Roll, organic greens, sliced red onion, Swiss cheese and pesto mayonnaise on our Bakery San Juan whole grain roll. 9.95

Local Lamb Burger* Guard Family lamb seasoned with garlic and herbs. Served on Bakery San Juan Focaccia roll with feta cheese, baby greens, tomato, onion and herb mayonnaise. 10.95

Cheese Burger in Paradise*, cheddar cheese, red onion, tomato, lettuce, and drive-in sauce on our Bakery San Juan flakey bun. 11.95 Add bacon 1.00

Slow-Roasted McMillin's Prime Rib Sandwich* thin sliced beef, piled high on grilled Italian Ciabatta garlic bread with homemade au jus. 14.95

Grilled Salmon BLT Sandwich, fresh flame-grilled salmon served on Bakery San Juan Focaccia roll with tomato, bacon, baby greens, and basil mayonnaise. 13.95

Beer Selection

Craft Brews on Tap

Mac & Jack's Black African Amber, *Mac and Jack's Brewing Company, Redmond, Washington* 5.00

Deschutes Black Butte Porter, *Deschutes Brewery, Bend, Oregon*. 5.00

Trumer Pils, *Trumer Brauerei, Berkley, California*. 5.00

Widmer Hefeweizen, *Widmer Brothers, Portland, Oregon*. 5.00

Manny's Pale Ale, *George Town Brewing, Seattle Washington*. 5.00

Liberty Ale, *San Francisco, California*. 5.00

Domestic Draft Beer

Budweiser, *Anheuser-Busch, St. Louis, Missouri*. 4.50

Bud Light, *Anheuser-Busch, St. Louis, Missouri*. 4.50

More Beer Selections

O'Doul's Amber Non-Alcoholic, *Anheuser-Busch, St. Louis, Missouri*. 4.50

Corona Extra, *Grupo Modelo S. A. de C.V. Mexico*. 4.75

Wines by the Glass

White Wines

Duck Pond, Pinot Gris, *Oregon 2007* 7.00

O Winery, Chardonnay, *Yakima Valley 2007* 8.00

Shooting Star, Chardonnay, *Santa Barbra, California 2007* 10.00

San Juan Afterglow, Rose, *Washington, 2007* 7.00

Woodinville Wine Cellars, Sauvignon Blanc, *Red Mountain, Artz Vineyard 2007* 9.00

Chateau Ste. Michelle, Riesling, *Columbia Valley 2007* 7.00

Prosecco Extra Dry, Sparkling Wine, *Vento, Italy, 187 ml bottle* 8.00

Red Wines

Castle Rock, Pinot Noir, *Columbia Valley 2007* 8.00

Duck Pond, Cabernet Sauvignon, *Columbia Valley 2007* 7.00

Substance, Merlot, *California 2007* 8.00

Sterling, Meritage, *Central Coast, 2007* 8.00

San Juan Vineyards, Syrah, *Yakima Valley, 2006* 10.00

Desserts

Ask your server about tonight's fresh temptations

Children's Menu *available for children 12 and under.*

Cheese Pizza, *our cheese blend baked until it bubbles. We can add pepperoni also.* 7.95

Cheeseburger, *great burger, cheddar cheese and bun. Served with fries or celery sticks* 7.95

Baked Spaghetti, *meat sauce, noodles and a little Parmesan cheese* 6.95

Chicken Tenders, *served with ranch dressing, fries or celery sticks.* 6.95

Noodles & Butter, *curly noodle tossed with butter or cream* 6.95

