

Madrona Bar and Grill

Martini's

Pig War Martini

On June 15th 1859 an American farmer shot an Englishman's pig in his potato patch. The death of the English pig caused an international dispute that lasted over 12 years. In honor of this troublesome pig, raise your glass, you're on American soil! vodka, triple sec and a blend of orange, cranberry and pineapple juice. Served up in a martini glass with a lucky little pig. 13.95

Lavender Lemon Drop

Vodka, Spy Hop Lavender-Rose liqueur, and lemon juice are shaken and served up in a lavender sugar rimmed glass. 13.95

McMillin's Manhattan

Rye whiskey, sweet & dry vermouth and fresh orange & Angostura bitters. Served up with a Luxardo cherry and orange garnish. 13.95

History Makers

The Original Fluffy Duck

Your "Duck On The Deck", is waiting. Vodka, gin, light rum, orange juice, cream, Grenadine and a Galliano float. On the rocks orange slice and a cherry. 12.95

Fireworks Bloody Mary

Our Chef blends the fresh vegetables, beef consume, fresh horseradish, wasabi, herbs and spices to create the soul of this Mary. Served in a pint glass with a salted rim, celery heart, pepperoncini, olive, onion and a poached Black Tiger prawn. 13.95

Squeezers

Fresh Grapefruit Squeezer

Vodka & grapefruit over ice with a splash of soda. 12.95

Roche Harbor Daiquiri

Rum, Tuaca, Amaretto, fresh lime & orange juice, Angostura bitters. Served up with an orange twist. 13.95

Shakers

Strawberry Jalapeno Margarita

Mescal, orange liqueur, strawberry puree, lime juice and jalapeno syrup with a spicy salted rim. 15.95

Moscow Mule

Vodka, Bundaberg's ginger beer and fresh lime over ice with lemon. 12.95

The Wild Goose

Bourbon, Lilet, Galliano and Angostura bitters. Served up with an orange twist. 12.95

The J-Pod

Rum, tequila, pineapple liqueur, lime & orange juice, grenadine and Luxardo cherry syrup. Served on the rocks with and Orange slice & Luxardo cherry. 12.95

Ada's Desire

Gin, cherry Morlacco liqueur, Elderflower liqueur, honey ginger syrup and orange bitters. Served up with a Luxardo cherry. 12.95

Busted Blender Margarita

Gold tequila, sweet & sour, lime and triple sec over ice with a salted rim. 12.95

Lunch Menu

Bar Snacks and Appetizers

Prawn & Avocado Margarita Cocktail *GF-DF*

Prawns and fresh avocado tossed with Wasabi infused cocktail sauce and fresh cilantro. 14.95 Add Crab 8.95

Westcott Bay Shellfish Steamed Clams

1 lb. of local Manila clams, Andouille sausage, white wine and garlic-herb butter. With grilled Ciabatta bread. 18.95

Bronzed Ahi Tuna *GF-DF*

Sushi grade tuna, green seaweed, Asian slaw, avocado, and crispy wonton chips. Garnished with sesame seeds, shoga ginger and Wasabi Aioli. 16.95

Beer Battered Walla Walla Onion Rings *DF-V*

Thick cut onions dipped in beer batter & panko then fried golden. Served with smoky chipotle ketchup. 13.95

Kettle-Fried Calamari with Wasabi Aioli

Crispy calamari tossed with red peppers, green onions, currants and sesame seeds with pine nut-curry sauce. 14.95

Dirty Tots with BBQ Pork

The tots you love loaded with barbeque pork, cheese sauce, green onions, ranch, buffalo sauce and bacon. 8.95

Wild Shrimp & Dungeness Crab Queso Dip

Pacific shrimp, Dungeness crab and queso cheese blend baked to molten and served with warm tortilla chips. 9.95

Dungeness Crab & Artichoke Quesadilla

Our rich blend of Dungeness & Rock crab, artichoke, onion and Parmesan, filled into flour tortillas with tomato and cheddar cheese. Served with fresh salsa and lemon. 15.95

Madrona Chicken Wings

Crispy battered wings tossed in buffalo sauce, Maytag blue cheese, celery sticks. Can be served naked. 14.95

Cheesy Garlic Sourdough Cannon Ball *V*

Pier 66 sourdough loaf filled with roasted garlic herb butter, provolone and Parmesan cheese then oven baked. 7.95

Starter Salads and Chowder

Roche Harbor's "Tilted Kettle" Clam Chowder

Rich cream, clams, bacon, butter, red potato, sweet clam nectar, celery, onion, dill, basil, thyme and parsley. 8.95

Blue Cheese Wedge Salad *GF*

Iceberg wedge, Maytag® blue cheese dressing, crispy bacon, green onion, cracked black pepper and balsamic syrup. 8.95

Spring Market Salad *DF-V*

Gathered greens, tomatoes, cucumber, Parmesan, mushrooms and asparagus with fresh vinaigrette. 7.95

Caesar Salad with Anchovy-Parsley Oil

Hearts of romaine, Kalamata olive, tomato and Parmesan, tossed with our Caesar dressing and house croutons. 8.95

Entrée Salads *Add Grilled Steelhead 7.95 • Dungeness Crab 8.95 • Chilean Shrimp 5.95 • Grilled Chicken 6.95*

Roche Harbor Farm Baby Kale, Arugula and Spinach with Ancient Grains *V-GF*

Red Quinoa, Wild black rice, yellow lentils tossed with fresh from the farm greens with fresh Herb vinaigrette. Garnished with dried cranberries, raw pecans, Mama Bird Farm's heirloom tomatoes, beets and goat cheese. 16.95 Add Flame-grilled chicken breast 6.95

Wild Chilean Shrimp and Avocado Salad *GF*

Haas avocado halves filled with wild Chilean shrimp and garnished with organic baby greens, tomato and Louie dressing. 16.95

A 3% service fee will be added to all food purchases and 100% will be given to our culinary team. *V* Contains raw or undercooked ingredients. Consuming raw or undercooked meats and seafood may increase your risk of food borne illness. Roche Harbor cares about your dietary needs •GF gluten free •V vegetarian •VG vegan •DF dairy free

Classic Caesar Salad with Grilled Fresh Steelhead

Flame-grilled Norwegian Fjords Steelhead with hearts of romaine, Kalamata olive, tomato and Parmesan tossed with our Caesar dressing and house croutons. 19.95 Order a Classic Caesar without Salmon 14.95

Chop Chop Noodle Salad *DF*

Dungeness crab, chicken and Chilean shrimp, Hong Kong noodles from Seattle's Tsue Chong Co., local shiitake & blue oyster mushrooms, Asian greens, beans, and avocado, tossed in Miso vinaigrette. Garnished with almonds, shoga ginger and cilantro. 18.95

Grilled Prime Rib Eye Wedge Salad with Maytag Blue Cheese *√ GF Light Mediterranean Style Available*

Iceberg lettuce wedge smothered with Maytag blue cheese dressing then garnished with crispy bacon, blue cheese, green onion and black pepper. Served with Heirloom tomatoes and a USDA Prime Rib Eye 8 oz. steak. 24.95

Burgers and Sandwiches Served with your choice of Seashore fries or Madrona slaw

Crispy Razor Clam Digger Po' Boy *DF*

Quinault razor clams breaded then fried crisp, lettuce, tomato, onion and lemon-caper aioli on a soft roll. 13.95

Flame-Grilled Chicken Ratatouille

Basil marinated chicken breast, grilled peppers, squash, mushrooms, and onions with provolone, lettuce, basil-arugula aioli on whole wheat roll. 16.95

Slow Roasted Mashima Wagyu Beef Dip *√*

American Kobe beef slow roasted then piled high on crusty garlic bread. Served with house made au jus and creamy horseradish sauce. 16.95

Cheese Burger in Paradise *√*

Fresh ground chuck and beef brisket, American cheese, red onion, tomato, lettuce, dill pickle and our drive-in sauce on a 3 seed pub bun. 14.95 Add bacon 1.95

San Juan Valley Lamb and Bacon Burger *√*

Local lamb & pork burger, smoked bacon, grilled onion, and Tillamook white cheddar and mayo on a Brioche bun with tomato, greens, dill pickle and onion. 14.95

Grilled Market Basket Veggie Grinder *√*

Grilled red pepper, mushroom, zucchini, onion, provolone cheese, organic greens, tomato and basil-arugula aioli on whole wheat 12 grain seed roll. 13.95

Blackened Steelhead Sandwich *√*

Hand rubbed and flash seared, avocado, greens, tomato, lemon-caper aioli on a sweet molasses roll. 16.95

Korean Fried Chicken Burger *DF*

Crispy fried Korean red chili marinated chicken breast, Gochujang barbeque sauce, Kimchi slaw and Wasabi mayonnaise on a Ciabatta roll. 14.95

Spring Lunch Entrees

Catch of the Day Rockfish Tacos *Gluten free white corn tortilla option available*

Local Rockfish seasoned with aromatic spices, Madrona slaw with creamy lemon dressing, Cotija queso fresco, and cilantro & avocado crema wrapped in a warm flour tortilla. Served with Guacamole and fresh salsa. 17.95

Sunken Garden Campanelle Pasta "little Italian bells" *√ Light Mediterranean Style Available*

Young asparagus, heirloom cherry tomatoes, local shiitake & blue oyster mushroom, red pepper and fresh basil tossed with lemon-sundried tomato sauce. Garnished with shaved Parmesan. 16.95 Add flame-grilled chicken breast 6.95

Wild Bill's Huckleberry Barbeque Baby Back Ribs *DF*

Hand rubbed with our spice blend then cherry wood smoked for 5 hours, smothered with huckleberry barbeque sauce then char broiled. Served with Madrona slaw and crispy Seashore Sea Salt fries. Full Rack 19.95

Crab Pot Dungeness Mac and Cheese

Fresh Northwest Dungeness crab, creamy Tillamook cheese blend tossed with Campanelle pasta and au gratin topping. Served with grilled garlic bread. 19.95

Fresh Local Rockfish & Chips *DF*

Fresh Vancouver Island Rockfish hand dipped in beer batter then quick fried golden. Served with Madrona slaw, Seashore Sea Salt fries and house made lemon caper-artichoke tartar sauce. 17.95

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Shanghai Street Noodles with Shrimp and BBQ Pork *DF Vegetarian option available*

Butterflied shrimp, cracked egg, local blue oyster & shiitake mushroom, asparagus, Asian greens are Wok Fired with fresh steamed Hong Kong noodles from Seattle's Tsue Chong and our sticky ginger-soy sauce. 18.95

Flame-Grilled Prime Rib Eye Steak with Tuscan Butter *√ GF*

The same great prime rib from McMillin's hand cut into steaks and basted with Tuscan herb-butter. Served with crispy Seashore Sea Salt fries or sliced beefsteak tomatoes. 12 oz. 34.95 or try our petite 8 oz. 24.95

Burgers and Sandwiches Served with Seashore Fries or Madrona Slaw

Cheese Burger in Paradise *√*

Fresh ground beef chuck and brisket, American cheese, sliced red onion, tomato, iceberg lettuce, kosher dill pickle and our drive-in burger sauce on a 3 seed pub bun. 14.95 Add smoked bacon 1.95

Slow Roasted Mashima Wagyu Beef Dip *√*

American Kobe beef slow roasted then piled high on crusty garlic bread. Served with house made au jus and creamy horseradish sauce. 16.95

Korean Fried Chicken Burger *DF*

Crispy fried Korean red chili marinated chicken breast, Gochujang barbeque sauce, Kimchi slaw and Wasabi mayonnaise on a Ciabatta roll. 14.95

San Juan Valley Lamb and Bacon Burger *√*

Lazy G Ranch lamb and pork burger, double smoked bacon, sweet grilled onion, and Tillamook sharp white cheddar and burger sauce on a grilled Brioche bun with tomato, greens, dill pickle and onion. 17.95

Dinner Menu

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Flame-Grilled Fresh Steelhead Salmon *DF Light Mediterranean Style Available*

Fresh natural Steelhead raised in the icy waters of the Norwegian fjords. Flame-grilled and brushed with ginger-soy glaze and served with fresh spring vegetable medley and pasta with lemon-parsley olive oil. 22.95

Flame-Grilled Prime Rib Eye Steak with Tuscan Butter *√ GF*

The same great prime rib from McMillin's hand cut into steaks and basted with Tuscan herb-butter. Served with crispy Seashore Sea Salt fries or sliced beefsteak tomatoes. 12 oz. 34.95 or try our petite 8 oz. 24.95

Flame Grilled Halibut with Sun Dried Tomato Relish *DF Light Mediterranean Style Available*

Alaskan Halibut flame-grilled and basted with sundried tomato, roasted garlic and basil olive oil. Served with fresh spring vegetable medley and pasta with lemon-parsley olive oil. 32.95

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