

LUNCH

APPETIZERS

Spinach and Artichoke Heart Dip <i>with Crostini</i>	5.95
Fried Calamari <i>Flash Fried with a Trio of Dipping Sauces</i>	9.95
Willapa Bay Oysters Willapa Bay, Washington <i>Pan Fried with Tartar Sauce</i>	8.95
Steamed Manila Clams Vancouver Island, BC <i>in a White Wine Butter Broth</i>	9.95
Batter Fried Onion Rings <i>Piled High with Barbecue Sauce</i>	6.95
M&S Crab and Bay Shrimp Cakes <i>with Citrus Chive Aioli</i>	5.95
Fresh Oregon Bay Shrimp Cocktail <i>with Cocktail Sauce</i>	7.95
Buffalo Wings <i>with Carrots, Celery and Blue Cheese</i>	6.95
Crab "Tater Tots" <i>Jalapeño Tartar and Cocktail Sauce Dipping Sauce</i>	8.95
Steamed Black Mussels Penn Cove, Washington <i>in a Tomato Curry Broth</i>	8.95
Spicy Seared Rare Ahi <i>with Wasabi, Pickled Ginger and Soy Sauce</i>	9.95
Fried Coconut Prawns <i>Fruit Salsa, Orange Horseradish Marmalade</i>	6.95

SOUPS AND SIDE SALADS

M&S Clam Chowder <i>Cup or Bowl</i>	4.45	5.45
Shrimp Bisque <i>Cup or Bowl</i>	3.45	4.45
Classic French Onion Soup <i>Topped with Gruyère & Parmesan Cheese</i>	6.45	
Baby Spinach Salad <i>Fennel, Fresh Berries, Basil Dijon Dressing</i>	6.95	
Seasonal Field Greens <i>with Blue Cheese Crumbles, Glazed Walnuts</i>	5.95	
Cæsar Salad <i>with Parmesan and Garlic Croutons</i>	6.95	
Vine Ripened Tomato and Mozzarella Salad <i>Olive Oil and Balsamic Reduction</i>	7.95	
Fresh Oregon Bay Shrimp and Arugula Salad <i>Red Onion and Poppy Seed Dressing</i>	6.95	
Crisp Wedge of Iceberg <i>Blue Cheese Dressing, Tomatoes and Shaved Onion</i>	4.95	
Roasted Beet and Tomato Salad <i>White Balsamic Dressing and Feta Cheese</i>	6.95	

ENTRÉE SALADS

Caesar Salads <i>with Freshly Grilled Chicken</i>	10.95
<i>with Grilled Salmon</i>	13.95
<i>with Dungeness Crab and Fresh Oregon Bay Shrimp</i>	16.95
Seafood Cobb <i>Bay Scallops, Crab and Fresh Oregon Bay Shrimp</i>	14.95
Grilled Steak and Bleu Cheese Salad <i>Iceberg, Tomatoes, Blue Cheese and Spicy Pickled Onions</i>	13.95
Curry Chicken Salad <i>with Avocado, Fried Ginger, Spinach and Romaine</i>	12.95
Dungeness Crab Tower <i>With Mango, Avocado, Micro Greens and Chili Oil</i>	15.95
Blackened Salmon Salad <i>With a Lemon Miso Vinaigrette</i>	13.95
Sweet Thai Chili Prawn Salad <i>With Peppers, Thai Chili Glaze and Sesame Seeds</i>	12.95
Fresh Oregon Bay Shrimp Louis <i>with 1000 Island Dressing</i>	11.95
Mediterranean Chicken Salad <i>Kalamata Olives, Feta Cheese and Herbed Vinaigrette</i>	14.95

Chef's Daily Special

Blackened Salmon Penne

With Tomatoes, Mushrooms, and Cajun Cream Sauce

\$7.95

Dessert

We offer a selection of Lunch Size desserts for \$2.95
Several are Packed to go for later in the day sweet tooth!

MENU

LUNCH SPECIALTIES

Jake's Étouffée <i>with Chicken, Shrimp and Crawfish</i>	10.95
Crab and Shrimp Cheddar Melt <i>Open Faced on a Ciabatta Roll</i>	11.95
The Bacon and Blue Burger <i>Rogue Creamery Blue and French Fries</i>	9.95
Chicken Marsala <i>Sautéed Mushrooms, Demi-Glace</i>	10.95
Chicken and Shrimp "Rice Bowl" <i>Bok Choy, Peppers, Red Onion and Thai Chili Sauce</i>	11.95
Chipotle Chicken Burger <i>Grilled Chicken, Chili Onions, Pepper Jack Cheese</i>	9.95
Grilled Salmon Club Sandwich <i>on Whole Wheat</i>	11.95
Asiago Crusted Chicken <i>Served Over Tomato Basil Linguine</i>	12.95
Blackened Fish Tacos <i>with Black Beans, Corn Relish and Guacamole</i>	10.95
The Half Pound Tillamook Cheeseburger <i>Kaiser Roll and French Fries</i>	8.95
BBQ Glazed Pork Loin <i>with Peach Chutney</i>	12.95
Blackened Chicken Linguini <i>Sweet Peppers, Mushrooms in Cajun Cream</i>	11.95

"10 UNDER \$10"

Sandwiches served with choice of French Fries, Chips, Fresh Fruit Salad or Cole Slaw

Soup, Salad or 1/2 Turkey Sandwich Combo <i>Cup of Soup, Field Greens Salad or Half Sandwich.</i>	8.95
Crab and Shrimp Salad Pita Bread Sandwich <i>Lettuce, Tomato and Cucumbers</i>	8.95
Fresh Oregon Bay Shrimp Wrap <i>with Pesto Cream Cheese, Tomato and Red onion</i>	7.95
M&S Grill B.L.T. <i>Served on Hearth Bread</i>	9.95
Northwest Blackened Salmon Burger <i>with Lemon-Chive Aioli and Avocado</i>	8.95
Grilled Chicken Penne <i>Artichokes, Bell Peppers and Fresh Basil Pesto</i>	9.95
Salmon Fettuccini Primavera <i>Fresh Vegetables and Garlic-Herb Broth</i>	9.95
Tiger Prawn Sauté <i>With Stir-fry Vegetables, Cashew Sauce and Rice</i>	9.95
Traditional Cobb <i>Diced Turkey, Chopped Egg and Avocado</i>	9.95
Grilled Chicken and Pear Salad <i>Pears, Bleu Cheese and Roasted Red Peppers</i>	9.95

SEAFOOD SPECIALTIES

Add our Garden Salad to any Entrée for \$2.95

Cedar Planked Atlantic Salmon Vancouver, BC <i>with Northwest Berry Sauce</i>	13.95
Alaskan Cod Fish and Chips <i>Beer Battered with Tartar Sauce</i>	11.95
Parmesan Crusted Tilapia <i>Lemon Chive Butter Sauce and Crispy Capers</i>	12.95
Idaho Rainbow Trout Buhl, Idaho <i>with Lemon Butter Sauce and Toasted Almonds</i>	12.95
Mahogany Pacific Cod Vancouver, BC <i>with Green Curry Sauce and Mango Salsa</i>	11.95
Garlic Grilled Shrimp Fettuccini <i>Alfredo Cream Sauce</i>	14.95
Seafood Macaroni and Cheese <i>Shrimp, Scallops and Mushrooms</i>	11.95
M&S Crab and Shrimp Chili Relleno <i>Served with Black Beans, Rice and Corn Salsa</i>	14.95
Calamari Steak Piccata <i>with Capers, Shallots and Lemon Wine Butter Sauce</i>	10.95

45 Minute Lunch Available Upon Request