



LONGLINER BITES

ALBACORE TATAKI GF	18
SESAME SEARED ALBACORE TUNA, SOY REDUCTION, WASABI AIOLI, AND PICKLED GINGER	
SPICY TUNA POKE GF	16
FRESH ALBACORE TUNA, GINGER SOY SAUCE, SCALLIONS, PICKLED GINGER, SESAME SEED SERVED WITH CROSTINI BREAD	
BLACK COD TIPS	18
ALASKAN BLACK COD TIPS TOPPED WITH ASIAN SAUCE & SESAME CARROT SALAD	
STEAMER CLAMS	17
LITTLENECK CLAMS WITH A DELICIOUS BROTH THAT INCLUDES PORTUGUESE LINGUICA, TOMATO, GARLIC & BEER SERVED WITH CROSTINI BREAD	
CEVICHE GF	15
FRESH ALASKAN ROCKFISH, FRESH SQUEEZED CITRUS JUICE AND PICO DE GALLO SERVED WITH CORN TORTILLA CHIPS	
CHICKEN WINGS GF	14
A MIX OF 10 WINGS & DRUMS, AND VEGGIES SAUCES: BUFFALO, SWEET THAI CHILI, BLUE CHEESE, AND RANCH YOU HAVE THE CHOICE OF TOSSED WINGS OR SAUCE ON THE SIDE	

SALAD & CHOWDER

CHOICE OF HOUSE MADE DRESSING:

* RANCH * BLEU CHEESE * WHITE BALSAMIC VINAIGRETTE * CAESAR

LONGLINER HOUSE SALAD	10
SALAD GREENS, CUCUMBER, HEIRLOOM TOMATO, CARROTS	
CAESAR SALAD	14
CRISPY ROMAINE HEARTS TOSSED WITH PARMESAN CHEESE, HOUSE MADE CAESAR AND CROUTONS	
WEDGE SALAD GF	12
1/2 CRISP ROMAINE WEDGE, CRISPY BACON, HEIRLOOM TOMATOES, BLEU CHEESE CRUMBLES DRIZZLED WITH HOUSE MADE BLEU CHEESE DRESSING	
SITKA SOUND SEAFOOD CHOWDER GF	8/11
CUP OR BOWL OF FRESH ALASKAN SEAFOOD, IDAHO RUSSETS, SMOKED BACON, CREAM, HERBS & SPICES	
CHOWDER/SALAD	16/19
CUP/BOWL OF CHOWDER & CHOICE OF HOUSE OR CAESAR SALAD	

SALAD ENHANCEMENTS

ENHANCEMENTS CAN BE PREPARED GRILLED OR BLACKENED

8 OZ. CHICKEN BREAST _____	5
6 OZ. ROCKFISH _____	7
8 OZ. SALMON _____	11
6 OZ. HALIBUT _____	14
6 OZ. SPOT PRAWNS _____	8

MEXICAN CUISINE THURSDAYS | 25 DOLLAR FILET SATURDAYS | SUNDAY LIVE MUSIC!

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
18% GRATUITY CAN AUTOMATICALLY BE ADDED ON PARTIES GREATER THAN 6



MAIN ENTRÉES

SIDE CAESAR \$7/ SIDE HOUSE SALAD \$5

MISO BLACK COD GF	32
<i>8 OZ. ALASKAN BLACK COD, GINGER CILANTRO MISO BROTH SERVED ON RICE WITH CHEF'S FRESH VEGETABLES</i>	
LONGLINER FILET GF	35
<i>8 OZ. CHOICE CUT BLACK ANGUS FILLET, ROASTED FINGERLING POTATOES WITH CHEF'S FRESH VEGETABLES</i>	
SEAFOOD PAPPARDELLE	34
<i>ALASKAN SPOT PRAWNS, HALIBUT, ROCKFISH & LINGCOD WITH LEMON CREAM SAUCE, ENGLISH PEAS, PAPPARDELLE, AND GRATED PARMESAN</i>	
RIBEYE AL POBRE GF	35
<i>A BONELESS 12 OZ. RIBEYE COOKED TO PERFECTION ON TOP OF OUR SEA SALTED FRIES WITH A SUNNY SIDE EGG & PICO DE GALLO (EGGS CAN BE COOKED TO YOUR LIKING)</i>	
FISH-N-CHIP	21
<i>LINE CAUGHT ALASKAN LINGCOD BEER BATTERED, CRISPY SEA SALT FRIES, APPLE SLAW WITH HOUSE MADE TARTAR SAUCE</i>	
WAGYU BURGER	18
<i>1/3 POUND WAGYU SMASH BURGER WITH APPLEWOOD SMOKED BACON, LTO, PICKLE, CHOICE OF CHEESE SERVED WITH CRISPY SEA SALTED FRIES</i>	
<i>*CHEESE: CHEDDAR * PEPPER JACK * SWISS * BLEU CHEESE*</i>	
HALIBUT SANDWICH	21
<i>HALIBUT: BLACKENED OR GRILLED TOPPED WITH LETTUCE, FRESH TOMATO, RED ONION & APPLE SLAW SERVED WITH CRISPY SEA SALT FRIES</i>	

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