

## Starters

**Super Nachos 10–**  
With beef or chicken add 2–

**Buttermilk Onion Rings 8–**

**Hog Wings 10–**  
Served with black bean salsa

**Crab & Shrimp Stuffed Mushrooms 10–**  
Baked with butter & Asiago cheese

**Pot Stickers 9–**  
Served with rice and sweet chili sauce

**Crab Cakes 14–**  
Two delicious crab cakes served with aioli

**Crab Shrimp & Artichoke Dip 11–**  
Served with pita chips

**Quesadillas 8–**  
With beef or chicken add 2–

**Steamed Manila Clams 13–**

**Calamari 10–**  
Served with a zesty lemon garlic & wasabi sauce

**Boat Shed Wings 9–**  
Chicken wings tossed in our signature sauce

**Teriyaki Chicken Skewers 9–**  
Served with peanut sauce

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## Salads & Soup

**Tossed Green Salad 5–**

**Starter Caesar Salad 6–**

**Teriyaki Chicken Salad 14–**

Fresh Romaine tossed with our famous poppy seed dressing, Mandarin oranges, toasted almonds, tomato, cucumber, charbroiled teriyaki sauce & sesame seeds

**Black & Blue Steak Salad 16–**

Pepper seared sirloin topped with bleu cheese crumbles on a large salad with caramelized onions, black olives, cucumbers, tomatoes & balsamic vinaigrette

**Raspberry Chicken Salad 14–**

Raspberry glazed chicken, caramelized walnuts, bleu cheese crumbles, tomato, cucumber, onions with raspberry vinaigrette dressing

**Cobb Salad 16–**

Tossed with bleu cheese dressing and topped with broiled chicken, avocado, bacon, Bermuda onions, tomatoes, cucumber, chopped eggs and Danish bleu cheese

**Taco Salad 13–**

Fresh greens served with beef or chicken, cheddar cheese, tomatoes, black olives, & sour cream dressing with salsa.

**Caesar Salad 10–**

Tossed in our signature Caesar dressing with freshly grated Asiago & house baked croutons

**Spinach Salad 11–**

Fresh spinach tossed in a ranch vinaigrette with mushrooms, bacon, sliced egg & Asiago cheese

**Greek Salad 11–**

Fresh romaine tossed in a zesty garlic & herb dressing, topped with tomato, cucumber, calamata olives, red onion, bell peppers & feta cheese.

**Coconut Prawn Spinach Salad 15–**

Fresh spinach served with coconut prawns and tossed with a mango vinaigrette dressing.

### Salad Additions

Chicken 4– Chilled Bay Shrimp 4– Dungeness Crab 6–

**Soup of the Day Cup 4– Bowl 7–**

**Clam Chowder Cup 4– Bowl 7–**



# Specialty Plates

## Steaks

### **Angus Top Sirloin 24–**

Broiled to perfection

### **Angus Top Sirloin & Prawns 30–**

Served with broiled prawns

### **Angus New York 28–**

### **Angus New York Peppercorn 29–**

Broiled & topped with peppercorn sauce

### **Angus Bleu Cheese New York 30–**

Topped with a melted bleu cheese butter & served with onion straws

# Seafood

**Fresh Pacific King Salmon 24–**

**Fresh Alaskan Halibut 23–**

**Garlic & Herb Tiger Prawns 18–**

Charbroiled & basted with a zesty  
lemon, garlic & herb butter

**Pan Fried Hood Canal Oysters 18–**

Lightly dusted with seasoned corn flour & served with tartar sauce

**Dungeness Crab Cakes 24–**

Our famous secret recipe, pan fried then baked until crisp & topped with basil & roasted red bell  
pepper aioli

**Mixed Seafood Grill 26–**

Broiled salmon, halibut and prawns with Dijon peppercorn sauce

**Cioppino 20–**

Variety of fish and shellfish in a bay style tomato sauce with asiago cheese

**Alaskan Halibut & Chips 15–**

Choice of regular or Cajun

**Arctic Cod Fish & Chips 13–**

Choice of regular or Cajun

**Fish Tacos 14–**

Grilled and served with lime cayenne aioli

# Chicken

## **Chicken Prosciutto 16–**

Pan seared & oven baked chicken breast topped with thinly sliced Prosciutto, Asiago cheese & Dijon peppercorn cream sauce

## **Teriyaki Chicken 16–**

broiled chicken breast with pineapple chutney

# Pasta

## **Smoked Salmon Linguine 16–**

Alder smoked Northwest salmon with onions, Asiago & linguine in a garlic dill cream sauce

## **Seafood Linguine 18–**

Clams, prawns, scallops, salmon, and halibut in a garlic and herb cream sauce

## **Prawn and Scallop Penne 18–**

Sautéed with artichokes, asparagus & Roma tomatoes in virgin olive and garlic

## **Chicken Garlic Penne 16–**

Tossed with brie cheese, prosciutto & tomato cream sauce

## **Chicken, Mushroom & Gorgonzola Linguine 16–**

Tossed with sautéed chicken, mushrooms, onions, garlic & Roma tomatoes in a Gorgonzola cream sauce

## **Linguine Pomodoro 12–**

Italian style made with tomatoes, olive oil, garlic & basil



## Boat Shed Specialty Sandwiches

Boat Shed Originals. Sandwiches served with French Fries. Sub Soup or Salad for 1–

### **Fish Sandwich 10–**

Arctic Cod, fried and served on a toasted onion bun with cheddar cheese, lettuce, tomato, onion & tartar sauce

### **Crab & Shrimp Sandwich 10–**

Crab & shrimp salad served on toasted Poulsbo wheat bread

### **Longboat 10–**

Lean roast beef on an oven baked garlic French roll. Served with au jus

### **Clipper 10–**

Turkey, ham, jack & Swiss cheese, served hot in Pita bread or cold on wheat bread with lettuce, tomato & mayonnaise

### **Sloop 11–**

Corned beef, pastrami, Swiss cheese, sauerkraut & secret sauce, served hot on rye bread with our own horseradish & sweet mustard

### **Ketch 11–**

The classic clubhouse with turkey, bacon, lettuce, tomato, cheese & mayonnaise on toasted wheat bread

### **Cape Cod 12–**

A blend of Dungeness crab, cheese & house made 1000 Island dressing, baked with fresh tomato on an Australian toaster biscuit

### **Guacamole Chicken Sandwich 12–**

Broiled chicken breast served with bacon, guacamole, lettuce, tomato, onion, mayonnaise & swiss cheese

### **Steak Sandwich 15–**

Broiled to perfection & served with lettuce, tomato, onion & mayonnaise



## Boat Shed Specialty Burgers

### **Boat Shed Burger 10–**

Served with cheddar cheese  
with bacon or guacamole add 1–

### **Gorgonzola Bacon Burger 12–**

Gorgonzola cheese & smoked bacon

### **Smoked Gouda Bacon Burger 12–**

The title says it all!

### **Boat Shed Garden Burger 10–**

Served with lettuce, tomato, onion, basil mayonnaise & jack cheese

\*One check required for parties of 8 or more. 18% gratuity will be added to parties of 8 or more.

Burgers & Steaks are cooked to order. Consuming raw or undercooked meat and seafood may increase your risk of food-borne illness. Caesar & Balsamic Salad Dressings are made with raw eggs. Consuming raw or undercooked eggs may increase your risk of food-borne illness.