

APPETIZERS

Sautéed Prawns

pan-seared with garlic, chili flakes, tomatoes, kalamatas & pesto 12.95

Calamari

flash fried tender pieces dunked in a buttermilk marinade & dusted ancho chile blend. lemon chipotle aioli dip 12.25

Jamaican Jerk Chicken Satay

pineapple/jicama salsa & lime 11.95 add a stick 1.50

*Grilled Northwest Salmon

with ancho chile, lemon & honey glaze. served over sautéed spinach 13.50

Baked Artichoke Dip

with roasted green chiles & aged parmesan cheese, served with warm pita 10.95 add crab 4.50

Crab Rangoons

flash fried wontons stuffed with dungeness crab & cream cheese. sweet thai chili dipping sauce & mango purée 12.95 add a rangoon 2.25

Sliders

3 house ground prime sirloin mini burgers 9.75 add cheese 1.00 add another slider! 2.25

1.5 lbs Steamed Manila Clams

local clams sautéed in white wine & garlic butter 14.50

Flat Bread Plate

brick oven flat bread drizzled with olive oil & a balsamic reduction. roasted elephant garlic, cambozola cheese, mixed olive tapenade & marinated roasted peppers 11.50

SOUPS

New England Clam Chowder

6.00/7.50

Hot n' Tasty Special Soup

5.00/6.50

French Onion Soup

5.00/7.25

SALADS

Chop Chop

fresh chicken, genoa salami, swiss cheese, black olives, roma tomatoes & garbanzo beans tossed in thin cut romaine with a creamy italian dressing 13.95

Asian Chicken Salad

grilled chicken breast tossed with chinese & red cabbage, watercress, carrots, bell peppers & cashews in a tangy soy/ginger dressing. with fried wontons, mandarin oranges & black 'n white sesame seeds 13.95

Mixed Seasonal Greens

organic greens topped with tomato, red onion, sliced radish & sliced cucumber. tossed with balsamic vinaigrette 9.50

Classic Spinach Salad

baby spinach, creamy caper & balsamic vinaigrette, chopped egg, crispy bacon, mushrooms 10.50

Blu Cheese Salad

organic greens, blu cheese dressing, fresh pear fan, shaved red onions & smoked almonds 9.95

*Whole Leaf Caesar

served with housemade garlic romano croutons 9.95

*add fresh crab, grilled chicken, salmon, steak or even fried calamari to any **salad** for a few bucks*

HAND TOSSED PIZZA

Margherita

pomodoro, mozzarella, parmesan, basil 12.95

Four Cheese

pomodoro, mozzarella, goat cheese, gorgonzola, parmesan 13.95

Hawaiian

pomodoro, mozzarella, black forest ham & fresh pineapple chunks 13.25

Italian Ham 'n Arugula

pomodoro, mozzarella, parmesan, prosciutto, extra virgin olive oil & fresh arugula 15.25

The Greek

pesto, mozzarella, tomatoes, feta, artichoke hearts, kalamatas & capers 14.95

Sausage Pepperoni

pomodoro, sausage, mushrooms, pepperoni, mozzarella 14.95

Barbecue

bbq sauce, mozzarella, parmesan, grilled chicken, onions, cilantro 14.95

Pepperoni

pomodoro, pepperoni, mozzarella, parmesan 14.25

Pizza Special

changing daily with fresh ingredients. please check with your server MP

SANDWICHES

your choice of waffle fries, sweet potato fries(\$2), soup or salad

*BluWater Prime Sirloin Burger

house ground. smoked bacon, dijon mayo & tillamook cheese 12.50

*ask your server about the **Burger of the Day***

Sandwich Special

changing daily with chef's inspiration or... just a **1/2 sand & soup** MP

Carillon

grilled chicken breast with pesto & melting mozzarella in toasted flatbread with fresh greens & tomatoes 11.95

French Dip

hot roast beef & swiss on a toasted french baguette w/ horseradish mayo. hot au jus on the side 10.95

Hot Clipper

black forest ham, turkey, swiss & jack. oven baked in pocket bread! 9.95

*NewYork Steak Sandwich

6 oz dry-aged NY grilled to order with sautéed red peppers, onions & melted cheese, served open face on a hoagie roll 13.50

*Wild Salmon "B.O.L.T."

bacon, onion, lettuce & tomato.... served with pesto mayo on toasted wheat 11.95

The Rueben

grilled corned beef on rye with sauerkraut, swiss & thousand island dressing 11.95 (or w/ turkey as a rachel)

Open Face Grilled Turkey

roasted turkey over sourdough bread with mashed potatoes, gravy... side cranberry sauce. 10.50

MEATS

add a small salad for a few bucks

Turkey Pot Pie

english peas, carrots & plenty of turkey in a traditional full pie crust 14.50

Chicken Parmesan

topped w/ italian bread crumbs, marinara & provolone. alfredo pasta & veggies 17.95

Meatloaf

house ground prime sirloin glazed with a tomato/bbq. served with country gravy, mashers & veggies 16.50

SEAFOOD

Fish n' Chips

fresh cod with skinny crunchy fries & southern slaw 10.95

*Wild Local Salmon *cooked to order*

crispy potato encrusted fillet. served with a vegetable ragu 19.95

***simple preparation at request*

*Dungeness Crab Stuffed Mahi

oven roasted & drizzled with a macadamia nut buerre blanc & a mango sweet chili coulis. served with mashers & veggies 18.95

Parmesan Grilled Rockfish

encrusted in fresh parmesan, grilled to order. drizzled with a warm caper butter. served with scalloped potatoes & veggies 14.95

Seafood Special

from the freshest catch available. please check with your server for preparation MP

**consuming raw or undercooked eggs, meats or seafood may increase risk of foodborne illness*

PASTAS

Dungeness Crab Mac & Cheese

made with fresh crab, cheddar & gruyère. served au gratin 17.50

Crab Lasagna

layered with béchamel, provolone, gruyere, tomato sauce & fresh crab. served with garlic bread & seasonal veggies 18.95

Ravioli Special

hand made pastas with special stuffings & sauces changing daily...please check with your server MP

Pasta Special

hand made pastas prepared daily with especially unique sauces & ingredients... please check with your server MP

DESSERTS

Hot Seasonal Crisp

seasonal fruit or berries with cinnamon & sugar, topped with a brown sugar crumble crust. served a la mode 7.75

Wake n' Bake Brownie Buzz

...let us load your bowl with a gooey brownie, chocolate ice cream, chocolate sauce, chocolate shavings, cocoa powder & chocolate covered espresso beans 7.25

Housemade Bread Pudding

bourbon glaze, whipped cream, fresh caramel sauce & a sprinkle of toasted almonds 7.75

Tollhouse Magic

a huge classic tollhouse cookie baked to order in a cast iron skillet w/ vanilla ice cream 7.75

Grand Marnier Chocolate Fondue

served with lemon pound cake & fresh seasonal fruit (*serves two*) 10.25

Cheese Cake

traditional, rich & delicious, with a light lemon zest. made fresh in house 6.50