



LINE & LURE

GROUP AND PRIVATE DINING MENU

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SAILOR MENU

FIRST COURSE - SHARED PLATTERS

SPINACH, ARTICHOKE, & CRAB DIP - jumbo lump crab, house-fried tortilla chips
CRISPY CALAMARI & LEMON - peppadew peppers, harissa dipping sauce

SECOND COURSE

choice of one

CAESAR SALAD - vella dry jack & honey dressing, Oregon bay shrimp, garlic croutons
PACIFIC NORTHWEST CLAM CHOWDER - bacon, celery, yukon gold potatoes,
thyme-scented cream broth, brown buttered oyster crackers

ENTREES

choice of one

FISH & CHIPS - beer-battered rockfish, choice of french fries or sweet potato tots, tartar sauce
TUNA MELT - green apple, celery, toasted pecans, tillamook cheddar, green olive bread
THE BURGER - all beef, signature grind, Tillamook Cheddar cheese, smoked tomatoes, pickled red onions, house-made milk bun

DESSERT

choice of one

SALTED BUTTERSCOTCH PUDDING - toffee brittle, smoked sea salt
FLORIDA KEY LIME TART - graham cracker crust, brulee meringue, blueberry coulis

45.00 per person



CAPTAIN MENU

FIRST COURSE - SHARED PLATTERS

SPINACH, ARTICHOKE, & CRAB DIP - jumbo lump crab, house-fried tortilla chips

CRISPY CALAMARI & LEMON - peppadew peppers, harissa dipping sauce

SECOND COURSE

choice of one

CAESAR SALAD - vella dry jack & honey dressing, Oregon bay shimp, garlic croutons

WEDGE SALAD - blue cheese dressing, baby iceberg lettuce, grape tomatoes, red onion, blue cheese crumbles

PACIFIC NORTHWEST CLAM CHOWDER - bacon, celery, yukon gold potatoes, thyme-scented cream broth, brown buttered oyster crackers

ENTREES

choice of one

CRAB-CRUSTED PACIFIC COD - jumbo lump crab, herb-roasted fingerling potatoes, hollandaise sauce, tomato arugula salad

LINGUINE & CLAMS - manila clams, linguine pasta, parsley, thyme, white wine, butter

LINE & LURE BURGER - all beef, signature grind, Tillamook Cheddar cheese, smoked tomatoes, pickled red onions, house-made milk bun

GRILLED COLUMBIA RIVER SALMON - cilantro rice, seasonal vegetables, corn puree, pickled mustard seed, fried kale

DESSERT

choice of one

CHOCOLATE ESPRESSO BAR - devil's food cake, espresso ganache, caramel butter cream

LEMON SOUFFLÉ CAKE - soft cake on top & lemon curd on the bottom

50.00 per person



ADMIRAL MENU

FIRST COURSE - SHARED PLATTERS

PEEL & EAT SHRIMP BUCKET - chipotle-lemon cocktail sauce

SPINACH, ARTICHOKE, & CRAB DIP - jumbo lump crab, house-fried tortilla chips

SECOND COURSE

choice of one

CAESAR SALAD - vella dry jack & honey dressing, Oregon bay shrimp, garlic croutons

WEDGE SALAD - bleu cheese dressing, baby iceberg lettuce, grape tomatoes, red onion, bleu cheese crumbles

PACIFIC NORTHWEST CLAM CHOWDER - bacon, celery, Yukon Gold potatoes, thyme-scented cream broth, brown buttered oyster crackers

ENTREES

choice of one

CRAB-CRUSTED PACIFIC COD - jumbo lump crab, herb-roasted fingerling potatoes, hollandaise sauce, tomato arugula salad

PEPPER CRUSTED FLAT IRON STEAK - Yukon Gold mashed potatoes, crispy onion straws, demi glace

CHICKEN MARSALA - chicken breast, cremini mushrooms, crushed fingerling potatoes, Marsala wine sauce, seasonal vegetables

GRILLED COLUMBIA RIVER SALMON - cilantro rice, seasonal vegetables, corn puree, pickled mustard seed, fried kale

DESSERT

choice of one

CHOCOLATE ESPRESSO BAR - devil's food cake, espresso ganache, caramel butter cream

FLORIDA KEY LIME TART - graham cracker crust, brulee meringue, blueberry coulis

55.00 per person