

harbour pub

231 parfitt way sw, bainbridge isl, parfittway.com

this menu is also available for delivery,
service bar or parking lot pick-up too.



2023 post-COVID-19 closure realities: Your order is ready at the service bar when your pager flashes. You may take advantage of our outside tables and chairs on the deck. Thank you for your business! Stay Calm & Stay Healthy!

PUB FAVOURITES

PUB FAMOUS CHOWDER \$22

A New England Classic using the best of the local PNW ingredients! Bowl of organic potatoes, onion, bacon, white wine & cream sautéed to order Garnished with a traditional pat of butter & garlic toast With your choice of: In the shell Baywater® Salish Blue Clams **OR** in the shell Hood Canal Mussels; **OR** Pub-smoked Pacific Salmon; **OR** Goose Point® Pacific Oysters Served with a side of garlic baguette

STEAMED CLAMS \$20

Baywater Salish Blue clams, steamed in white wine and garlic with a side of garlic baguette Add Chorizo \$3

BELGIAN-STYLE MUSSELS IN BEER \$20

Locally harvested Mediterranean mussels steamed with shallots & beer Served with mayo & pub fries Add Chorizo \$3

RIBOLLITA \$16

A hearty Tuscan bread soup made of tomatoes, garlic, mushrooms, zucchini, spinach, white beans & vegetable broth Ladled over toasted baguette Seasoned with parmesan cheese

KIMCHI POUTINE \$14

A bowl of pub-cut fries, fried in heart-healthy rice bran oil, with Beecher's® Cheese Curd & smothered in pub-made, gluten-free, roasted-vegetable gravy & topped with our pub-made kimchi & kelp seasoning

LINE CAUGHT ALASKAN COD FISH & CHIPS \$19

Pub-made beer-batter dipped, Alaskan Blue North® cod Served with traditional pub-cut potato fries, fried in heart-healthy rice bran oil, Cole Slaw, lemon & our own tartar sauce — Extra fish piece \$6

ALASKAN SOCKEYE SALMON & CHIPS \$22

Beer-batter dipped, sockeye salmon filet Served with traditional pub-cut potato fries, fried in heart-healthy rice bran oil, Cole Slaw, lemon & our own tartar sauce — Extra fish piece \$7

SMOKED SALMON TARTINE \$18

Pub-smoked, Pacific wild salmon, goat cheese, capers & red onion served on fingers of toasted sourdough bread On Butler Green® organic salad greens dressed in our sherry vinaigrette

Visit Island Bite for deliveries



Many items delivered in a reuseable, recyclable, microwave safe, bowl with leak resistant lid.

Salad Add-ons:

Sockeye Salmon Filet (pan-fried) \$8
Pacific Cod Filet (deep or pan-fried) \$7
Smoked Salmon \$7
Dungeness Crab Meat \$16

Salad Dressings:

Caesar, Sherry Vinaigrette, Ginger Vinaigrette, Balsamic Vinaigrette, Ranch

ASIAN SALMON SALAD \$24

Miso marinated & pan-fried Bristol Bay sockeye salmon filet on a bed of organic spinach With warm Asian slaw & ginger vinaigrette Sprinkled with fried Wontons

PEPPER SEARED TUNA & FARRO SALAD \$19

Bluebird Grain Farms® Emmer Farro, sweet peppers, celery & carrots tossed with olive oil & lemon juice Served over mixed greens Topped with WA TreFin® Dayboat albacore tuna seared rare & chilled

LARGE PUB CAESAR SALAD \$9

Fresh organic Romaine tossed with our anchovy Caesar dressing, parmesan cheese & pub croutons

LARGE PUB FAVOURITES SALAD \$10

Fresh organic greens & veggies - Choice of dressing

MACARONI & CHEESE BOWL \$13 add bacon \$4 / add Crab \$16

Elbow macaroni in our creamy garlic-herbed cheese sauce made from 3 cheeses - Tillamook® cheddar, domestic Parmesan & Goat - Served with a side of garlic baguette

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BURGERS, FRIES & OTHER FAVOURITES

DUNGENESS CRAB ROLL \$28 4 ounces of fresh local dungeness crab mixed with celery & our aioli Served on a soft croissant With a side of Cole Slaw & a bag of Tim's Chips®

PUB SMASH BURGER WITH CHEESE \$16 add bacon \$4 All natural, 100% grass-fed burger patty griddled & finished with a slice of Tillamook® sharp cheddar Served on a potato flour bun with lettuce, onion & a side of Pub relish With a bag of Tim's Chips®

THE HARBOUR HOT WIENER \$13

Hill's Premium Meats® 100% Natural, footlong hot dog on a rustic bun spread with cream cheese & topped with Mama Lil's® Sweet Hot Peppers With a bag of Tim's Chips®

AKUA® VEGAN KELP BURGER \$15 The world's first Kelp Burger A 100% vegan, plant-based, non-GMO, soy-free, gluten-free burger created from ocean farmed kelp, mushrooms, & superfoods Served on a potato flour bun with our radish slaw & a side of our savory granola With Bag of Tim's Chips®

BRAISED BEEF BARBEQUE SANDWICH \$15 All natural, 100% grass-fed beef, slow-braised with BBQ sauce, shredded & stacked with coleslaw & served on our potato flour burger bun A trucker's paradise! Served with a bag of Tim's Chips®

SOCKEYE SALMON SANDWICH \$15 Bristol Bay Alaskan Sockeye, cajun spice blackened & Served on a baguette with lettuce, onion & our own sun-dried tomato & caper tartar sauce With a bag of Tim's Chips®

PUB-CUT FRENCH FRIED POTATOES \$6

Hand-cut WA & ID russets, deep-fried in heart-healthy rice bran oil, sprinkled with our own dried Kelp & Sea Salt Seasoning

PUB-CUT FRENCH FRIED SWEET POTATOES \$7

Hand-cut, deep-fried in heart-healthy rice bran oil, & our own dried Kelp & Sea Salt Seasoning

SOUP & SANDWICH \$12

Pub-made cream of tomato soup & grilled cheese sandwich with sourdough bread & Beecher's Flagship® cheese Or sub a plain Hill's® Hot Dog for the Grilled Cheese \$1

OYSTER SHOOTER \$3 One raw, Willapa Bay, Goose Point® Pacific oyster in a shot glass with fresh lemon and our own cocktail sauce (The Health District wants us to remind you that eating raw foods can increase your risk of foodborne illness.)

SOFT DRINKS

Steven Smith® Hot Tea	\$3
Pegasus® Organic Coffee	\$3
Pegasus® Organic Decaf Coffee	\$3
Steven Smith® Iced Tea	\$3
Ginger Ale	\$3
Fresh Squeezed Lemonade	\$4
S. Pellegrino® Sparkling Water	\$4
Goslings® Ginger Beer	\$4
Boutique Tonic Water 9oz	\$2
Coca-Cola™ Diet Coke™ & Sprite™	\$3
Barq's™ Root Beer	\$3

DESSERTS

Key Lime Pie, pub-made, of course, with whipped cream	\$7
Bread Pudding with Bourbon Sauce & whipped cream	\$7
Apple Cranberry Crisp à la mode (whipped cream on to-go orders)	\$8
Brownie with caramel sauce, à la mode (whipped cream on to-go orders)	\$7

Our entire staff truly enjoys serving you!

To ensure our mostly hidden, but equally deserving kitchen staff share in your thanks and generosity, a pre-tax 5% service charge will be automatically added to your check. The entire charge is distributed to the kitchen team. The customary tip line will be left for your discretion and is designated for just your server(s). *Tipping on the 5% service charge (or sales tax) is not expected.*

In accordance with WSLCB guidelines, we are able to fill take-out alcohol drink orders only with a food order.

Ordered 'to-go' alcohol items will only be served IAW state guidelines.