

Marina Deck & Lounge Menu

HAPPY HOUR: MONDAY - FRIDAY 3PM - 6PM

(CRAFT COCKTAILS NOT INCLUDED)

House Select Draft Beer - \$4 House Select Wine 6 oz. - \$7 House Select Wine 9 oz. - \$10
Signature Cocktails & Adult Libations - \$7 Well Brands - \$6.50

SHARABLES

		Happy Hour
Crab Tower	16	12
A blend of Dungeness & Blue crab, avocado, fresh corn, micro greens & heirloom tomatoes with avocado cilantro vinaigrette. Served with crispy wonton chips.		
Chardonnay Cream Clams	18	13.50
A generous portion of fresh clams steamed in white wine, garlic, butter, lemon, tomatoes & shallots with a hint of fresh cream. Served with seasoned crostini.		
Tenderloin Tips Diablo	15	11.25
Beef tips sautéed with garlic, Cajun spices, soy, demi & butter. Served with seasoned crostini.		
Lobster Lumpia	18	13.50
Lobster meat wrapped in a wonton with peppers, onion, garlic, avocado, Sambal sauce, Dijon and a touch of mayo. Deep fried, drizzled with orange glaze.		
Crab Cakes	22	16.50
Served in a pool of smoked pepper chipotle sauce & garnished with a mango relish.		
*Oysters on the Half Shell GF	18	13.50
6 oysters, 3 different varieties served with horseradish, house-made cocktail sauce, lemon & drizzled with a white wine mignonette. Ask your server for today's offering.		
*Seared Ahi Tuna	14	10.50
Sashimi grade tuna seared rare with a 5-spice blend, fresh lime & sesame seeds. Drizzled with wasabi vinaigrette & soy glaze. Served on a bed of Udon noodles with green onions & carrots.		
Crab & Artichoke Heart Dip	16	12
Dungeness & Blue crab blended with mozzarella & Parmesan cheeses, an artichoke heart mixture & a crispy panko topping. Crowned with roasted red pepper relish & served with seasoned crostini.		
Calamari Fritti	13	9.75
Crispy breaded & fried calamari steak fingers with cocktail sauce & buttermilk ranch.		
Prawn Cocktail GF	15	11.25
6 large chilled wild prawns with house-made cocktail sauce & lemon.		

Each guest must purchase a beverage to receive happy hour pricing.
Happy hour purchases are not available to go.

SALADS

		Happy Hour
Pacific Rim Salad ^{VEGAN}	14	10.50
Napa cabbage with green onions, shredded carrots, snow peas, mandarin oranges, cashews, jicama tossed in a soy ginger vinaigrette & garnished with crispy rice noodles, sesame seeds & pickled ginger.		
ADD MARY'S FREE RANGE GRILLED OR CAJUN SEASONED CHICKEN BREAST. \$5 JUMBO WILD SHRIMP \$8 GRILLED WILD SALMON \$10		
Dungeness Crab Louie GF	24	18
Chopped iceberg lettuce topped with sliced avocado, cherry tomatoes, hard boiled egg, asparagus spears & sliced cucumber. Crowned with sweet Dungeness crab & served with our house made Louie dressing.		
Prawn Cobb Salad	18	13.50
Spring mix with a smoked tomato vinaigrette layered with a skewer of large wild prawns, bacon strips, grilled fresh corn, avocado, egg & cherry tomatoes. Topped with crumbled bleu cheese.		
Octopus Salad	17	12.75
Diced octopus tossed in a red wine vinaigrette with Italian parsley, celery, English cucumbers, red onion, capers, kalamata olives & diced tomatoes. Served with seasoned crostini.		

SANDWICHES, ETC...

		Happy Hour		Happy Hour
SL Burger	14	10.50	Avocado Chicken Burger	14 10.50
Braveheart Black Angus patty served with the usual suspects & 1000 Island dressing. Served with French Fries.			A Mary's free range Cajun spiced chicken breast grilled to perfection & topped with a thick slice of house smoked cheddar & avocado. Served on a toasted bun with a side of spicy chipotle mayonnaise.	
ADD CHEESE AND/OR BACON \$2 EA.				
Alaskan Cod Fish & Chips	18	13.50	Alaskan Cod Po'Boy Sandwich	14 10.50
Beer battered & fried crisp. Served with french fries, house made tarter sauce & lemon.			Beer battered & fried crisp on grilled sour dough bread with fresh avocado, shredded lettuce, tomatoes, sambal aioli and house made tartar sauce. Served with French Fries.	
Fried Avocado Tacos ^{VEGAN}	12	9	ADD CHEESE - \$2	
Fresh avocado coated in panko & deep fried. Served in a corn tortilla with shredded lettuce & corn relish. Finished with a drizzle of poblano ranch dressing.			Chicken Cordon Bleu Sandwich	15 11.25
*Ahi Tuna Tacos	15	11.25	Panko coated Mary's free range chicken breast sautéed golden brown with prosciutto, Havarti cheese & Dijon mustard on grilled sourdough. Served with French Fries.	
Seared rare, in warm corn tortillas, spicy wasabi slaw, green onions, Asian dipping sauce.			Salmon Sliders	14 10.50
Shrimp Tacos GF	14	10.50	Havarti cheese, shredded lettuce & Sambal aioli. Served with French Fries.	
Spicy grilled jumbo wild shrimp in warm corn tortillas with ranch slaw, sliced avocado & pico de gallo. Served with a side of salsa & fresh lime for extra zip.				

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Due to shared cooking & prep areas in our full service kitchen, we can not guarantee that any menu item will be completely free of allergens that you may have. Please consult your server in detail regarding any food allergies so we can better assist you.