

# Ice Harbor<sup>®</sup>

M A R I N A

## BURGERS

50/50 GROUND CHUCK AND BRISKET

ALL BURGERS COME WITH LETTUCE, TOMATO, AND ONION UNLESS OTHERWISE STATED. SUB CHICKEN OR A CALIFORNIA VEGAN PATTY AT NO CHARGE

### SPICY BURGER\*\* 14.5

Jalapeños, pepperjack cheese and avocado. Served with beer battered fries.

### COWBOY BURGER\*\* 14.25

Fried onion frizzles, applewood smoked bacon and melted cheddar cheese stacked on our seasoned patty. Topped with housemade BBQ sauce. Served with beer battered fries.

### BLACK & BLUE BURGER\*\* 13.5

Applewood smoked bacon, gorgonzola cheese, Cajun seasoning, served with beer battered fries.

### STOUT MUSHROOM BURGER\*\* 13.5

Sautéed mushrooms, gorgonzola cheese, topped with a Sternwheeler Stout glaze, served with beer battered fries.

### HALIBUT BURGER 16.25

Fried halibut lightly coated in our Harvest Pale Ale beer-batter and topped with homemade tartar sauce. Served with beer battered fries.

### CRAB CAKE SLIDERS 14

Two of our spicy crab cakes slider style. Lettuce, tomato, green onion, and Sriracha mayo on mini burger buns. Served with beer battered fries.

## SANDWICHES

MAKE IT A WRAP - NO CHARGE

\*ALL SANDWICHES ARE SERVED WITH A SIDE

### PRIME RIB DIP 14

Thin sliced prime rib on a toasted baguette with house made Sternwheeler Stout au jus.

Add: cheese +1 Sautéed mushrooms, onions, and peppers +.5 each

### CALIFORNIA CLUB 14.5

Roasted deli-style cut turkey, applewood smoked bacon, avocado, tomatoes, lettuce and mayo. Your choice of sourdough, whole wheat or rye.

### SPICY B.L.A.T 13.50

Thick cut cottage bacon, lettuce, tomato, avocado and chipotle mayo. Your choice of sourdough, wheat or rye.

### SOUTHWEST CHICKEN WRAP 14.75

Grilled chicken breast, applewood smoked bacon, pepperjack cheese, avocado, diced tomato, diced onions, shredded lettuce, chipotle mayo and black beans. Served with our cilantro lime aioli.

## SIDES

FRIES

ONION RINGS +2

TRUFFLE FRIES +2

SALAD

SWEET POTATO FRIES +2

CAESAR SALAD +3

COLE SLAW

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\*\* Consuming raw, undercooked meats and seafood may increase your risk of food borne illness, especially if you have certain medical conditions.

## MARINA SPECIALTIES

### HALIBUT AND CHIPS 20.50

Hand cut halibut fillets coated in our Harvest Pale Ale beer batter and panko then fried golden brown. Served with homemade coleslaw.

### HALIBUT TACOS Fried 18.25 Grilled 22.25

Grilled or Fried, you decide. Two corn tortillas loaded with halibut, shredded lettuce, fresh bell pepper salsa, Cotija cheese, cilantro lime aioli and salsa on the side.

## SALADS

MAKE IT A WRAP - NO CHARGE

### Dressing Options

RANCH, BLUE CHEESE, THOUSAND ISLAND, HONEY MUSTARD, ITALIAN, BALSAMIC AND HUCKLEBERRY VINAIGRETTE, CAESAR, LOUIE, OIL & VINEGAR

### HOUSE DINNER SALAD Small 6 Large 8.25

Fresh chopped romaine topped with shredded cheddar-jack cheese, croutons, carrots and celery. Your choice of dressing.

### CLASSIC CAESAR 10.5

Crisp romaine tossed with Parmesan cheese, croutons, and creamy Caesar dressing. Served with garlic toast and a lemon twist.

Add: chicken +3 prawns +6 salmon +8

### GRAND COBB 16.25

Grilled chicken breast, applewood smoked bacon, gorgonzola cheese crumbles, diced tomatoes, avocado, black olives, and a hard-boiled egg on top of a bed of crisp romaine. Garlic toast and your choice of dressing.

### MARINA LOUIE 16.5

Blend of Dungeness, Jonah and Rock crab, mixed bell peppers, olives, tomatoes, red onion and a hard-boiled egg atop fresh chopped romaine. House made Louie dressing and garlic toast.

## APPETIZERS

### CHICKEN WINGS 15.5

Jumbo wings served with baby carrots and celery. Choose the sauce: BBQ, hot BBQ, Frank's Red Hot, mango habañero, creole spice. Bone-in or Boneless

### SEARED AHI TUNA\*\* 15.5

Ahi tuna coated in black and white sesame seed or blackened. Served with soy sauce, wasabi mustard and pickled ginger.

### COCONUT PRAWNS 14

Battered prawns covered with coconut flakes and fried. Parsley and sweet chili sauce garnish.

### SPICY CRAB CAKES 15

Panko coated and fried golden brown. Drizzle of Sriracha mayo and sliver of green onion to finish.

### BEER & BASIL CLAMS 16

Pound of baby clams simmered in Runaway Red Ale, garlic butter, parmesan cheese, diced Cajun andouille sausage, and basil. Served with garlic toast.

### SPICY BEER CHEESE AND PRETZELS 12

Our Red Ale beer cheese dip, paired with two salted pretzel bites. Add extra pretzels for +1 each

### CHICKEN PESTO FLATBREAD 13.5

Rustic oval flatbread topped with basil pesto, diced tomatoes, crumbled feta cheese, grilled chicken and shredded parmesan. Finished with a drizzle of balsamic glaze and fresh parsley.

AN 18% GRATUITY CHARGE WILL BE ADDED TO PARTIES OF 8 OR MORE. THANK YOU FOR BEING PATIENT WHEN CASHING OUT SEPARATELY, OUR AWESOME SERVERS CAN ONLY PROCESS EACH BILL AS FAST AS THE POINT OF SALE LETS THEM.

\*\* Items are served raw or undercooked and contain (or) may contain raw (or) undercooked ingredients.

Ask about the Mug Club!

It's a reward club where we say "THANK YOU!" for your support. Ask for details.