

Ice Harbor[®]

MARINA

APPETIZERS

AHI POKE DIP** 18

A delicious blend of mango, cucumber, roasted red pepper avocado, tomato, red onion and fresh jalapeno tossed in our house made poke sauce and mixed with blackened ahi tuna. Served with fresh wonton chips sprinkled lightly with Cajun seasoning.

CHICKEN WINGS 17

1 lb Bone-in or Boneless wings served with baby carrots and celery. **Choose the sauce:** BBQ, Hot BBQ, Frank's Red Hot, Mango Habañero, Creole Spice, Parmesan Garlic, Thai Peanut Butter, or Teriyaki.

MARINA NACHOS 18

Tortilla chips, melted cheddar-jack cheese topped with diced tomatoes, red onions, olives and sliced jalapeños. Sour cream, salsa and guacamole on the side. Ground beef, shredded chicken, or BBQ pulled pork.

SEARED AHI TUNA** 18

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

COCONUT PRAWNS 15

Coconut battered prawns lightly fried and served with sweet chili thai sauce.

SPICY CRAB CAKES 16

Three crab cakes, panko coated and fried golden brown. Drizzle of Sriracha mayo and sliver of green onion to finish.

BEER & BASIL CLAMS 18

1 lb of baby clams simmered in Runaway Red Ale, garlic butter, parmesan cheese, diced Cajun andouille sausage, and basil. Served with our Stout beer bread.

SPICY BEER CHEESE AND PRETZELS 13

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

CHICKEN PESTO FLATBREAD 16

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.

BEER-BATTERED FRIES 5 / 7

SWEET POTATO FRIES 6 / 8

BEER-BATTERED ONION RINGS 8 / 10

TRUFFLE FRIES 8 / 10

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



MARINA SPECIALTIES

AHI TUNA TACOS** 23

Two corn tortillas with chopped lettuce and our poke mix topped with Blackened ahi tuna. Served with house made poke sauce, limes and your choice of a side.

PLANK SALMON** 21

A 6 oz Atlantic Salmon baked on a cedar plank then drizzled with a creamy house made dill sauce. Served your choice of jasmine rice or fried spuds, seasonal veggie, and beer bread.

PULLED PORK GOUDA MAC & CHEESE 18

A delightful blend of Cavatappi pasta with house made smoked gouda cheese sauce, pulled pork, caramelized onions, and our own Red Ale barbeque sauce. Topped with shredded gouda and a parmesan breadcrumb.

HALIBUT AND CHIPS Market Price

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

HALIBUT TACOS Fried 19 Grilled 23

Grilled or Fried, you decide. Two corn tortillas loaded with halibut, lettuce, tomatoes, green onion, cheddar-jack cheese, cilantro lime aioli and salsa on the side.

TRI TIP SURF AND TURF** 26

A 6 oz Tri Tip cooked to your liking drizzled with a house made Cajun mushroom sauce. Served with a seasoned shrimp skewer, choice of fried spuds or jasmine rice, seasonal veggie, and beer bread.

SANDWICHES

MAKE IT A WRAP - NO CHARGE

*ALL SANDWICHES ARE SERVED WITH A SIDE

PRIME RIB DIP 16

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

Add: cheese +1 Sautéed mushrooms, onions, and peppers +.75 each

PULLED PORK SANDWICH 14.5

Pulled pork blended with caramelized onions and Runaway Red Ale BBQ sauce. Topped with house made coleslaw and crispy fried onions.

CALIFORNIA CLUB 15

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

REUBEN ON RYE 14

Marbled rye, melted swiss and thousand island topped with sliced corned beef and piled high with sauerkraut.

SOUTHWEST CHICKEN WRAP 15

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

ZESTY BATTERED CHICKEN 18

A tenderized chicken breast battered and fried to perfection with aioli, lettuce, tomato, onion, bacon, pepper jack cheese, and guacamole with salsa on the side.

** 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.



OUR CRAFT. YOUR BEER.™

BURGERS

50/50 GROUND CHUCK AND BRISKET

SUB CHICKEN OR A BLACK BEAN VEGAN PATTY AT NO CHARGE.

All Burgers come with your choice of a side. (see below)

SPICY BURGER** 15.5

Jalapeños, pepperjack cheese, avocado, lettuce, tomato, red onion and a pickle on the side.

COWBOY BURGER** 16

Fried onion frizzles, applewood smoked bacon and melted cheddar cheese stacked on our seasoned patty. Topped with housemade BBQ sauce, lettuce, tomato, red onion and a pickle on the side.

BLACK & BLUE BURGER** 16

Applewood smoked bacon, gorgonzola cheese, cajun seasoning, lettuce, tomato, red onion and a pickle on the side.

NUT BROWN BEER & MUSHROOM BURGER** 16.5

House made cajun sauce mixed with mushrooms, gouda cheese, lettuce, tomato, red onion and a pickle on the side.

BOMS BURGER** 17

Applewood smoked bacon, sautéed mushrooms, lettuce, tomatoes and Swiss. Topped with fried onion frizzles and a pickle on the side.

HALIBUT BURGER 18

Fried halibut lightly coated in our Harvest Pale Ale beer batter panko and topped with homemade tartar sauce, lettuce, tomato, red onion and a pickle on the side.

DOUBLE STACKER** 25

Two seasoned burger patties stacked high and layered with pulled pork, caramelized onions, and house Red Ale barbeque sauce. Topped with fried onion frizzles, an over medium egg and a dill pickle on the side.

MARINA BURGER** 12

A plain burger patty served on a bun and a pickle on the side. Keep it simple or add any toppings you like for an upcharge.

SALADS

MAKE IT A WRAP - NO CHARGE

Dressing Options: Ranch, Blue Cheese, Thousand Island, Honey Mustard, Italian, Balsamic, Caesar, Louie, Oil & Vinegar

HOUSE DINNER SALAD Small 7 Large 9

Fresh romaine blend topped with shredded cheddar-jack, croutons, tomatoes and cucumbers,.

TRI TIP CHIMICHURRI** 21

A crisp romaine blend mixed with red peppers, red onions, cucumbers and tomatoes. Topped with a 5 oz Tri Tip steak cooked just the way you like and finished off with our house made Chimichurri dressing.

CLASSIC CAESAR 12

Crisp romaine tossed with Parmesan cheese, croutons, and creamy Caesar dressing. Served with Stout beer bread and a lemon twist.

Add: chicken +4 shrimp +7 blackened salmon +10

GRAND COBB 17

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 blend.

Stout beer bread.

MARINA LOUIE 18

A blend of crab meat, mixed bell pepper, olive, tomato, red onion, pickled asparagus, avocado, and a hard-boiled egg atop fresh romain blend. House made Louie dressing and Stout beer bread.

TACO SALAD 14

Deep-fried wheat tortilla filled with a bed of crisp romaine blend, shredded cheddar-jack cheese, olives, tomatoes and green onions. Salsa on the side. Add sour cream \$0.50 and/or guacamole \$1. Beef taco meat, chicken or a vegan burger.

SOUP AND SALAD COMBO 11.50

A cup of our fresh made soup of the day with a small house dinner salad. Your choice of dressing. With Homemade Stout Beer Bread Bowl. 14

Stout Beer Bread Bowl 12

Soup of the day.

SIDES

SEASONAL VEGGIES

CAESAR SALAD +3

FRIES

ONION RINGS +2

SALAD

SWEET POTATO FRIES +2

COLE SLAW

TRUFFLE FRIES +2

SPLIT PLATE CHARGE +2

EXTRA DRESSING +.50

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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.

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