

Ice Harbor®

M A R I N A

APPETIZERS

CHICKEN WINGS 17

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, BBQ pulled pork, or vegetarian burger

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 garlic 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.

SAUSAGE PLATTER 21

A grilled Bratwurst, Banger, and Cajun Andouille Sausage. Enjoy with Wasabi mustard, Runaway Red Ale Beer mustard and a spicy Stoneground mustard. Served with pretzel sticks.

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

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 garlic 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.

BANGERS AND MASH 16

2 grilled Banger sausages atop homemade Yukon mashed potatoes with a grilled onion demi-glaze. Served with garlic beer bread.

RATATOUILLE 18

Back by popular demand. Have it vegetarian style or add chicken or steak for an additional charge for a full robust meal. Served with garlic beer bread.

12 OZ RIBEYE STEAK ** 28

A grilled Ribeye served with homemade Yukon mashed potatoes and demi-glaze, chefs choice vegetables and garlic beer bread. Add grilled mushrooms and onions for \$1 ea.

RUNAWAY RED ALE MEATLOAF 17

Our housemade meatloaf with homemade Yukon mashed potatoes topped with grilled onions and mushrooms then drizzled with demi-glaze. Served with chef's choice veggie and garlic beer bread.

SEAFOOD ALFREDO 26

A wonderful blend of Salmon, Shrimp and Halibut sauteed to perfection then smothered with our homemade alfredo sauce over penne. Sprinkled with parmesan, green onions and tomatoes.

SANDWICHES

MAKE IT A WRAP - NO CHARGE

*ALL SANDWICHES ARE SERVED WITH A SIDE AND A PICKLE

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 carmelized 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. Sub chicken +\$1

Sandwiches continued on second page...

** 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.®

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.

SAUSAGE DOG 16

Choice of Bratwurst, Banger, or Andouille Sausage on a Hoagie Roll, piled high with grilled onions, peppers, jalapeno and pepperjack cheese.

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 and a pickle on the side.

SPICY BURGER** 15.5

Jalapeños, pepperjack cheese, avocado, lettuce, tomato & red onion.

COWBOY BURGER** 16

Fried onion frizzles, applewood smoked bacon and melted cheddar cheese stacked on our seasoned patty. Topped with house-made BBQ sauce, lettuce, tomato, and red onion.

BLACK & BLUE BURGER** 16

Applewood smoked bacon, gorgonzola cheese, cajun seasoning, lettuce, tomato and red onion.

NUT BROWN BEER & MUSHROOM BURGER** 16.5

House made cajun sauce mixed with mushrooms, gouda cheese, lettuce, tomato and red onion.

BOMS BURGER** 17

Applewood smoked bacon, sautéed mushrooms, lettuce, tomatoes and Swiss. Topped with fried onion frizzles.

HALIBUT BURGER 18

Fried Halibut lightly coated in our Harvest Pale Ale beer batter panko and topped with homemade tartar sauce, lettuce, tomato, and red onion.

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,.

CLASSIC CAESAR 12

Crisp romaine tossed with Parmesan cheese, tomatoes, croutons, and creamy Caesar dressing. Served with garlic 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.

Served with garlic 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.

FRIDAY-SUNDAY ONLY - House Chowder Cup 6 Bowl 9

SIDES

SEASONAL VEGGIES

ONION RINGS +2

FRIES

SWEET POTATO FRIES +2

SALAD

TRUFFLE FRIES +2

COLE SLAW

EXTRA DRESSING FOR AN

SPLIT PLATE CHARGE +2

ADDITIONAL CHARGE

CAESAR SALAD +3

iceharbor.com

350 CLOVER ISLAND DR.
KENNEWICK, WA 99336



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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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