

Ice Harbor[®]

M A R I N A

APPETIZERS

ASIAN LETTUCE WRAPS 16

Sweet soy chicken layered in Bibb lettuce leaves. Topped with bi-color carrots and peanuts marinated in soy sauce. Served with our sweet sambal sauce

CHICKEN WINGS 18

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.

FRESH NEWS! MARINA NACHOS 18

Sautéed green onions, sliced jalapenos, tomatoes, and cilantro mixed with a blend of parmesan and cheddar-jack cheese, a little heavy cream and your choice of meat. This deliciousness is then layered with tortilla chips. Topped with fresh veggies and served with salsa, sour cream, guacamole. Choice of ground beef, shredded chicken, BBQ pulled pork or vegetarian.

SEARED AHI TUNA** 18.5

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

COCONUT PRAWNS 15.5

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

SPICY CRAB CAKES 17

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

BEER & BASIL CLAMS 18.5

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

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.



SANDWICHES

MAKE IT A WRAP - NO CHARGE!

*ALL SANDWICHES ARE SERVED WITH A SIDE AND A PICKLE

PRIME RIB DIP 17

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 15

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

CALIFORNIA CLUB 16

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

REUBEN ON RYE 15

Our own oven roasted corned beef with thousand island, sauerkraut and melted swiss on marbled rye bread.

SOUTHWEST CHICKEN WRAP 15.5

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.

** 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 & 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** 16

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

COWBOY BURGER** 16.5

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** 16.5

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** 17.5

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

HALIBUT BURGER 18.5

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

SALMON BURGER 18

6 oz Atlantic Salmon cooked on a cedar plank then finished off with melted pepperjack cheese. Served with homemade tartar sauce, lettuce, tomato and red onion.

SIDES & UPGRADES

SEASONAL VEGGIES

FRIES

SALAD

COLE SLAW

RICE PILAF

SPLIT PLATE CHARGE +2

CAESAR SALAD +3

ONION RINGS +2

SWEET POTATO FRIES +2

TRUFFLE FRIES +2

ADDITIONAL CHARGE for extra dressings or sauces

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 Small 10 Large 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.

MARINA LOUIE 19

Your choice of crab or shrimp, mixed bell pepper, olives, tomato, red onion, pickled asparagus, avocado, and a hard-boiled egg atop fresh romaine blend. Served with house made Louie dressing and garlic beer bread.

TACO SALAD 16

Deep-fried wheat tortilla filled with a bed of crisp romaine blend, shredded cheddar-jack cheese, olives, tomatoes and green onions. Served with salsa, sour cream, and guacamole. Beef taco meat, shredded chicken or a vegan burger.

SOUP AND SALAD COMBO 12

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 10

iceharbor.com

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To continue providing an incredible Ice Harbor experience and retain our staff, a 5% cost of living will be applied to the bill. A large party gratuity will be applied to all parties of 7 or more.

Thank you for your continued support of our local businesses, we look forward to serving you.

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