

Ice Harbor

M A R I N A

SHAREABLES

CHICKEN WINGS 19

1 lb. Bone-in or Boneless Wings served with carrots & celery. Sauces: BBQ, Hot BBQ, Franks Hot, Mango Habanero, Creole Dry Rub, Teriyaki, Parmesan Garlic or Thai Peanut Sauce.

AHI POKE NACHOS** 20

House made ahi poke with cucumber, tomato, avocado and pineapple salsa tossed in poke sauce served over wonton chips topped with fresh cilantro.

SEARED AHI TUNA** 19

Blackened or Sesame Seed crusted 6oz Ahi Tuna seared to perfection. Served with pickled ginger, wasabi paste, wasabi mustard and soy sauce.

COCONUT PRAWNS 16

Fried lightly and served with Sweet Thai chili sauce.

SPICY CRAB CAKES 17

House made, lightly fried and topped with Sriracha and green onions.

BEER BASIL CLAMS** 22

1 lb. Baby Clams sautéed with garlic, andouille sausage and basil then simmered in Red Ale. Served with Stout garlic beer bread.

SPICY BEER CHEESE & PRETZELS 14

Red Ale beer cheese served with 4 salted pretzel sticks. Extra pretzel sticks 2 each.

HALIBUT CEVICHE 18

Butter poached halibut, citrus juice, red onion, serrano, cilantro, orange, cucumber and red bell pepper.

CHARCUTERIE BOARD MP

Plate of assorted meats, cheeses and fresh fruit.

TRUFFLE FRIES 8/14

BEER BATTERED ONION-RINGS 8/14

BEER BATTERED FRIES 6/9

SWEET POTATO FRIES 8/10

SALADS/WRAPS

Dressing: Ranch, Louie, Bleu Cheese, Thousand Island, Honey Mustard, Italian, Balsamic, Caesar and Oil & Vinegar. Served with our Stout Garlic Beer Bread.

MARINA LOUIE** 21

Your choice of crab or shrimp, bell peppers, black olives, tomato, red onion, pickled asparagus, avocado and a hard-boiled egg atop fresh romaine. Served with our house made Louie dressing and a lemon wedge.

GRAND COBB 18

Grilled chicken breast, apple-wood smoked bacon, Gorgonzola, tomatoes, black olives, and a hard-boiled egg atop fresh romaine.

CLASSIC CAESAR SALAD 11/13

Crisp Romaine tossed with parmesan cheese, tomatoes, croutons, and creamy Caesar dressing.

Add Chicken 4 Shrimp 7 Blackened Salmon 10

HOUSE SALAD 8/11

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

SOUP AND SALAD COMBO 13

A cup of our fresh made soup of the day with a small house salad.

SEARED AHI WRAP** 20

Seared ahi, tomato, lettuce, avocado, wonton crisps and pineapple salsa dressed in sweet chili sauce and wrapped in a grilled tortilla.

BURNT ENDS WRAP 19

Brisket burnt ends, cheddar cheese, horseradish slaw, tomato and romaine lettuce all wrapped in a grilled tortilla.

CUP OF SOUP SERVED IN A HOMEMADE STOUT BEER BREAD BOWL 15

HOUSE MADE CLAM CHOWDER 7/12

FRIDAY THROUGH SUNDAY ONLY!!

*PLEASE BE AWARE MANY OF OUR SAUCES ARE MADE WITH BEER. LET YOUR SERVER KNOW IF YOU ARE GLUTEN FREE OR HAVE ANY ALLERGIES.

** CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED ANIMAL PRODUCTS.

** CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ALL PUB FAVORITES ARE SERVED WITH BEER-BATTERED FRIES, SALAD, SEASONAL VEGGIES OR COLESLAW.
UPGRADE TO ONION RINGS, TRUFFLE FRIES, OR SWEET POTATO FRIES FOR 2.50

BURGERS & SANDWICHES

Sub chicken or a vegan patty at no charge or make it a wrap:

BLACKENED SALMON BURGER** 20

A 6oz Atlantic Salmon coated with Cajun style seasoning, blackened then topped with house tartar sauce.

COWBOY BURGER** 19

Apple-wood smoked bacon and melted cheddar topped with house made frizzled onions and Red Ale BBQ sauce.

ICE HARBOR HAWAIIAN BURGER** 19

Topped high with golden pineapple salsa, ham, melted Swiss, lettuce, tomato, onion and drizzled with sweet chili sauce.

HALIBUT BURGER** MP

Lightly fried, beer battered Halibut topped with house made tartar sauce.

SPICY BURGER** 19

Topped with our house made Tangerine Mango spicy sauce, jalapenos and pepper-jack.

PRIME RIB DIP 19

Thinly sliced prime rib on a toasted hoagie roll with our house made Stout Au-jus.
Add cheese, mushrooms, onion peppers 1 ea.

BREADED CHICKEN CAPRESE BURGER 19

Chicken Breast coated in our Harvest Pale Ale beer batter and panko mix, fried golden brown and topped with fresh mozzarella, basil, tomato and finished with balsamic glaze.

IHB CLUB 18

Apple-wood smoked bacon with turkey, ham, Beer mustard, Aioli, lettuce, tomato, and avocado. Your choice of wheat, white, rye or sourdough.
Sub chicken 1

REUBEN ON RYE 18

Red Ale slow roasted corned beef with 1000 Island, sauerkraut, and melted Swiss.

PARM CRUSTED 3 CHEESE HAM MELT 17

Parm crusted sourdough, ham, tomato, cheddar, swiss and parmesan cheese.

SPECIALTIES

Add beer bread to any entrée for 2

CHICKEN CORDON BLEU 24

Chicken breast stuffed with ham and Swiss cheese coated in herbed bread crumbs served with rice pilaf and seasonal veg and cloaked in honey beer mustard cream sauce.

GOUDA MAC & CHEESE** 19

Burnt Ends 23 or Atlantic Red Crab 28
Cavatappi pasta tossed with House made Gouda cheese sauce then topped with your choice of burnt ends with Red Ale BBQ sauce or Atlantic Red Crab and topped with parmesan breadcrumbs.

HALIBUT & CHIPS** MP

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

HALIBUT TACOS** MP

Grilled or fried. Two corn tortillas loaded with Halibut, cabbage, house pickled red onion, fresh cilantro, diced cucumber and avocado the on side. Choice of side included.

CHICKEN MARSALA 24

Pan seared airline chicken breast over cavatapi pasta tossed with a creamy mushroom marsala sauce.

SIRLOIN ** MP

10 oz Sirloin grilled to your liking with garlic mashed potatoes, seasonal veggies and garlic beer bread.
Add grilled mushrooms and onions for 1 each.

CONFIT DUCK STROGANOFF 19

A delicious, creamy tender confit duck stroganoff served over egg noodles.

PAN-SEARED SALMON** 24

Seared 6oz Atlantic Salmon with a garlic and herb compound butter. Served with rice pilaf, seasonal veggies and garlic beer bread.

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3% SURCHARGE FOR ALL CREDIT CARD TRANSACTIONS. NO CHARGE FOR DEBIT OR PRE-PAID CREDIT CARD TRANSACTIONS. AN AUTOMATIC 18% TIP ON ALL PARTIES OF 7 OR MORE.