

HARBORMASTER

APPETIZERS

Calamari Skordilia

Lightly Fried with a Crunchy Herbed Breading
Lemon Caper Aioli and Roasted Garlic Dip
\$10

Manila Clams

One Pound Fresh Manila Clams
Simmered in White Wine Butter and Fresh Dill
\$12

Clam Chowder

Our House Specialty...
Clams, Potatoes, Celery, Onions and Cream
\$6

Tower of Rings

One Foot of Golden Sweet Onion Rings
Served with Ranch and BBQ for Dipping
\$8

Sweetfire Coconut Prawns

Crispy Fried Shrimp Served with Fruit Compote
Fiery Habanero Mango Coulis
\$12

Cheesy Crab Dip

Dungeness Crab and Artichokes in a Blend of Three Cheeses
Served with Crostini Toast and Fresh Vegetables
\$12

SALADS

Hearts of Romaine Caesar

Crisp Greens and Shredded Parmesan
Garlic Croutons and Classic Homemade Dressing
Choose from Grilled Chicken,
Blackened Salmon* or Bay Shrimp
\$13

Warm Prawn Salad

Sweet Tiger Prawns Sauteed with Tomatoes, Local
Mushrooms and Scallions In a Garden Balsamic Dressing.
Served over Organic Baby Greens
\$15

Bay Club Cobb

Choose Grilled Chicken or Oregon Bay Shrimp
Bacon, Hardboiled Eggs, Tomato
And Bleu Cheese Crumbles
\$14

Beach Club Louie

Dungeness Crab and Oregon Bay Shrimp
Ripe Tomato, Melon and Crisp Scallions
Sweet Chili Louie Dressing
\$15

Chowder and House Salad

House Made New England Style Clam Chowder
Served in a Fresh Baked Sourdough Bread Bowl

-and-

Organic Baby Greens, Carrots, Cucumbers, Tomato, Croutons
Homemade Balsamic Vinaigrette
\$10

SANDWICHES

All sandwiches are served with your choice of Battered Pub Fries or Fresh Crudites
Substitute a Small House Salad, Cup of Chowder or Onion Rings add \$1.50

Charbroiled Beef Burger*

Lettuce, Tomato and Onion
Roasted Garlic Aioli on a Toasted Kaiser Roll
\$9

Marina Melt

Northwest Dungeness Crab and Oregon Bay Shrimp Salad
On Fresh Baked Focaccia Bread With Sharp White Cheddar
\$12

Harbormaster Croissant

Smoked Turkey, Bacon And Avocado
Piled High On a Flakey Croissant
\$11

Grilled Chicken

With Carmelized Cipollini Onions, Prosciutto Ham
And Melted Mozzarella Cheese On Fresh Focaccia Bread
\$10

Pulled BBQ Pork

With Grilled Red Onions, and House made Cole Slaw
On a warm Kaiser Roll
\$10

Prime Rib French Dip

Slow Roasted All Day with Rosemary and Garlic
Sliced Thin and Piled High on a Grilled Ciabatta Roll
\$12

THE RESORT AT PORT LUDLOW

An 18% Gratuity will be added to parties of six or more.

*The consumption of raw or undercooked meats and shellfish may be a health risk.

HARBORMASTER

LUDLOW COVE SURF & TURF

"The Turf"

Tender Chargrilled 6oz Steak
Served with Mashed Potatoes and Sautéed Vegetables

With Your Choice of "Surf"

Wild Alaskan Salmon ...\$25

Coconut Prawns ...\$22

Garlic Prawns Skewer ...\$23

Dungeness Crab Cake ...\$24

ENTRÉES

Caramelized Salmon

Pan Caramelized with Grand Marnier
Sauced with Beurre Blanc
Served with Mashed Potatoes and Sautéed Vegetables
\$19

Smoked Salmon Linguini

House Smoked Salmon, Red Onions, Fresh Dill and
Linguini Simmered in a Roasted Garlic Cream Sauce
\$17

Harbormaster Crab Cakes

Fresh Dungeness Crab Cakes with Sauce Beurre Blanc
Served with Rice Pilaf and Sautéed Vegetables
\$21

Grilled Prawns

Jumbo Prawns Basted With a Charred Tomato Vinaigrette
Served with Rice Pilaf and Sautéed Vegetables
\$19

Choice Top Sirloin*

10 oz. Center Cut Chargrilled
Served with Mashed Potatoes and Sautéed Vegetables
\$21

Smother with Sautéed Mushrooms or Blue Cheese
Peppercorn Sauce for \$1⁵⁰

Smoked Baby Back Ribs

Tender Pork Ribs Smothered in Sweet & Spicy BBQ Sauce
Served with Fries and Cole Slaw
1/2 Rack \$17 Full Rack \$24

Stuffed Chicken

With Prosciutto Ham, Mozzarella and Fresh Sage
Pan Seared with Local Mushrooms and Marsala Wine Sauce
Served with Garlic Mashed Potatoes
\$17

Pub Style Fish & Chips

Ale Battered "Catch of the Day"
Served with Fries, Classic Cole Slaw and Tartar Sauce
Two Piece \$11 Three Piece \$14

Pan Fried Oysters

Extra Small Oysters Hand Breaded and Pan-Fried
Served with Fries, Coleslaw and Tartar Sauce
\$15

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