

Brunch Menu

ENTREES

ALL-YOU-CAN-EAT NORTHWEST LOCAL DUNGENESS CRAB LEGS

Steamed or chilled, wild rice pilaf, seasonal vegetables, drawn butter **48**
ALSO AVAILABLE A LA CARTE: **Half-pound 14 Full-pound 27**

LINE & LURE CLASSIC

Two eggs any style, choice of applewood smoked bacon or
Zenner's maple sausage links, breakfast potatoes **13**

HOUSE-MADE BREAD PUDDING FRENCH TOAST

Baked bread pudding French toast, seasonal fruit compote,
smoked maple syrup, fresh whipped cream **14**

CHICKEN FRIED STEAK

Two eggs any style, Texas toast, breakfast potatoes, country gravy **15**

CRAB CAKE BENEDICT

Two poached eggs, lump crab cakes, Hollandaise sauce, potatoes **22**

HUEVOS RANCHEROS

Two eggs any style, corn tortillas, black beans, roasted poblano peppers,
Fresno chile sauce, Jack & Cheddar cheese, breakfast potatoes **13**

BREAKFAST BURRITO

Scrambled eggs, andouille sausage, cheddar & jack cheese,
breakfast potatoes, pico de gallo, salsa roja, avocado crema **13**

SMOKED SALMON HASH

Two eggs any style, fingerling potatoes, red bell pepper, asparagus,
red onion, Hollandaise sauce **16**

SEAFOOD OMELET

Jumbo lump crab, Oregon bay shrimp, bay scallops, artichoke, onion,
white cheddar cheese, dill, breakfast potatoes, Hollandaise sauce **18**

FISH & CHIPS

Hand-dipped and fried to order, fresh coleslaw, house-made tartar sauce
Choice of french fries, sweet potato fries, or ranch kettle chips
Beer-battered Pacific Cod 20 Panko-crusting Halibut 27

BRUNCH BURGER

All beef chuck patty, bacon, black forest ham, American cheese, fried
egg, Hollandaise sauce. Served with french fries or sweet potato fries **16**

SEAFOOD WEDGE

Poached lobster, jumbo lump crab, Oregon bay shrimp, baby iceberg
lettuce, grape tomatoes, bacon, queso fresco, avocado vinaigrette **20**

STEELHEAD WELLINGTON

Columbia River steelhead, creamed spinach, puff pastry, cilantro rice **29**

SEAFOOD EXTRAS & SIDES

PEEL & EAT SHRIMP

Served steamed or chilled, cocktail sauce **Half-pound 13 Full-pound 24**

STEAMED MANILA CLAMS & MUSSELS

White wine butter broth, fresh herbs, garlic toast **16 per pound**

APPLEWOOD SMOKED BACON 4 ZENNER'S MAPLE SAUSAGE LINKS 4

SIDE CHEDDAR BISCUIT & GRAVY 4 HALF-ORDER OF FRENCH TOAST 7

PACIFIC NORTHWEST CLAM CHOWDER 7/9 STARTER CAESAR SALAD 8

Brunch Beverages

COCKTAILS

HOUSE-MADE BLOODY MARY

Our house-made mary with Seagram's vodka, fresh lime, pepperoncini, olive, spicy pickled green bean and salt rim **10**

BACON MARY

Our 'house-made mary' with Heritage Bacon vodka, strips of bacon, and salt rim **12**

HOT MARY

Our 'house-made mary' with Absolut Peppar vodka and prepared extra spicy **12**

ADMIRAL BLOODY MARY

Our 'house-made mary' with Tito's crafted vodka, crab leg, jumbo prawn, bacon, pickled vegetables, fresh lime and prepared extra spicy **14**

MIMOSA

Sparkling wine and orange juice **5**

TROPICAL MIMOSA

Sparkling wine, Malibu rum, pineapple juice **6**

ROYALE

Sparkling wine, Chambord **6**

FRENCH 75

Sparkling wine, New Amsterdam gin, sugar cube, lemon **6**

LINE & LURE FRUIT GRANITAS

House-made frozen alcoholic blends with fresh fruit mixers
Ask your server for daily flavors **8**

PEAR BLOSSOM MARTINI

Wild Roots pear vodka, elderflower liqueur, lemon juice **12**

NECTARINE MARTINI

Wild Roots peach vodka, mango, orange juice, splash of grenadine **12**

NON-ALCOHOLIC DRINKS

COFFEE AND DECAF 3

ASSORTED STASH HOT TEAS 3

ASSORTED SOFT DRINKS 3

ORANGE JUICE 4.50

CRANBERRY JUICE 4.50

APPLE JUICE 4.50

PINEAPPLE JUICE 4.50

TOMATO JUICE 4.50

SAN PELEGRINO SPARKING WATER 6