

Specialty Drinks

Alaskan High-Octane Moose Milk

Made with Birch Syrup Vodka, Coffee Liqueur, Light Cream, Chocolate Syrup, and Topped with Whipped Cream. 11

Alaskan Smoked Salmon Vodka Bloody Mary

Made with special Bloody Mary mix straight from Alaska. 11

Fireweed Lemonade

Fireweed Vodka, Lemonade and served in a Mason jar.

It's like you never had Lemonade before! 9

Fresh Blueberry Pie Martini

Blueberry Vodka, blue curacao, fresh-squeezed Lemon. 13

Alaska Cold Snap

Choose Raspberry, Cranberry, Blueberry or Blackberry Vodka and Lemon-Lime Soda, served in a Mason jar. 9

Moose Fart

Birch Syrup Vodka, Alaska Outlaw Whiskey, topped with Irish Cream in a shot glass. 9

Craft Beers

Pints 6 & 7; Pitchers 24 & 28

Alaskan Beers from Juneau; Amber, White, Oatmeal Stout, Smoked Porter, Free Ride APA, and Hopo -Thermia

Glacier Brew house from Anchorage; Blonde, IPA and Hefeweizen

Denali Brewing from Talkeetna; Single Engine Red, Twisted Creek IPA

From Outside of this Great State; Goose Island, Pabst Blue Ribbon.

Ask about our Alaska Seasonal Beers!

Bottled Alcoholic Beverages

Budweiser, Miller Lite, Mic Ultra, 5

Guinness, Heineken, Corona & Hard Orange cream 6

Omission gluten free 6.50

Crabby's Ginger Beer 11,

Non Alcoholic, O'Doul's & Cock and Bull Ginger Beer 5

(ask about our adult ice cream floats 11)

Sodas 3 Juice 3.50 Coffee 3.00 Hot Cocoa 3.50

Coke, Diet Coke, Sprite, Root beer, Dr. Pepper, Ginger Ale, Lemonade, Iced Tea, Cranberry, Pineapple, Grapefruit, Tonic Water, Club Soda & OJ, Coffee, Numi Organic Teas and Hot Cocoa

Appetizer Menu

- Artichoke Heart Dip** with fresh spinach & flour tortilla chips 15.75
Spicy Onion Petals with creamy sriacha ranch dipping sauce 14.75
Boneless Chicken Wings with Buffalo, Asian, or BBQ sauce 16
Hummus served with veggies carrots, celery, European cucumbers, black olives, feta & handmade flour tortillas 14.75 gf replace w/ corn chips
Chicken Quesadilla made with chicken, cheese, and green onions, black olives, red peppers served with Spicy ranch dipping sauce 13.75
Cheesy Bread Made with parmesan, green onions, and almonds 11
Chips and Fresh Made Salsa 9 gf replace with corn chips
Calamari hand cut & breaded with our house seasonings 15.75
Smoked Salmon Dip served with flour tortilla chips 15.75
Peel and Eat Shrimp One pound of shrimp seasoned and served with our house cocktail sauce. 27
Seafood Platter our finest appetizer serving smoked red salmon dip, 1 pound of peel & eat shrimp, ½ pound of Alaska cod, and calamari, with triple dipping sauces; tarter, spicy ranch & cocktail sauce, and fries 59.75
Basket of Fries 7
Basket of Onion Rings 12.75
Extra sauces will be charged appropriately!

Salads and Soups

- Mango Walnut Herbed Green Salad** with balsamic vinaigrette, spring mix with diced mangos, cocoa candied walnuts & chili ginger bacon with fresh chopped mint & feta 17 gluten free
Caprese Salad created with spring mix, fresh mozzarella, basil, tomatoes and balsamic vinaigrette 18 (gluten free if you hold the bread)
Garden by The Sea coarsely chopped avocado, walnuts, olive oil, black pepper and lavender sea salt, tomatoes, European cucumbers, red onions with fresh squeezed lime 18
Classic Caesar fresh romaine lettuce cut and prepared with our house Caesar. Parmesan cheese and croutons 10
Mixed Green Salad cucumbers, tomatoes, croutons & sliced almonds 10 gluten free
Add to any above salads Chicken 6, Shrimp 13, and Red Salmon 13
Clam chowder 9 **Soup of the day** 7

Pasta

- Fettuccini Alfredo** made to order from scratch 18 add chicken 6, add shrimp 13, salmon 12

Add Salad for \$4.75

Raw or undercooked seafood, meats and eggs may increase your risk of foodborne illness!

Healthier Options

Nutty Tacos, these are made with walnuts, soaked, ground & seasoned wrapped in a romaine leaf with cilantro, avocado and fresh made pico 17.75 gf

Garden Burger with honey mustard sauce, English cucumbers, tomatoes and greens 16.75

Veggie Wrap made with hummus, spring mix, tomatoes, red onions, feta cheese, black olives, English cucumbers and a drizzle of balsamic reduction, 16.75

Chicken Wrap with flour tortilla, ranch dressing, olives, tomatoes, red onions, parmesan cheese and romaine 16.75

Vegetarian Reuben with Swedish rye bread, swiss cheese, house Reuben sauce, artichokes, mushrooms, red onions & sauerkraut 17.50

Burgers

Our Hamburgers are hand-pressed, and served with lettuce and tomatoes on house made bun. Build it the way you like it; Swiss or cheddar \$1.25, bleu cheese \$1.75, mushrooms \$1.50, bacon 1.75. Ask your server for pickles or red onions.

Hamburger 10.75

Fat Mermaid Burger topped with cheese, bacon, sausage, Canadian bacon & pepperoni 15.75

Add fries or coleslaw for \$3.75

Add salad or onion rings for \$4.75

Sandwiches

Wasabi Chicken Sandwich with a garlic toasted hoagie, avocado & swiss cheese tomato and lettuce, 13.75

Grilled Chicken Sub with a garlic toasted hoagie, swiss cheese, tomato and lettuce 11.75

Black & Bleu Chicken Sandwich with a garlic toasted hoagie, tomato and lettuce 13.75

Reuben with Swedish rye bread, swiss cheese, house reuben sauce, corned beef and sauerkraut 14.75

Caprese Sub with a toasted garlic hoagie, fresh: mozzarella, basil, tomatoes and balsamic reductions 13.75

Harbor Sub toasted w/ pepperoni, Italian sausage, Canadian bacon, smoked bacon & mozzarella on a garlic toasted hoagie 12.75

Memphis BBQ Pork on a house made garlic buttered bun, coleslaw & a generous portion of our bbq pork 13.75

Add fries or coleslaw for \$3.75

Add salad or onion rings for \$4.75

Alaskan Seafood

Substitute your fries for onion rings or salad for \$4.75

Red Salmon Sandwich served on our house made bun, fries, coleslaw & honey mustard 21.75

Salmon Burger served on our house made bun, fries, coleslaw lettuce, tomato 21.75

Alaskan Cod Fish Sandwich on a garlic toasted hoagie, fries, coleslaw & tartar sauce 16.75

Alaskan Cod Basket served with fries, coleslaw and tartar sauce 16.75

Red Salmon Basket served with fries, coleslaw and house sauce 21.75

Seafood Platter our finest appetizer serving smoked red salmon dip, 1 pound of peel & eat shrimp, ½ pound of Alaska cod, and calamari, dipping sauces; tarter, spicy ranch & cocktail sauce, and fries 59.75

Gourmet Pizzas

~ House made gluten free pizza crust available in small size only for a \$6 up charge ~

The Mermaid ~ pepperoni, bacon, sausage, Canadian bacon, mushrooms, artichoke hearts, peppers, and black olives Small 25 Large 38

Alaskan Smoked Salmon Pizza ~ Smoked Alaskan salmon, capers, red onions, horseradish, dill cream sauce with fresh cilantro Small 23 Large 30

Taco Pizza ~ Seasoned ground beef, three cheese blend, black beans, tomatoes, lettuce, a scoop of sour cream, all on top of our house made enchilada sauce Small 23 Large 30

Meat Lovers

That Old Pepperoni ~ pepperoni & cheese Small 15 Large 22

The Harbor ~ cheese, pepperoni, bacon, sausage & Canadian bacon Small 23 Large 30

The Honey Lulu ~ bacon, pineapple, Canadian bacon & cheese Small 19 Large 26

Vegetarian

The Cheesester ~ delicious pizza sauce with lots of cheese Small 13 Large 20

Caprese ~ pesto, tomatoes, fresh basil, mozzarella & balsamic reduction Small 21 Large 28

Veg Head ~ ranch dressing, mozzarella, artichokes, mushrooms, carrots, red onions and black olives Small 21 Large 28

Chicken

The Pecking Pig ~ ranch dressing, chicken, bacon, red onions and mozzarella cheese Small 20 Large 28

It's A Thai ~ peanut sauce, chicken, carrots, onions, peppers, and cilantro, lime & cheese Small 21 Large 28

The Airborne Buffalo ~ mozzarella & bleu cheese, chicken and Franks hot sauce Small 19 Large 26

Chix D Pesto ~ pesto, chicken, tomatoes, cilantro, red onions, mozzarella and feta Small 23 Large 30

The Garlic Chicken ~ creamy garlic sauce, chicken, bell peppers, onions, mozzarella cheese Small 21 Large 28

Build Your Own Pizza Pie

One Toppings Small 15 Large 22 Two Toppings Small 17 Large 24

Three Toppings Small 19 Large 26 Four Toppings Small 21 Large 28

Five Toppings Small 23 Large 30 Six Toppings Small 25 Large 32

Pepperoni, sausage, Canadian bacon, smoked bacon, chicken, artichokes, basil, black olives, bell peppers, banana peppers, cilantro, fresh tomatoes, jalapenos, mushrooms, pineapple, and red onions,

All parties of 6 or more are subject to a 18% service charge