

Island Café Menu

Open from 11:00 a.m. to Sunset 503-283-0362
Floating in McCuddy's Marina on Hayden Island

Island Starters

Hummus with Pita Bread & Chips	\$4.95
Onion Petals	\$4.95
1/2 Pound Popcorn Shrimp	\$5.95
Spicy Chicken Wings	\$5.95
Chips & Salsa	\$4.00
Basket of Fries	\$3.95
Teriyaki Chicken Skewers	\$4.95
Cup of Island Clam Chowder	\$4.95
Island Shrimp or Lobster Salad Cocktail	
Half of an avocado stuffed with bay shrimp or lobster seafood salad on a bed of lettuce, Topped with scallions, parmesan served with mango salsa.	\$7.50

Specialty Sandwiches

All sandwiches served with Hawaiian potato chips, pickles and your choice of bread: sourdough, wheat or marble rye.

Add French Fries for \$1.75
Add Side Salad for \$3.00

Island Soft Tacos

Wild ahi tuna, crispy Alaskan halibut, pulled pork or grilled chicken in tortillas topped with coleslaw, shredded cheese and fresh avocado. Served with mango salsa. \$11.25

Lobster Salad Wrap

North American lobster and seafood salad, mayonnaise, scallions and tomatoes in a whole wheat wrap. \$9.75

Hot Pastrami on marble rye with Swiss cheese, tomato, onion and horseradish mayonnaise. \$8.95

Reuben with pastrami, sauerkraut, Swiss cheese and thousand island on grilled rye. \$8.95

Pulled Pork on a bun with barbecue sauce and fresh coleslaw. \$8.95

Island Turkey Special with bacon, avocado, Swiss cheese, lettuce, tomato, onion, mayo. \$9.50

Veggie Sandwich with cream cheese, avocado, Swiss cheese, cucumbers, lettuce, tomato & onion.. \$8.95

BLT bacon, lettuce, tomato and mayonnaise. \$7.50

Grilled Cheese made with Tillamook cheese. \$5.00
Add ham or shrimp \$7.00

Cheese Quesadilla chips, salsa & sour cream \$5.95
**Add Chicken, Shrimp or Pulled Pork. \$7.95

Island Baskets

All baskets served with fresh coleslaw & French fries

Alaskan Halibut Fish & Chips \$13.95

Jumbo Coconut Shrimp \$10.95

Breaded Pacific Oysters \$10.50

Surfer Clam Strips \$9.95

Breaded Chicken Tenders \$9.50

Quarter Pound All Beef Hot Dog \$4.95

*Served without coleslaw.

Honey Batter Dipped Corn Dog \$4.95

*Served without coleslaw.

****We only use Trans Fat Free Oil.**

Burgers

All burgers are fresh Angus ground chuck, garnished with lettuce, tomato, onion, pickles and served with Hawaiian potato chips.

Add French Fries for \$1.75
Add Side Salad for \$3.00
Substitute Chicken Breast for \$1.00

Island Burger, brushed with Sweet Baby Ray's BBQ sauce with or without Tillamook cheddar cheese. \$8.50

Columbia Burger, topped with caramelized onions, Swiss cheese and au jus for dipping, served without the above condiments. \$9.25

Monterey Burger, covered with mild green Anaheim chili's, Swiss cheese, and a side of jalapenos. \$9.25

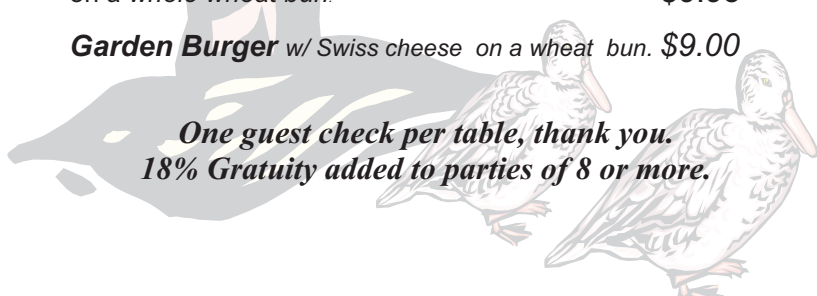
Hawaiian Burger, topped with teriyaki glaze, pineapple, ham and Swiss cheese \$9.25

Bleu Cheese Burger, brushed with Sweet Baby Ray's BBQ sauce, topped with crumbled bleu cheese. \$9.25

Ahi Tuna Steak, served with wasabi mayo on a whole wheat bun. \$9.95

Garden Burger w/ Swiss cheese on a wheat bun. \$9.00

One guest check per table, thank you.
18% Gratuity added to parties of 8 or more.



Salads

All salads begin with a blend of romaine lettuce, spring mix, olives, tomatoes, cucumbers & sliced onions.

Served with ciabatta bread.

Dressings: Ranch, Bleu Cheese, 1000 Island, Honey Mustard, Huckleberry Vinaigrette or Oil & Balsamic Vinegar.

North American Lobster Salad	\$11.95
<i>North American lobster and seafood tossed with mayonnaise, scallions & lemon.</i>	
Grilled Wild Ahi Tuna Salad	\$11.95
Harbor Chef Salad	\$10.50
<i>Oven roasted turkey breast, ham, cheddar and Swiss cheeses, and hard boiled egg.</i>	
Teriyaki Grilled Chicken Salad	\$9.95
<i>Swiss cheese, pineapple & bell peppers</i>	
Monterey Chicken Salad	\$9.95
<i>Mild green chilies, Swiss cheese, and jalapenos on the side.</i>	
Shrimp Salad	\$11.95
<i>Piled high with Bay shrimp and avocado slices.</i>	

Sweet Treats

Old Fashioned Root Beer Float	\$4.00
<i>Barq's root beer and vanilla bean ice cream.</i>	
Fresh Key Lime Pie	\$4.95
<i>Homemade with Nellie & Joes Key Lime Juice & whipped cream in a scratch graham cracker crust.</i>	
Chocolate Fudge Filled Brownie Cake	\$4.00
<i>Served warm with whipped cream.</i>	
Fresh Berries Couer La Creme	\$4.25
<i>Seasonal berries layered in smooth & creamy cream cheese sauce with a hint of orange.</i>	

Beverages

Strawberry Lemonade	\$3.00
Soft Drinks	\$2.50
Coke, Diet Coke, Sprite, Rootbeer, Mr. Pibb, Ice Tea and Lemonade	
Bottled Water	\$1.50
Coffee, Hot Tea, Milk & Cocoa	\$2.00
Juice—Orange, Apple, Cranberry & Pineapple	\$3.00

www.IslandCafePDX.com



“Island Style! Frozen Drinks”

**Strawberry
Mango
Pina Colada
Margarita**

Margaritas	\$ 6.50
Daiquiris	\$ 6.50
Island Vice	\$ 6.50
<i>1/2 Strawberry & 1/2 Pina Colada</i>	

Virgin Style Small \$3.00 Large \$4.00

Mixed Drinks

**No doubles served

Your favorite well spirit and mixer	\$5.50
Call Liquor	\$7.00
Premium Liquor	\$8.50
Island Café Punch	\$7.50
<i>Coconut, Pineapple, Orange, & Banana Rums with Orange, Pineapple & Cranberry Juices</i>	
Island Confusion	\$7.00
<i>Pineapple & Mango Rums with Pineapple Juice</i>	
Cadillac Margarita	\$7.50
Long Island Tea	\$8.00
<i>(Maximum of 2 served)</i>	

Beer on Tap

Microbrews - Landshark Lager, Widmer Hefeweizen, Ninkasi IPA, McTarnahans, Mirror Pond & Blue Moon Belgian White Ale.
Pint \$4.50 Pitcher \$14.00

Domestic - PBR & Coors Light
Pint \$3.75 Pitcher \$11.00

Bottled Beer

Corona, Pacifico, Michelob Ultra, Black Butte Porter & O'douls Amber Non Alcoholic \$3.50

Wine

Chardonnay, Pinot Grigio, Riesling, Merlot, Cabernet & Shiraz
 Glass \$6.00
 Small Carafe \$12.00
 Champagne Splits \$4.25