

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	\$4.95
Chips & Salsa	\$3.00
Basket of Fries	\$3.95
Teriyaki Chicken Skewers	\$4.95
Cup of Steakman Jack's Chili	\$4.95
Island Shrimp or Lobster Salad Cocktail	
Half of an avocado stuffed with bay shrimp or lobster salad on a bed of lettuce, Topped with Scallions, parmesan served with mango salsa.	
	\$6.95

Specialty Sandwiches

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

Add French Fries for \$1.75
Add Side Salad for \$2.50

Island Soft Tacos

Wild ahi tuna, pulled pork or grilled chicken topped with cabbage, shredded cheese and fresh avocado. Served with mango salsa. \$11.25

Lobster Salad Wrap

North American lobster meat, mayonnaise, Scallions and tomatoes in a whole wheat wrap. \$9.75

Halibut Sandwich fried Alaskan halibut patty, lettuce, tomato, & onion. Served with tartar sauce on a wheat bun. \$9.50

Philly Cheesesteak with swiss cheese, onion, roasted red & green bell peppers. \$8.95

Hot Pastrami on rye with swiss cheese, tomato, onion and horseradish mayonnaise \$8.95

French Dip served with swiss cheese, caramelized onions, au jus for dipping. Beef or turkey. \$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. \$8.95

Veggie Sandwich with cream cheese, avocado, swiss cheese, cucumbers, lettuce, tomato, onion & sprouts. \$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 \$11.95

Jumbo Coconut Shrimp \$9.95

Breaded Pacific Oysters \$9.95

Crispy Calamari Rings \$9.95

Super Surfer Clam Strips - super tender \$9.50

Breaded Chicken Tenders \$9.50

Quarter Pound All Beef Hot Dog \$4.95

*Served without coleslaw.

Chili Cheese Dog with the works \$6.95

*Served without coleslaw.

Honey Batter Dipped Corn Dog \$4.95

*Served without coleslaw.

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

Burgers

All burgers are made with chopped lean beef steak, garnished with lettuce, tomato, onion, pickles and served with Hawaiian potato chips.

Add French fries for \$1.75

Add Side Salad for \$2.50

Substitute Chicken Breast for \$1.00

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

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

Chili Cheese Burger, loaded with *Harry's* chili, topped with cheddar cheese and onions. \$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

Wild Salmon Steak, grilled to perfection, and served with tarter sauce 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, ripe tomatoes, cucumbers & sliced onions.
Served with focaccia bread.

Dressings: Ranch, Blue Cheese, 1000 Island, Honey Mustard, Huckleberry Vinaigrette, Asian Sesame or Oil & Vinegar.

North American Lobster Salad	\$10.95
Tossed with mayonnaise, scallions & lemon.	
Grilled Wild Ahi Tuna or Pacific Salmon	\$10.95
Piled High Bay Shrimp Salad	\$10.95
Harbor Chef Salad	\$9.95
Oven roasted turkey breast, ham, cheddar and Swiss cheeses, and hard boiled egg.	
Teriyaki Grilled Chicken Salad	\$9.95
Swiss cheese, pineapple & bell peppers	
Monterey Chicken Salad	\$9.95
Mild green chilies, swiss cheese, salsa and jalapenos on the side.	



Sweet Treats

Old Fashioned Root Beer Float	\$4.00
Barq's root beer and vanilla bean ice cream.	
Caramel Pecan Friazo	\$5.00
Caramel ice cream with praline caramel fudge and crunchy glazed pecans..	
Lemon Tart	\$5.00
Pastry crust filled with rich lemon curd custard.	
Chocolate Fudge Filled Brownie Cake	\$5.00
Served warm with whipped cream.	

Beverages

Strawberry Lemonade	\$2.50
Soft Drinks	\$2.00
Coke, Diet Coke, Sprite, Rootbeer, Mr. Pibb, Ice Tea and Lemonade	
Bottled Water	\$1.50
Coffee, Hot Tea and Hot Chocolate	\$2.00

www.IslandCafePDX.com



“Island Style! Frozen Drinks”

**Strawberry
Mango
Pina Colada
Margarita**

Margaritas	\$ 6.25
Daiquiris	\$ 6.25
Island Vice	\$ 6.25
1/2 Strawberry & 1/2 Pina Colada	
Virgin Style	Small \$2.95 Large \$3.95

Mixed Drinks

**No doubles served

Your favorite well spirit and mixer	\$5.50
Premium Liquor	\$6.50
Island Café Punch	\$7.00
Coconut, Pineapple, Orange, & Banana Rums with Orange, Pineapple & Cranberry Juices	
Island Confusion	\$6.50
Pineapple & Mango Rums with Pineapple Juice	
Cadillac Margarita	\$7.00
Long Island Tea	\$8.00
(Maximum of 2 served)	

Beer on Tap

Microbrews - Widmer's Hefeweizen, Full Sail IPA, McTarnahans, Mirror Pond, & Black Butte Porter
Pint \$4.25 Pitcher \$14.00

Domestic - PBR, Bud & Bud Light
Pint \$3.50 Pitcher \$11.00

Bottled Beer

Corona, Fat Tire, Heineken, Pacifico, Coors Light, Michelob Ultra, and O'douls Amber Non Alcoholic \$3.50

Wine

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