

Appetizers & SHARED BITES

OYSTER BAR



- Oyster Shooter*...1.99
- Loaded Oyster Shooter*...2.99
- Oysters on Half Shell*
on Fresh Sheet
- Pan Fried Oysters*...10.99
- Char-Grilled Oysters*
on Fresh Sheet
- Steamer Clams...16.79

- Oregon Bay Shrimp Cocktail...6.99
- Prawn Cocktail...7.79
- Dungeness Crab Cocktail...24.99
- Seared Ahi*...11.99
- Chilled Peel & Eat Prawns
One Half Pound chilled over Ice...10.99
Add One Half Pound...8.99
- Crab Cake Appetizer
Crab & Bay Shrimp with Lobster Sauce...12.99
- Ahi Poke*
Marinated Ahi, Wonton Chips, Avocado,
Cilantro, Sesame Seeds, Sesame Vinaigrette
and Wasabi Cream Sauce...10.99
- Coconut Prawns with Marmalade...8.49
- Fried Calamari with Aioli...12.79
- Mozzarella Sticks with Marinara...7.79
- Onion Rings...5.79

Small Bite Seafood Sampler

Crab Cake, Coconut Prawns, Crab & Artichoke Dip and Fresh Steamer Clams...17.49

- Crab Stuffed Mushrooms
Fresh Mushroom Caps sautéed in Garlic, filled with Crab stuffing. Topped with shredded Parmesan...9.49
- McGrath's Irish Nachos
Sliced Potato Skins, Melted Cheese, Tomatoes, Green & Red Onions, Olives, Sour Cream, Bacon Bits...7.99
- Sesame Chicken Tenders
Served with our Honey Mustard Dipping Sauce...9.99
- Crab & Artichoke Dip
Creamy Crab & Artichoke Dip with Parmesan Crostinis...10.79
- Appetizer Combo Basket
Mozzarella Sticks, Sesame Chicken and Onion rings...10.99

== Soups ==

McGrath's Clam Chowder

Rich Creamy New England Clam Chowder.

Cup...4.99 Bowl...6.79

Fishermen's Stew

Hearty Tomato Based Stew with Fish, Clams and Vegetables.

Cup...4.99 Bowl...6.79

Bleu Cheese Wedge Salad
Toasted Almonds, Hardboiled Egg, Bacon, Diced Tomatoes and Bleu Cheese Dressing...10.99 Add Chicken Breast 3.99

Pear, Bleu Cheese & Walnut Salad

Fresh Pears, Candied Walnuts, Bleu Cheese Dressing, Mixed Greens with Crispy Fried Yams Garnish...10.99 Add Chicken Breast 3.99

Cape Cobb Salad

Oregon Bay Shrimp, Bacon, Olives, Tomatoes, Bleu Cheese, Egg and Avocado over fresh Garden Greens...16.79

Southwestern Chicken Salad

Cajun Chicken, Greens, Shredded Cheese, Green Onions, Tomatoes, Black Beans, Cucumber, Tortilla Chips and Avocado with Chipotle Dressing...14.79

SALADS

Served with Sourdough Bread
Add a Cup of Chowder or Stew to any Salad for...1.99

SEAFOOD LOUIES

Tomato, Hardboiled Egg, Green Peppers, Cucumbers, Olives, Lemon and Fresh Greens. Tossed with 1000 Island Dressing.

Bay Shrimp Louis...13.99

Add Extra Shrimp for...2.29

Dungeness Crab Louis...28.99

Dungeness Crab & Shrimp Louis...21.99

Herb Crusted Salmon Salad

Salmon Bites, Mixed Greens, Penne Pasta, Tomatoes, Olives, Artichokes and Bleu Cheese with Balsamic...17.99 Substitute Salmon fillet add...3.79

Asian Chicken Salad

Fresh Greens, Sesame Chicken, Toasted Almonds, Bell Peppers, Carrots, Cucumbers, Red Cabbage, Wontons and Pickled Red Onions with an Asian Dressing...14.79

Seared Ahi Tuna Salad*

Mixed Greens tossed with Wasabi Dressing, Fresh Pineapple and Red Bell Peppers, topped with Cajun Seared Ahi Tuna, Avocado, Oranges and Candied Walnuts...16.79

SEAFOOD Favorites

Entrées include Sourdough Bread and Garden Salad or Coleslaw and two side dishes: Glazed Carrots, Seasonal Vegetables, Rice Pilaf, Mac & Cheese, Garlic Mashed Potatoes, French Fries or Baked Potato (after 4:30 PM)

Substitutions for Garden Salad - Clam Chowder or Fishermen's Stew .59 - One of Our Signature Salads 3.29 - Petite Shrimp Louis • Pear, Bleu Cheese & Walnut Salad • Bleu Cheese Wedge Salad

Seafood Astoria

Grilled Fish, topped with Fresh Dungeness Crabmeat, Petite Prawns and Mushrooms in a White Wine Cream Sauce...26.99

Pineapple Coconut Ahi*

Ahi Tuna cooked medium rare in a Coconut Crust and served over Pineapple Coulis and Sriracha Sauce...16.99

Fresh Hazelnut Sole

Fresh Pacific Sole rolled in crushed Willamette Valley Hazelnuts and topped with Lemon Caper Beurre Blanc...16.99

Fresh Rockfish New Orleans

A Cajun Sauce with Shrimp, Andouille Sausage, Mushrooms, Scallions, Peppers and Tomatoes served over Blackened Rockfish...19.79

Fresh Bay City Salmon

Salmon Fillet stuffed with a rich Crab mix and baked. Finished with a Lobster Cream Sauce...24.99

Halibut Parmesan

A favorite at McGrath's! Arctic Halibut encrusted in Parmesan and grilled...28.99

Fresh Pan Fried Oysters*

"Taste the Ocean" with our very fresh oysters from Northwest waters. Pan Fried or Cajun on request...19.99

Crab Cakes

Crab and Oregon Bay Shrimp blended with light Spices topped with Lobster Cream Sauce...18.99

Wood-Fired Seafood

480 Fresh Wood-Fired Salmon...21.79

480 Fresh Alder Plank Salmon...22.79

320 or Alder Plank Halibut...28.99
Topped with Smoky Cheddar Scallion Butter.

430 Fresh Alder Plank Pacific Rockfish
Alder Plank or Cajun Grilled...15.99

490 Fresh Idaho Rainbow Trout...16.99

280 Prawn Skewers (2 Skewers)...16.79
Add a Third Skewer...3.99

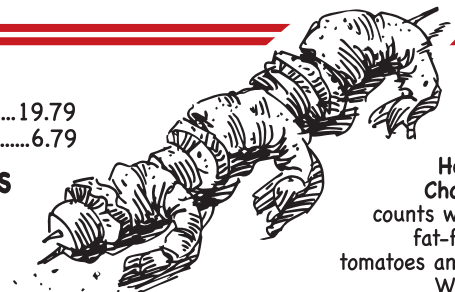
310 Scallop Skewers (2 Skewers)...19.79

Add a Third Skewer...6.79

300 Prawn & Scallop Skewers
(2 Skewers)...17.79

Add a Prawn Skewer...3.99

Add a Scallop Skewer...6.79



McGrath's Heart Healthy Choices: Calorie counts with no sauce, fat-free dressing, tomatoes and vegetables. Without bread.

Golden-Fried SEAFOOD

All Seafood & Chicken breaded and battered fresh daily in McGrath's Kitchens. Served with Garden Salad or Coleslaw and French Fries, cooked Trans Fat Free.

Fish & Chips
(4 Pieces)...16.99 • (3 Pieces)...15.49

Halibut & Chips
(4 Pieces)...23.99 • (3 Pieces)...21.99

Alaskan Fish & Chips Combo
(2 Pieces Fish & 2 Pieces of Halibut)...19.99

Salmon & Chips
(4 Pieces)...18.79 • (3 Pieces)...17.29

Prawns...15.99
Halibut & Prawns...21.79

Calamari...14.99
Coconut Prawns...17.79

Scallops...16.49
Clam Strips...14.79

Sesame Chicken Tenders...14.99

Seafood Combination
Fish, Prawns, Scallops and Clam Strips...19.79



Pacific Northwest Fresh

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Pasta

Served with Garden Salad and Sourdough Bread.

Pasta Alfredo

Rich Garlic Cream Alfredo Sauce with Mushrooms, Green Onions and Linguini...13.29
With Wood-Fired or Cajun Chicken or Sautéed Shrimp...15.29



Dungeness Crab & Shrimp Pasta

Fresh Dungeness Crabmeat and Petite Prawns sautéed with Mushrooms and Onions in a Garlic Cream Sauce tossed with Linguini Noodles, topped with Parmesan...24.79

Seafood Pasta Jambalaya

Andouille Sausage and Shrimp sautéed with Mushrooms, Scallions and Red Peppers. Finished with Cajun Garlic Cream Sauce and tossed with Penne Pasta...18.79

Seafood Linguini

Shrimp, Scallops, Mushrooms and Scallions tossed with Linguini and a Rich Alfredo Sauce...18.99

Mac & Cheese...13.29

With Wood-Fired or Cajun Chicken, Sautéed Shrimp or Smoked Bacon...15.29

Greco Chicken Penne

Artichoke Hearts, Black Olives, Red Peppers, Capers and Penne Pasta in a Sun-Dried Tomato Cream Sauce with Herb Crusted Chicken and Sweet Balsamic...15.99

Clam and Prawn Linguini

Fresh Steamer Clams and Prawns in Seasoned Butter, White Wine, Mushrooms, Green Onions and Linguini Noodles...18.99

SEAFOOD Combos

Entrées include Sourdough Bread and Garden Salad or Coleslaw and two side dishes: Glazed Carrots, Seasonal Vegetables, Rice Pilaf, Mac & Cheese, Garlic Mashed Potatoes, French Fries or Baked Potato (after 4:30 PM)
Substitutions for Garden Salad - Clam Chowder or Fishermen's Stew .59

One of Our Signature Salads 3.29 - Petite Shrimp Louis • Pear, Bleu Cheese & Walnut Salad • Bleu Cheese Wedge Salad

Captain's Plate

Golden-Fried Prawns, Halibut, Scallops, Fish, Clam Strips and Steamed Crab Legs...32.99

Prawn Platter

A dozen Prawns with four each of Coconut Prawns, Wood-Fired Prawns and Beer Battered Prawns...18.99

Admiral's Platter

Enjoy all of your Seafood Favorites! Petite Maine Lobster Tail, Snow Crab Legs, Wood-Fired Scallops and Coconut Prawns...39.99

Mixed Grill

Three of our most popular. Alder Plank Salmon Bites, Prawn Skewer and a Crab Cake...21.79

Crab & Lobster

Served with Melted Butter. Steak is a 7 oz. Top Sirloin.

Snow Crab Legs

From the Arctic Waters...
Sweet, Steamed Snow Crab...39.99

Dungeness Crab Legs

Very flavorful Crab...Caught off Oregon & Washington Coast...39.99

Double Lobster Tails

Two Petite Wood-Fired Lobster Tails...33.99

Steak & Lobster*

One Petite Maine Lobster...29.99

Steak & Snow Crab Legs*...32.99

Steak & Dungeness Crab Legs*...32.99

Steak & Prawns*

Your choice of Prawns...22.99
Beer Battered • Wood-Fired • Coconut



STEAK, RIBS & CHICKEN

Top Sirloin Steak*

Center Cut 7 oz.
Top Sirloin Steak...16.99

Steak Dungeness*

Top Sirloin Steak topped with fresh Dungeness Crab and Lobster Sauce...25.99

New York Steak*

Center Cut 10 oz.
Strip Loin...23.99

BBQ Pork Baby Back Ribs

Slow cooked tender, meaty Pork Ribs Wood-Fired and basted with BBQ Sauce.

Full Rack...24.99 • Half Rack...18.49

BBQ Ribs & Chicken

Half Rack of Ribs & BBQ Chicken Breast...21.49

Macadamia Chicken

Grilled Macadamia crusted Chicken Breasts with Pineapple Beurre Blanc Sauce and Sriracha...15.99

Chicken Marsala

Sautéed Chicken Breasts with Mushrooms and Sweet Wine Sauce...15.99

BURGERS & Sandwiches

Includes your choice of Garden Salad, Coleslaw, French Fries, Clam Chowder or Fishermen's Stew.

Fresh 6 oz. Wagyu-Angus Beef Burger or Chicken Fillet Served with Lettuce, Tomato and Pickle.

John Q. Publick Cheeseburger*

Cheddar Cheese, Grilled Onions and 1000 Island...13.29
Add Smoked Bacon...1.99

BBQ Bacon Cheeseburger*...15.29

California Avocado Bacon Cheeseburger*
Avocado, Smoked Bacon, Provolone Cheese and Mayonnaise...15.99

Fresh Salmon Burger

Herb Crusted Salmon with Aioli on a Pub Bun...14.99
Substitute a Wood-Fired Salmon Fillet...3.79

The Codfather

Beer Battered Fish, Cheddar Cheese and Tartar Sauce...13.29

Sandwiches served on Whole Wheat Ciabatta, or Sourdough Bread

Classic Club Sandwich

Turkey, Bacon, Tomato, Lettuce and Cheddar Cheese...13.29

Oregon Bay Shrimp Sandwich

Tomato, Lettuce and 1000 Island Dressing...13.29

Chicken Parmesan Sandwich

Parmesan crusted Chicken Breast, grilled and served with Honey Mustard dressing...13.29

Hot Crab & Artichoke Sandwich

Creamy Crab & Artichoke Spread served Open-Faced with Tomato & Scallions...13.29

LUNCH Specialties

Available daily 11 a.m. to 4 p.m.

1/2 Sandwich Combo

On Whole Wheat Ciabatta or Sourdough Bread. Served with French Fries and your choice of Clam Chowder, Fishermen's Stew or a Garden Salad...12.99

Classic Club • Chicken Parmesan • Oregon Bay Shrimp Hot Crab & Artichoke

Fish House Favorite

Shrimp Louis, Cup of Chowder & Sourdough Bread.
Oregon Bay Shrimp Louis with Cucumber, Tomato, Hardboiled Egg, Olives and Green Peppers. Includes Clam Chowder or Fishermen's Stew and Warm Sourdough Bread.
HALF...12.49 • FULL...13.79 • Add Extra Shrimp...2.29



Pacific Northwest Fresh

Cheers to 41 years of serving fresh local seafood affordably!

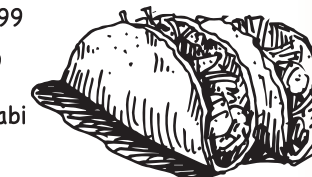
Tacos

Made with warm Flour Tortillas, Shredded Cheese, Spicy Aioli, Shredded Cabbage Slaw and house made Pico de Gallo. Served with Rice.

Fish...13.99 • Shrimp...13.99

Ahi Poke Tacos*...14.99

Marinated Ahi Pieces, Sesame Seeds, Sesame Vinaigrette, Wasabi Cream, Avocado and Cilantro.



Blackened Chicken...13.99

BOWLS

Ahi Poke Bowl*

Sashimi Grade Ahi in our Poke marinade, Avocado, Diced Cucumber, Carrots, Red Cabbage and Tomatoes with Basmati Rice, Green Onions and Wasabi Cream...14.79

Spicy Shrimp Bowl

Blackened Shrimp, Avocado, Pico de Gallo, Black Beans and Stir-Fried Veggies with Basmati Rice, Cilantro and Lime with Chipotle Dressing...14.79

Crispy Chicken Bowl

Crispy Fried Sesame Chicken and Stir-Fried Veggies in Teriyaki Sauce with Basmati Rice, Green Onions and Sesame Seeds...14.79

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