**Seafood Selections**

Add a cup of our award winning clam chowder to any seafood entrée below for $3

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**Amber Ale “Beer-Battered” Prawns**
Five delicious JUMBO pacific coast prawns, breaded in our Amber Ale beer batter. Served with tartar and cocktail sauce. Comes with fresh cole slaw and golden French fries. 17
* Suggested Beer Pairing: Manny’s Un-Filterd Pale

**Beer Battered Fish & Chips**
Cod filets hand dipped in our “original” beer batter, made with Amber Ale. Served with golden French fries and fresh cole slaw. 14.5
* Suggested Beer Pairing: pFriem Pilsner

**Buena Vista Coconut Shrimp**
This is one of our signature dishes .......... Delicate jumbo sweet prawns coated with our own tempura and a coconut breading. Served with a sweet jalapeno dipping sauce, Caesar salad and fresh hot garlic bread. 18
* Suggested Beer Pairing: India Pale Ale

**Halibut Fish & Chips**
Delicate halibut filets hand-dipped in our lightly seasoned batter. Served with golden French fries and fresh cole slaw. 19
* Suggested Beer Pairing: Pacifico “On Tap”

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**Specialty Greens**

Add THREE Honey Garlic Marinated JUMBO Prawns to any salad for $6
* Salads are Gluten-Free without bread or croutons

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**Beachcomber Garlic Caesar**
Our own creamy garlic Caesar dressing and fresh romaine lettuce, with parmesan cheese and garlic croutons. Served with garlic bread. 10
With char-broiled chicken. 12
* Suggested Beer Pairing: Double or Imperial IPA

**The “Ultimate” Cobb**
Tender smoked turkey breast, bleu cheese crumbles, crispy bacon, avocado slices, egg and pico de gallo. A sure pleaser! Choice of dressing. 12.5
* Suggested Beer Pairing: Apple or Pear Hard Cider

**Our Loaded Taco Salad**
Crispy iceberg lettuce, spicy beef, shredded cheddar & jack cheese, green onion and tomato. Topped with fresh tortilla chips, sour cream and olives. 10.50
Sub shredded chicken for no charge.
* Suggested Beer Pairing: India Pale Ale

**The Chef**
Piled high with hickory smoked ham, roasted chicken, shred cheddar & jack cheese, sliced egg, green onion, mushrooms and black olives. Choice of dressing. 11
* Suggested Beer Pairing: Brown or Porter

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**OUR HOUSE SALAD VINEGARRETTA**
Wheat Ale Vinegarette
A tangy and creamy vinegarette made with our current Wheat Ale “On Tap” along with white balsamic, fresh parsley, a touch of garlic, and more.

**Other Salad Dressing Choices**
Ranch, Bleu Cheese, 1000 Island, House-made Italian, Raspberry Vinegarette