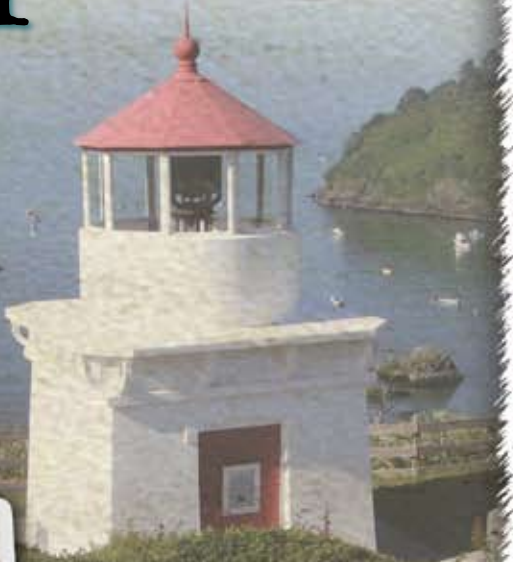


LODGE →
← CABINS
TRAILS →
← BEACH



TRINIDAD BAY EATERY



BOATHOUSE HOURS

APPETIZERS

CLASSIC SEAFOOD COCKTAILS

Crab - 11 Shrimp - 9

STEAMERS

Clams sautéed in wine, butter and garlic - 12

NEW! CRAB CAKES

Dungeness crab or smoked salmon cakes with roasted garlic pico de gallo, aioli and balsamic glaze - 12

TENDER CALAMARI

Rings of tender calamari coated in a light beer batter - 8

NEW! THREE CHEESE SPINACH ARTICHOKE DIP

Served with homemade pita bread, white truffle essence and toasted almonds - 11

COCONUT SHRIMP

Three large coconut shrimp served with a dipping sauce - 5

NEW! GRILLED FILET MIGNON

Pepper and onion kebab over buttermilk cornbread with honey bourbon barbeque sauce - 16

MUSSELS

Mussels sautéed in wine, butter and garlic. Topped with bleu cheese - 12

FRESH CEVICHE

Weekly fresh Hawaiian fish selection raw and marinated in lemon juice, served cold with homemade tortilla chips, avocado and sour cream - 10

NEW! CIOPPINO

Spanish style stew featuring fresh dungeness crab, prawns, mussels and clams with herbs, fennel and homemade bread - 13

BEACH
HOURS

7 AM
TO
9 PM

EATERY FAVORITES

LOUIE SALAD

With Dungeness Crab - 17 With Shrimp - 14

DINNER SALAD

Organic spring mix and your choice of dressing - 6

GRILLED PESTO CHICKEN SALAD

Grilled pesto chicken served over an organic spring mix with orange segments, edible flowers and choice of dressing - 13

CLAM CHOWDER

Truly from scratch everyday.
Bread Bowl - 9 Souper Bowl - 9

HALIBUT & CHIPS

Served with your choice of fresh cut French fries or Caribbean cole slaw - 13

French Fries and Cole Slaw - 3 extra

BISTRO BURGER

10 oz. Angus chuck patty served on a rustic artisan ciabatta with or without cheese and your choice of side dish - 12

NEW! THE 3 WORKS BURGERS

Your choice of one of the following burgers - 16

- Cream Cheese, Bacon & Avocado Burger
- Teriyaki Mushrooms & Swiss Cheese Burger
- Fried Garlic Barbeque Sauce & Cole Slaw Burger



DINNER SPECIALS

All entrées served with Chef's choice side (organic vegetables when available) and your choice of chowder or salad.

FRESH HAWAIIAN FISH SPECIALS

Ask your server for today's selection - Market Price

FILET MIGNON

Searched filet mignon with fresh herbs, brandy demi-glace, sautéed mushrooms, spinach and potato pierogi - 23

CHIPOTLE TOMATO GLAZED CHICKEN

Grilled chicken breast sliced over homemade pasta with sherry almond cream sauce, vegetables and melted brie - 19

TRUFFLED VEGETABLE POT PIE

Roasted vegetables served with a rich pine nut gravy topped with truffle oil and puff pastry - 17

VEGETARIAN TOFU STIR FRY

Served with coconut ginger peanut sauce - 16

LINGUINE & CLAMS

Linguine tossed with clams, tomatoes and mushrooms. Served with a creamy white wine sauce - 18

SHRIMP PLATTER

Seven large fantail shrimp deep fried to perfection - 17

DEEP SEA COMBO

Halibut fillets, shrimp and calamari deep fried to perfection - 19



DESSERT

HOUSEMADE BLACKBERRY COBBLER

An Eatery delight served with a large scoop of Dreyer's ice cream - 6

DREYER'S ICE CREAM - 2
Double Scoop - 3

DOMESTIC & MICRO BREWERY BEERS

BUDWEISER, BUD LIGHT - 2.99

ST. PAULI GIRL N.A. - 2.99

BLUE MOON • FAT TIRE • GUINNESS • ANCHOR STEAM
WIDMER HEFEWEIZEN • ALASKA AMBER • CARTA BLANCA
NEGRA MODELO • PACIFICO • STEELHEAD PALE ALE - 3.59 each



WE HAVE
ORGANIC ESPRESSO

WINES

Please ask your server for our wine list.
We have full bottles and half bottles available.
Our House Wine selection includes:
Chardonnay, Blush Chablis and Merlot.

WINE BY THE GLASS - 3.99

CARAFE - 15.00 • HALF CARAFE - 8.00

MIMOSA

A delightfully refreshing blend of
champagne and orange juice - 6.99

BUBBLY

Freixenet Cordon Negro • Split - 6.00

Heidrun Sparkling Mead • Bottle - 20.00

NOTE: For a 12.00 corkage fee you may bring your own
bottle of wine which we will uncork and serve at your table.

OUR PROMISE TO YOU.

We take great pride in preparing unique quality dishes from scratch. We use the freshest ingredients and serve generous portions for the heartiest of appetites. Our health commitment includes the use of organic flour, organic coffees, sea salt and no MSG. We use only oils that are non-hydrogenated and trans fat free. Your meal is cooked to order and there are times when it may take a little longer, but the result is well worth it. Unless otherwise noted, no substitutions and no separate checks. Sit back, relax and enjoy your time with us at the Eatery.

Visit the Gallery! Our unique collection of fine local art, photos and gifts capture the magic and beauty of Trinidad and the North Coast. Gift Certificates are available for both The Eatery and The Gallery. Please see the cashier in The Gallery for details..

NOTE: Shoes and shirts are required. No smoking allowed. We reserve the right to refuse service to anyone.
18% gratuity added for parties of 8 people or more. NOTE: For a 12.00 corkage fee you may bring your own bottle of wine which we will uncork and serve at your table.
Personal Checks – Management approval is required for personal and business checks.

BEVERAGES

EATERY COFFEE

Our organic, fair trade and shade grown dark roast - 2.29
To Go - 2.59 Thermos - 3.99

HOT TEAS

Earl Grey, Constant Comment, Green Tea,
Cinnamon Apple, Orange Spice, Mint Medley, Black Tea,
Chamomile and I love Lemon - 2.29

CAFÉ COCO

Hot cocoa blended with coffee,
topped with whipped cream and cinnamon - 2.69
To Go - 2.99

HOT CHOCOLATE

One refill - 2.29 To Go - 2.59

ICED TEA

Free refills - 2.29 To Go - 2.59

PREMIUM FRUIT JUICES

Apple, Cranberry, Grapefruit, Orange and Tomato.
Regular - 1.79 Large - 2.29 To Go - 2.59

2% MILK

Regular - 1.59 Large - 1.99 To Go - 2.79

SODAS

Coke, Diet Coke, Sprite, Barq's Root Beer, Lemonade
Large - 2.29 To Go - 2.59