



Appetizers

Calamari	19	Narrows Cajun Fries - GFO	12
Lightly fried, topped with fried red onion, and served with garlic yogurt		Home cut fries tossed in hot sauce and Cajun spice, served with lemon dill aioli	
Chicken Wings - GFO	19	Crispy Deep-Fried Brie Bricks	18
Crispy fried wings tossed with your choice of sauce. Sweet chili, BBQ, buffalo, honey mustard, or S&P		Served with a red onion relish	
Poutine - GFO	15	Scallop Bites	17
Home cut fries, poutine gravy, and cheese curds It's a Canadian classic		Panko coated juicy scallop bites with lemon dill aioli	
Crispy Brussel Sprouts - GFO	18	Mushroom Caps - GF	17
Fried and tossed with bacon bits and parmesan		Button mushrooms stuffed with crab, shrimp, and topped with cheese	
Chips & Dip - GF / V	13	Nachos - GF	20
House made tortilla chips with fresh Pico de Gallo and guacamole		House made tortilla chips topped with red onions, tomatoes, jalapeños and smothered with cheese. Served with Pico de Gallo, sour cream and guacamole.	
Tomato & Feta Dip - GF / V	17	Baby Shrimp & Crab Rolls	21
Sautéed cherry tomatoes and melted feta with house made tortilla chips		Two top cut potato buns stuffed with shrimp, crab, green onion, cream cheese, and mayo	
Rockfish Tacos (2) - GFO	14	Fiesta Bread	16
Beer battered rockfish with tartar sauce and coleslaw Add 1 taco.....6		Two slices of garlic toast topped with pesto, fresh Pico de Gallo and parmesan cheese	
Tuna Tacos (2) - GFO	16	Shellfish Pot - GFO	30
Ahi tuna cubes with cabbage, house made Pico de Gallo, and wasabi aioli Add 1 taco.....7		Prawns, pink swimming scallops, clams, and mussels steamed in a white wine garlic sauce Add half crab..... Market price	

Extra Garlic Toast for Dippin' ? **2**

Soup & Chowder

Daily Soup	Cup 9 Bowl 12
Chefs weekly creation, served with garlic toast	
Clam Chowder - GFO	Cup 10 Bowl 15
Made in house, served with garlic toast	

Did you see our live tank of local fresh Dungeness Crab?

Dungeness Crab with butter
Half or whole
Market Price

Salads

Garden Fresh Salad - GF / V	Half 10 Full 17
With tomatoes, cucumber, cabbage, bell peppers, mixed Tuscan lettuce, and shredded carrots	
Caesar Salad - GFO	Half 11 Full 18
A classic caesar with bacon bits, parmesan, and croutons	
Cranberry Pecan Salad - GF / V	20
Dried cranberries, candied pecans, red onion, and feta cheese, tossed with Tuscan lettuce and honey yogurt dressing	

Add
Chicken or Shrimp **9**
Prawns, Tuna, Salmon, or Halibut **13**

Miso Tuna Bowl - GF	22
Seared local Albacore tuna, on a bed of seasoned rice with Tuscan lettuce, bell peppers, cucumber, avocado, pickled slaw mix, edamame and miso ginger dressing	

GFO - Gluten Free Option Available

GF - Gluten Free

V - Vegetarian

Please let your server know of any allergies or into

Narrows Handhelds

Served with fries, soup, or garden salad
Upgrade to yam fries, caesar salad, or chowder 3

GFO for all burgers

Prime Rib Beef Burger 18

Served on a brioche bun with lettuce, tomato, onion, and caramelized onion aioli

Add Bacon 3 Cheese 1

Grilled Chicken Club Burger 22

Served on a brioche bun with bacon, cheddar cheese, lettuce, tomato, onion, and mayo

Narrows Loaded Beef Burger 26

Prime rib beef patty loaded with bacon, jalapeño jack cheese, sautéed mushrooms, onions, jalapeños, and caramelized onion aioli on a brioche bun

Southwestern Chicken Wrap 22

Crispy chicken, bacon, lettuce, Pico de Gallo, cheddar cheese, corn chips, avocado and mayo

Crispy Rockfish Wrap 20

Beer battered rockfish, wrapped in a tortilla with lettuce, coleslaw, and tartar sauce

Quesadilla - V 18

Red pepper, onions and cheese

Served with guacamole, Pico de Gallo and sour cream

Add Chicken 9 Cajun Shrimp 9

Beer Battered Halibut Burger 25

Locally sourced halibut fried in beer batter, served on a brioche bun with tartar sauce and coleslaw

BBQ Salmon Burger 23

4oz grilled sockeye salmon fillet smothered in whiskey BBQ sauce, served on a brioche bun

From the Fryer

Served with fries, soup, or garden salad
Upgrade to yam fries, caesar salad, or chowder 3

Rockfish

Beer battered Johnstone Strait rockfish 1pc 18
2pc 24

Halibut

Beer battered locally sourced halibut 1pc 24
2pc 32

Chicken Strips 20

Homestyle chicken strips served with honey mustard

Gravy for your fries?

3

Pastas

Served with garlic toast

Seafood Gumbo – GF 30

Prawns, mussels, clams, and swimming scallops in a classic tomato and herb stew, served over rice

Seafood Fettuccini - GFO 33

Fresh halibut, clams, mussels, pink swimming scallops, and prawns, tossed in a rich roasted garlic cream sauce

Coconut Pesto Penne – GFO/V 22

Sautéed bell pepper, red onion, and cherry tomatoes tossed in house made coconut pesto sauce and topped with feta

Pasta Primavera – GFO/V 22

Rich tomato sauce sautéed with seasonal vegetables and topped with shredded parmesan

Add Chicken, Shrimp, Rockfish 9
Halibut or Prawns 13

Dinner

Available after 5pm

Served with seasonal vegetables
and your choice of garlic mashed potatoes or rice

Blackened Rockfish Risotto 26

Local Rockfish blackened with cajun spice served on a bed of creamy risotto with seasonal vegetables

Whiskey BBQ Sockeye Salmon 36

8oz wild sockeye fillet, grilled and brushed with in-house whiskey barbeque sauce

BBQ Baby Back Pork Ribs 35

Full rack of fall off the bone ribs glazed with house made barbeque sauce on grill

Dungeness Crab Market Price

Fresh local crab picked from our tank

Smoked Pork Loin Steak 30

Brined pork loin, smoked in-house, finished on the grill, topped with a caramelized onion and apple chutney

Wild Mushroom Grilled Chicken 34

7oz chicken breast with a red wine wild mushroom demi

8oz Sirloin Steak 38

AAA Canadian sirloin steak, grilled to your likeness and brushed with garlic butter

Add

Sautéed Mushrooms or Onions 5
Prawns or Scallop Bites 13

Desserts

Ask your server about our delicious selection of home made desserts!

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