

THE CABANA



SMALL PLATES

Award-Winning Clam Chowder.....	7/10
Ginger Slaw GF	4
Chips & Salsa.....	4
With Oregon Coast Shrimp ~	8
Oregon Shrimp Cocktail GF	8
Baja Shrimp Cocktail.....	10
Crispy Calamari with Lemon Aioli.....	12

SALADS

Classic Caesar Salad.....	7
Hearts of Romaine Blue Cheese Salad ...	8
With Oregon Coast Shrimp ~	11
Island Poke Bowl*.....	15
Raw yellowfin ahi poke in chili, ginger, sesame and soy. Over rice, edamame, pineapple chutney and seaweed salad.	
Fresh Wild Silver Salmon Salad.....	19
Chargrilled with citrus butter and fresh peach-nectarine salsa. Served over greens with hazelnuts and citrus shallot dressing.	

SWEETS

Ice Cream Cone.....	3/4
Your choice of: Chocolate, Vanilla or Swirl	
Key Lime Jar Pie.....	5
Hot Fudge Sundae.....	5
Root Beer Float.....	5
Best of the Season Peach Sundae.....	6
Vanilla soft serve ice cream topped with Northwest peach sauce and served in a crisp waffle bowl.	

SEAFOOD PLATES

Fresh Blackened Rockfish GF	16
Anthony's Cajun spices with pineapple-mango salsa, ginger slaw and jasmine rice.	
Pan Fried Oysters* GF	18
Fresh yearling oysters from Willapa Bay pan fried golden brown. Served with French fries and ginger slaw.	
Fresh Wild Pacific Silver Salmon.....	19
Chargrilled with sundried tomato and fresh basil butter. Served with ginger slaw and jasmine rice.	

FISH 'N CHIPS

Wild Alaska True Cod 'n Chips.....	14
Two pieces of Alaska cod lightly panko coated.	
Three Pieces of Alaska True Cod ~	18
Wild Alaska Salmon 'n Chips.....	14
Two pieces of Alaska salmon dipped in our award-winning light tempura batter.	
Three Pieces of Alaska Salmon ~	18
Ocean Prawns 'n Chips.....	16
Ocean prawns dipped in our award-winning light tempura batter.	

TACOS & BURGERS

Chargrilled Hamburger* GF	13
Chargrilled seasoned ground chuck served with lettuce, tomato, pickle and grilled onion mayo.	
Cheeseburger* ~	14
With the Impossible Burger Veggie Patty ~	16
Sweet & Sour Prawn Tacos.....	14
Golden sweet and sour prawns wrapped in warm flour tortillas with Asian slaw and wasabi aioli.	
Blackened Rockfish Tacos.....	14
Wrapped in warm flour tortillas with salsa mayo and pineapple-mango salsa.	
Chargrilled Mahi Mahi Tacos.....	16
Wrapped in warm flour tortillas with salsa mayo, tomatoes and cilantro.	

*Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

GF We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.

GLASS WINES

House Wines	
Red or White	5.5
Riesling	
Chateau Ste. Michelle	7
Chardonnay	
Anthony's by Buried Cane	7
Anthony's by Gordon Estate	8.5
Sauvignon Blanc	
Sparkman "Pearl"	10
Pinot Gris	
Latah Creek	8
Merlot	
Red Diamond	7.5
Cabernet Sauvignon	
Anthony's by Buried Cane	7
Nelms Road	12.5
Syrah	
Boomtown	9.5
Pinot Noir	
Big Fire	10.5
Rose	
Barnard Griffin	8

We pour 7 ounces for our wines offered by the glass.

ALCOHOL-FREE BEVERAGES

Soda	3.5
Iced Tea	3.5
Mukilteo Coffee	3.5
Anthony's Homemade Lemonade	5
Best of the Season Lemonade	5.5
Our seasonal fruit paired with homemade lemonade.	
Espresso	
Americano	3.5
Latte	4
Cappuccino	4
Mocha	4

DRAFT BEER

Farmstrong Brewing Cold Beer Pilsner	5.5
Scuttlebutt Brewing Anthony's Pale Ale	5.5
Anacortes Brewery Oatmeal Stout	6
Boundary Bay IPA	6
Boundary Bay Scotch Ale	6
Kulshan Brewing Bastard Kat IPA	6
Lazy Boy Brewing Amber	6
Scuttlebutt Brewing Hefeweizen	6

BOTTLED BEER

O'Doul's Non-Alcoholic	6
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SPECIALTY COCKTAILS

Cabana Bloody Mary	8
Anthony's homemade bloody Mary mix with tomato juice, Tabasco, Worcestershire, lemon juice, horseradish and black pepper spiked with vodka and garnished with the traditional celery stick.	
Best of the Season "Spiked" Lemonade	8
Our seasonal fruit paired with homemade lemonade and "spiked" with vodka.	
South Side	8.5
Gin, lime juice, simple syrup and mint shaken with ice, strained and served martini style.	
Mojito	9
A refreshing cooler made with rum, soda, mint and ice.	
Moscow Mule	9
Ginger beer, vodka and fresh lime over ice. Oprah's favorite.	
Cucumber Cooler	9
St-Germain liqueur, gin, fresh mint, lime, fresh cucumber and soda.	
Mai Tai	10
With rum, orgeat, orange juice and pineapple juice.	
Cap Sante Refresher	11.5
Cucumber, lime and ice muddled then shaken with tequila, honey syrup and a splash of soda. Strained and served martini style.	

\$5 HAPPY HOUR

Daily from 3:00 until 6:00 p.m.

Draft Beer

Farmstrong Brewing Cold Beer Pilsner
Scuttlebutt Brewing Anthony's Pale Ale

Well Drinks

House Wines
Red or White