



## to START or SHARE

**Goose Point Oyster Shooter** / extra small  
Willapa Bay oyster with cocktail sauce, lime  
wedge / 3.5 *gf*

**Two Pounds Amber Ale Steamers** / two  
pounds of clams from Willapa Bay, shallots, butter,  
garlic, sweet chili / 14.5

**Loaded Nachos** / cheddar jack cheese, house  
seasoned black beans, olives, green onions, sour  
cream, guacamole, pico de gallo / 12 *gf, v*

**Add Seasoned Ground Beef** / 3

Add fresh Serrano chilis by request.

**Chilled Ale Poached Peel'n'Eat Prawns** /  
peel... eat... repeat... with cocktail sauce / 14

**Chili Rubbed Hot Wings** / sriracha hot chili  
sauce, smoked bleu cheese dressing / 10 *gf*

**Firecracker Wings** / lightly breaded, sweet &  
spicy / 10

**Fries and Guinness Gravy** / with goat  
cheese / 8

**Flash Fried Calamari** / served with peanut  
dipping sauce / 10

**Feta Bruschetta** / roma tomatoes, feta, basil  
pesto, balsamic drizzle, grilled focaccia / 9 *v*

### BUCKETS

**Fries or Tots with Ranch** / 5

Add Cajun Spice / 5.5

## chowder & SALADS

**Fishermen's Chowder** / razor clams, cod,  
Columbia River Steelhead, bacon with sherry spritz  
**Cup** / 5      **Bowl** / 9

**Pub Salad** / mixed greens, feta, dried  
cranberries, seasoned pumpkin seeds, cranberry  
orange vinaigrette      **Small** / 7      **Large** / 10

**Caesar Salad** / romaine, croutons, asiago  
**Small** / 6      **Large** / 9.5

Dressings are made in house and all are gluten free.

**Dinner Salad** / greens, tomatoes, cucumber,  
croutons. **Dressings:** ranch, cranberry orange  
vinaigrette, smoky bleu cheese, honey mustard  
**Small** / 5      **Large** / 8

**Flat Iron Steak Salad** / greens and cabbage,  
grilled steak, tomatoes, red onions, crumbled bleu  
cheese, grilled avocado, crispy tortillas, smoked  
bleu cheese dressing on the side / 16 *gf*

### SALAD additions

**Grilled Avocado Half** / 2.5

**Grilled Chicken Breast** / 4

**Dungeness Crab Cake** / 8

**Cajun-spiced Columbia River Steelhead** / 6.5

**Flash Fried Calamari** / 7

## BURGERS

Our burgers are six ounce Certified Angus beef cooked medium unless otherwise requested.  
All are served on a toasted bun with your choice of fries or tots.

**GF Bun** / 1

**Sub Salad** / 1.5

**Sub Chowder** / 2.5

**Roo Burger** / Tillamook cheddar, lettuce, tomato,  
mayo / 11

**Lamb Burger** / ground lamb, goat cheese, grilled  
onion, fresh mint chimichurri, lettuce, tomato, mayo /  
13.5

**Bacon'n'Blue Burger** / bacon, bleu cheese,  
BBQ sauce, grilled onions, lettuce, tomato, mayo /  
13.5

**Mushroom Swiss Burger** / Crimini  
mushrooms, Tillamook Swiss, lettuce, tomato,  
mayo / 13

**Meatless Garlic Roasted Portobello** /  
Tillamook Swiss, basil pesto, roasted red peppers,  
onions, mixed greens, balsamic drizzle / 12 *v*

**Add Beef Patty** / 4

*gf ~ gluten free    v ~ vegetarian*

We are unable to guarantee that any menu item can be completely free of allergens.

## SAMMIE sandwiches

**Roo'ben** / corned beef, kraut, Tillamook Swiss, 1,000 island on rye / 12

**BBQ Rib Dip** / grilled onion, Tillamook Cheddar, house made BBQ / 16

**Roos' Smoked Prime Rib Dip** / piled high on a hoagie roll, Tillamook Swiss, served au jus / 15

**GF Bun** / 1    **Sub Salad** / 1.5    **Sub Chowder** / 2.5

**Columbia River Steelhead** / Cajun-spiced Columbia River Steelhead, tartar sauce, lettuce, tomato, coleslaw / 13

**Dungeness Crab Melt** / local Dungeness crab on grilled focaccia, shallot cream cheese, tomato, Tillamook cheddar, with pub salad / 18

**CBG (chicken, bacon, guac)** / Tillamook Cheddar, pico de gallo, lettuce / 13

## REEF

**Smoked Steelhead Mac & Cheese** / house smoked Columbia River Steelhead and macaroni in a rich creamy cheddar jack cheese sauce kicked up with a touch of sriracha chili / 17

**Fish'n'Chips** / Alaskan cod dipped in our house tempura batter, coleslaw, tartar sauce, fries or tots.    **2 Piece** / 12    **3 Piece** / 16

**Ahi Tuna Tower** / seared rare Ahi tuna, steamed rice, avocado, cucumber, tobiko, pickled ginger, wasabi & sriracha drizzle / 17

**Add Dungeness Crab** / 10 *gf*

**Seafood Stew** / Prawns, cod, steamers, Dungeness crab, tomato red wine broth / 27

**Jumbo Gumbo** / wild shrimp, Andouille sausage, onions, celery, peppers, okra, New Orleans spicy dark roux gravy, with steamed rice / 18

**Baja Fish Tacos** / tempura fried Alaskan cod on corn tortillas, spicy sweet cabbage, green onion, chili lime sour cream, pineapple salsa / 12

**Sub Grilled Mahi Mahi** / 14 *gf*

**Dungeness Crab Cake'n'Chips** / coleslaw, tartar sauce, fries or tots

**1 Cake** / 15    **2 Cakes** / 22

## from the FIELDS

**Thai Peanut Chicken** / char grilled chicken breasts with peanut sauce, steamed rice, sweet chili slaw / 16 *gf*

**Grilled Flat Iron Steak** / with mashers, veg, Guinness gravy, bleu cheese crumbles / 21

**Black Bean Rice Bowl** / grilled avocado, pico de gallo, feta, sour cream, cilantro, tortilla chips / 11 *gf*

**Add chicken** / 4    **Add steak** / 7

**Grilled Ribeye Steak** / fatty & delicious! Premium beef served with mashers, veg, balsamic drizzle / 26 *gf*

## little ROOS

Served with fries, tots or apple slices.

**Kraft Mac & Cheese** / 5

**PB & J** / 5

**Joey Cheese Burger** / 5

**Grilled Cheese** / 5

**Fish Fry** / 5

**Chicken Strips** / 5



## some SWEETNESS

**Crème Brulee** / 7 *gf*

**Cheesecake** / 7

**Seasonal Crumble** / 7

**Chocolate Turtle Sundae** / 7

**Scoop of Ice Cream** / 4

**Add Sauce** — Caramel or Chocolate / 1

## soft DRINKS

**Bottled Old Fashioned Sodas (all natural)** / Kiss Grapefruit, Nebitts Orange, NuGrape, Bulldog's Root Beer, American Ginger Ale / 2.75

**Strawberry or Watermelon Lemonade (includes refill)** / 2.75

**Iced Tea or Hot Tea** / 2

**Columbia River Coffee Roasters (decaf or regular)** / 2.5

**Fountain Drinks** / Coke, Diet Coke, Mr. Pibb, Mellow Yellow, Sprite, Lemonade, Coke Zero / 2

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

**Split entree \$2, extra plate no charge.**