



## to START or SHARE

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

**Amber Ale Steamers** / one and a half 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 fresh Serrano chilis by request.

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

**Guinness Poutine** / fries, Guinness gravy, goat cheese, gremolata garnish / 8

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

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

**Chilled Ale Poached Peel'n'Eat**

**Prawns** / peel... eat... repeat... with cocktail sauce / 14

### 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** / 4.5      **Bowl** / 8.5

**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** / 4.5      **Large** / 7.5

**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      **Cajun-spiced Columbia River Steelhead** / 6.5  
**Dungeness Crab Cake** / 8      **Grilled Jumbo Prawn Skewer** / 8      **Flash Fried Calamari** / 7

## BURGERS

Our burgers are certified Angus beef, hand pressed to six ounces and seared 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 / 10

**Meatless Garlic Roasted Portobello** / provolone, basil pesto, roasted red peppers, onions, mixed greens, balsamic drizzle / 12 *v*  
**Add Beef Patty** / 4

**Lamb Burger** / ground lamb, goat cheese, grilled onion, fresh mint chimichurri, lettuce, tomato, mayo / 13

**Bacon'n'Blue Burger** / bacon, bleu cheese, BBQ sauce, grilled onions, lettuce, tomato, mayo / 13

*gf ~ gluten free    v ~ vegetarian*

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

## SAMMIE sandwiches

**Pub House Chicken** / grilled chicken breast, bacon, lettuce, tomato, provolone, pesto ranch / 13

**Dungeness Crab Cake** / sriracha mayo, lettuce, tomato, cucumber / 15

**Pressed Cuban** / house smoked pulled pork, sliced ham, dill pickles, mustard & mayo / 14

**Roos' Smoked Prime Rib Dip** / piled high on a hoagie roll, provolone, 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

**Meatball Bánh Mi** / house meatballs, sriracha mayo, sweet slaw, cucumber, red onion, cilantro, serrano chili pepper / 14

## 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 / 16

**Fish'n'Chips** / Alaskan cod dipped in our house tempura batter, coleslaw, tartar sauce, fries or tots.    **2 Piece** / 12    **3 Piece** / 15

**Dungeness Crab Cake'n'Chips** / coleslaw, tartar sauce, fries or tots  
**1 Cake** / 15    **2 Cakes** / 21

**Baja Fish Tacos** / tempura fried Alaskan cod on corn tortillas, spicy sweet cabbage, green onion, cilantro, chili lime sour cream, pineapple salsa / 12    **Sub Grilled Mahi Mahi** / 14 *gf*

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

**Spicy Ahi Tuna Tower** / seared rare Ahi tuna, steamed rice, avocado, cucumber, tobiko, pickled ginger, wasabi & sriracha drizzle / 16

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

## from the FIELDS

**Thai Peanut Chicken** / char grilled chicken breasts with peanut sauce, steamed rice, sweet chili slaw / 15 *gf*

**Guinness Meatballs** / house meatballs, Guinness gravy, mashers & veg / 15

**Grilled Chicken & Black Bean Rice**

**Bowl** / grilled avocado, pico de gallo, feta, sour cream, cilantro, tortilla chips / 15 *gf*

**Grilled Ribeye Steak** / fatty & delicious! Premium beef served with mashers, veg, balsamic drizzle / 26 *gf*    **Add Grilled Jumbo Prawns** / 8

## little ROOS

Served with fries, tots or apple slices.

**PB & J** / 4

**Joey Cheese Burger** / 4

**Grilled Cheese** / 4

**Fish Fry** / 4

**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.**