



Welcome to Ketchikan's Portside Pub & Grill, a comfortable, thoughtfully curated gathering place serving up delicious comfort food with an Alaskan twist. Our menu features hearty classics, an extensive selection of shareables, signature burgers, and the freshest Alaskan seafood.

Behind the bar, our mixologists craft creative cocktails alongside a local lineup of Alaskan beers and ales. With a cozy lounge, a fireplace to unwind by, décor showcasing local artists, The Portside is a welcoming place to relax, grab a drink, savor a great meal, and enjoy good company.

SMALL PLATES

PORTSIDE POUTINE 18

Hand-Cut Steak Fries topped with Fried Cheese Curds, Green Onions, Demi-Glace, and Black Truffle Drizzle

JUMBO SHRIMP COCKTAIL 20

Large White Ocean Caught Shrimp Steeped in Court Bouillon Served with Cocktail Sauce

HOUSE-MADE SOFT PRETZELS 13

Served with Classic Beer Cheese

SWEET POTATO GAUFRETTES 12

Waffle Cut, Fried Crispy, Served with Honey Dijon

CALAMARI MISTO 15

Tender Calamari marinated in Buttermilk, Hand-Breaded, Golden Fried, and Served with Sweet Peppers and Chili Pepper Remoulade

JUMBO ONION RINGS 12

Hand-Tossed and Battered Jumbo-Cut Rings, Stacked Tall and Served with Sriracha Mayo and Sweet Thai Chili Dipping Sauce

OPILIO "SNOW" CRAB STUFFED

MUSHROOMS 18

Overfilled Mushroom Caps, Oven-Roasted, Topped with Grand Marnier Hollandaise

*SESAME SEARED

AHI TUNA 19

Sushi Grade, Sliced, Served with Pickled Ginger, Teriyaki Soy Sauce, Wasabi Cream, and Seaweed Salad

SPINACH

ARTICHOKE DIP 18

Served in a House-Made Bread Bowl, Topped with Parmesan and Pepperjack Cheese, Baked Until Golden

BONELESS CHICKEN TENDERS 14

Tenderloin Fillets, Seasoned, Fried, with Choice of Dipping Sauce (2): Buffalo Sauce, Sweet and Sour, BBQ Sauce, Hot Honey, Thai Chili

BAKED POTATO BOATS 14

Golden Fried and Topped with Tomatoes, Black Olives, Red Onions, Cheddar Cheese, Sour Cream, and Fresh Scallions

ROASTED RED

PEPPER HUMMUS 11

Served with Extra Virgin Olive Oil, Cucumbers, Cherry Tomatoes, Feta, and Grilled Pita

MUSSELS SAMBUCA FLAMBÉ 20

Sautéed with Garlic, Shallots, Peppers, Onions, and Fresh Basil, flamed with liqueur in Butter Broth, served with toasted Cannery Bread

*ALASKA OYSTERS ON THE HALF SHELL

Half Dozen 19/Dozen 29
Medium to Large Local Fresh Oysters, Shucked and Served with Cocktail Sauce

*OYSTERS ROCKEFELLER 22

Stuffed with Seasoned Spinach, Chopped Shallots, Garlic, and Smoked Bacon, Oven-Roasted

WINGS ~ WINGS ~ WINGS

*Jumbo Chicken Wings Grilled or Fried
six for 17 / ten for 22*

Dry Rub or Choice of Sauce (2): Buffalo (Mild or Hot), Sweet & Sour, Garlic Parmesan, Teriyaki Glazed, Smokey BBQ, Sriracha Hot Honey, Thai Chili, Asian Sesame, Umami

SOUPS & SALADS

Add to any salad: Smoked Salmon 9, Shrimp (4 Jumbo) 9, Sirloin Steak 9, Grilled Chicken 6, Breaded Chicken Tenders 6

CROCK OF CLASSIC FRENCH ONION 9
Caramelized Onions in a Rich, Savory Broth, topped with a melted layer of Swiss and Mozzarella Cheese, served in a Warm Crock

SMOKED SALMON SEAFOOD CHOWDER *cup 8/bowl 9*
A Creamy Chowder with Smoked Salmon, Shrimp, and Vegetables

CAPRESE SALAD 14
Buffalo Mozzarella, Fresh Locally Sourced Basil, Beef Steak Tomatoes, Drizzled with Olive Oil and Balsamic Glaze

TRADITIONAL CAESAR SALAD ^{GF} 11
Crisp Romaine Lettuce, Creamy Caesar dressing, Crunchy Croutons, and Freshly grated Parmesan Cheese

BIG FAT GREEK SALAD ^{GF} 17
Romaine Iceberg Blend, Cucumber, Tomatoes, Onion, Roasted Red Peppers, Pepperoncinis, Goat Cheese, with Olive Oil Parmesan Vinaigrette

HARBOR ICEBERG WEDGE ^{GF} 16
Served with Bacon Bits, Diced Tomatoes, Diced Onion, Blue Cheese Crumbles, Blue Cheese Dressing

*BURGERS, SANDWICHES AND WRAPS

Served with Hand-Cut Steak Fries

PORTSIDE PUB CHEESE BURGER 20
Classic Ten-Ounce Flame-Grilled Burger, American Cheese, Lettuce, Tomatoes, Pickles, and Onions

SOUTHWEST BURGER 17
Double Smashed Patties with Smokey BBQ Sauce, Bacon, Pickled Jalapeños, Pickled Onions, and Cheddar Cheese

BLUE CANOE BURGER 17
Double Smashed Patties with Blue Cheese, Lettuce, Caramelized Onions and Roasted Red Pepper

WAGYU BURGER 24
Half-Pound Japanese Wagyu Beef Patty with Bacon Jam, Cucumber Wasabi Sauce, Pickled Onions, Sliced Tomatoes, and Pepper Jack Cheese on a House-Made Brioche Bun, served with Teriyaki Dipping Sauce

TONGASS MUSHROOM SWISS BURGER 18
Double Smash Patties Smothered with Mushrooms and Swiss Cheese, Topped with Lettuce, Tomato, and Crispy Onions

BLACKENED ROCKFISH WRAP 20
Flaky White Fish with Tomatoes, Red Onion, and Roasted Red Pepper Remoulade

GRILLED CHICKEN CAESAR WRAP 17
Grilled Chicken, Romaine Lettuce, Tomatoes, Caesar Dressing

***SOCKEYE SALMON BLT HERBED CANNERY BREAD 25**
Grilled Salmon with Bacon, Lettuce, and Tomato, Served with Dill Pickle Remoulade

THE WICKERSHAM REUBEN ON PUMPERNICKEL 18
Classic Corned Beef, Sauerkraut, and Swiss Cheese

GRAVINA GYRO 18
Tender Sliced Lamb with Lettuce, Tomatoes, Onions, Feta, and Tzatziki sauce in a Toasted Pita Wrap

BEECHER'S GRILLED CHEESE ON HOUSE-MADE SOURDOUGH 17
A blend of Beecher's Flagship Cheese served on thick-cut sourdough

*STEAKS & ENTREES

Add to Entree: Shrimp (4 Jumbo) \$8.99, Sautéed Mushrooms & Onions (4.99), Blue Cheese Crusted (4.99), Brandy Peppercorn Sauce (4.99) YOUR CHOICE SIDE INCLUDED: Steak Fries, Mashed Potatoes, Jasmine Rice, Side House or Caesar Salad

ADMIRAL'S T-BONE STEAK

(18 OZ) ^{GF} 45

Classic Bone-In, Seasoned and Grilled

PORTSIDE RIBEYE STEAK

(16 OZ) ^{GF} 54

Classic Bone-In Ribeye, Seasoned and Grilled

NEWTOWN NEW YORK STEAK

(12 OZ) ^{GF} 33

Tender, Rich and Grilled

MATE'S CUT TOP SIRLOIN

(8 OZ) ^{GF} 26

Lean, Flavorful and Grilled

ALASKAN HALIBUT FISH AND CHIPS

Two Piece 28/Three Piece 35
Beer Battered Fried Halibut served with Fries and House-Made Tartar sauce

*WILD WHITE KING SALMON 33

Served with a Lobster Cream Sauce and Jasmine Rice

ARCHIPELAGO CIOPPINO

SEAFOOD STEW ^{GF} 29

Tomato and Wine Broth with Rockfish, Salmon, Crab, Mussels and Jumbo Shrimp with Fresh Herbs

BOURBON GLAZED BEEF SHORT RIBS 27

Tender Beef Short Ribs slow-cooked and glazed with a rich Bourbon Sauce and served with Creamy Mashed Potatoes

GUINNESS PORK SHANK 26

Braised Pork Shank served atop Creamy Mashed Potatoes, finished with a rich Demi-Glace

LOCO MOCO 19

A Hawaiian Classic - Steamed White Rice Topped with a Beef Patty, Fried Egg, and Rich Brown Gravy

ALASKAN KING CRAB LEG

WHOLE DUNGENESS CRAB MARKET PRICE

ALASKAN OPILIO CRAB LEG

DRINKS

SODAS 3.5

Coke, Coke Zero
Dr. Pepper, Sprite
Pink Lemonade

COFFEE 2.5

Regular Coffee, Decaf Coffee

TEA 3.5

Iced Tea, Hot Herbal Tea

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Items marked with an asterisk (*) are served raw or undercooked.*

GRATUITY NOTICE:

An 18% gratuity will be automatically added to the bill for parties of 6 or more. We appreciate your understanding and support of our service team.