



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.

STARTERS

PORTSIDE POUTINE 18

Hand Cut Steak Fries Topped with a Demi Glace And Fried Cheese Curds, Green Onions, with Black Truffle Drizzle

JUMBO SHRIMP COCKTAIL 20

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

CALAMARI MISTO 15

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

JUMBO ONION RINGS 12

Hand Tossed and Battered Jumbo Cut Rings Stacked Tall With Sriracha Mayo & Sweet Thai Chili Dipping Sauce

OPHILIO "SNOW" CRAB STUFFED MUSHROOMS 18

Overfilled Mushroom Caps, Oven Roasted, Topped with Gran Marnier Hollandaise

*SESAME SEARED AHI TUNA 19

Sushi Grade, Sliced, Served with Pickled Ginger Teriyaki Soy Sauce & Wasabi Cream

SPINACH ARTICHOKE DIP 18

Spinach Artichoke Dip topped with Parmesan and Pepperjack Cheese, baked until golden

BAKED POTATO BOATS 14

Fresh Baked Skins 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

BONELESS CHICKEN TENDERS 14

Tenderloin Filets, Seasoned, Fried with Choice Of Dipping Sauce Buffalo Sauce | Sweet and Sour | BBQ sauce

MUSSELS SAMBUCA FLAMBE 20

Sauteed with Garlic, Shallots, Peppers, Onions, Fresh Basil Flamed with Liqueur in Butter Broth served with Toasted Cannery Bread

HOUSEMADE SOFT PRETZELS 13

Served with Classic Beer Cheese

***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

CHICKEN WINGS 6 ea 17/10 ea 22

Your Choice: Grilled or Fried | Your Choice Sauce or Dry Rub: Buffalo (Mild or Hot), Sweet & Sour, Garlic Parmesan, Teriyaki Glazed, Smokey BBQ | Dry Rubs: Cajun, Southwestern, Jerk

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.

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

CAPRESE SALAD 14

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

*BURGERS, SANDWICHES & WRAPS

Served with Hand-Cut Steak Fries

PORTSIDE PUB CHEESE BURGER 20

Classic Ten Ounces Flame Grilled Burger, American Cheese, Lettuce, Tomatoes, Pickles and Onions

SOUTHWEST BURGER 17

Double Smashed Patties with Smokey BBQ Sauce, Bacon Picked Jalepenos, Pickled Onions & 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 and a 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, Tomato, Onions, and Tzatziki sauce in a Toasted Pita Wrap

BEECHERS GRILLED CHEESE ON HOUSE-MADE SOURDOUGH 17

A Blend of Beecher's Flagship Cheese Served on thick-cut Sourdough

LOCO MOCO 19

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

ALASKAN HALIBUT FISH & CHIPS 28

Two pieces of Beer Battered Fried Halibut served with Fries and house made Tarter Sauce

STEAKS & ENTREES

Available after 5pm Daily

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 FILET ^{GF} 59
Half Pound Filet Mignon Tender,
Lean, Flavorful and Grilled
served on Demi-Glace

PORTSIDE T BONE
(18OZ) ^{GF} 49
Classic Bone-In, Seasoned and
Grilled

CAPTAIN'S CUT RIBEYE
(16OZ) 59
Prime cut of beef, seasoned and
grilled

MATES CUT TOP
SIRLOIN (8OZ) ^{GF} 29
Lean, Flavorful and Grilled

NEWTOWN NEW YORK
STEAK (12OZ) ^{GF} 37
Tender, Rich and Grilled

BOURBON GLAZED
SHORT RIBS ^{GF} 29
Tender Beef Short Ribs Slow-
cooked and glazed with a rich
Bourbon Sauce and served with
Creamy Mashed Potatoes

GUINNESS PORK
SHANK ^{GF} 28
Braised Pork Shank served a
top creamy Mashed Potatoes
finished with a rich Demi-Glace

ALASKAN HALIBUT &
CHIPS Two Piece 28/
Three Piece 35
Beer Battered Fried Halibut
served with Fries and House
Made Tarter Sauce

***WILD WHITE KING**
SALMON 37
Served with a Lobster Cream
Sauce and Jasmine Rice

PENNOCK PESTO
HALIBUT 46
Filet of Halibut topped with
House Made Pesto, Baked and
served with Jasmine Rice and
Vegetables

BAKED SCALLOP
SCAMPI 38
Large Seasoned Sea Scallops
baked in a White Wine, Garlic,
Butter, Parsley Sauce served
with Mashed Potatoes and
Vegetables

ARCHIPELAGO
CIOPPINO SEAFOOD
STEW 34
Tomato and Wine Broth with
Rockfish, Salmon, Crab, Mussels
and Jumbo Shrimp with Fresh
Herbs

ALASKAN KING
CRAB LEG

ALASKAN OPILIO
CRAB LEG

WHOLE
DUNGENESS CRAB

MARKET PRICE

DRINKS

COKE, COKE ZERO, DR.
PEPPER, SPRITE, PINK
LEMONADE, ICED TEA
3.5

HERBAL TEA 3.5

COFFEE 2.5

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.



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