

SMALL PLATES, SOUPS & SALADS

SMALL PLATES

CHICKEN TENDERS 14

Five chicken tenders, seasoned and fried, served with your choice of dipping sauce: Buffalo, sweet & sour, BBQ, or ranch.

CHICKEN WINGS 6 Piece 17 10 Piece 22

Bone-in wings served with your choice of dipping sauce: Buffalo, garlic parmesan, BBQ, or ranch.

SWEET POTATO GAUFRTZ 10

Crispy waffle-cut sweet potato fries, served with ranch.

SOFT PRETZELS 13

Pretzel sticks served with classic beer cheese.

SPINACH ARTICHOKE DIP 18

Baked spinach and artichoke dip topped with Parmesan and pepper jack cheese, served with fried pita.

ROASTED RED PEPPER HUMMUS 12

Served with olive oil, cucumbers, cherry tomatoes, and feta, accompanied by fried pita.

CALAMARI MISTO 17

Buttermilk-marinated, hand-breaded calamari with sweet peppers, fried golden and served with sweet chili sauce.

JUMBO SHRIMP COCKTAIL GF 20

Butterflied shrimp poached in court bouillon, served with cocktail sauce.

AHI TUNA SASHIMI GF 19

Sushi-grade tuna, sliced and served with pickled ginger, soy sauce, and wasabi cream.

SNOW CRAB STUFFED MUSHROOMS GF 18

Oven-roasted mushroom caps filled with crab, topped with Grand Marnier hollandaise.

SOUPS & SALADS

Add to any salad: Shrimp 9 · Sirloin 9 · Grilled Chicken Breast 6 · Crispy Chicken 7 · Bacon 5 · Pork Belly 9

FRENCH ONION SOUP 9

Caramelized onions in a rich broth, topped with melted Swiss cheese and served in a warm crock.

MINISTRONE SOUP Cup 6 Bowl 9

Hearty Italian soup with beans, vegetables, and pasta.

CASA PABLO SALSA FIESTA CHICKEN SOUP GF Cup 6 Bowl 9

Zesty chicken soup with salsa, cream, peppers, and onions.

SMOKED SALMON CHOWDER Cup 6 Bowl 9

Creamy chowder with smoked salmon.

TRADITIONAL CAESAR SALAD GF 13

Romaine, Caesar dressing, croutons, and Parmesan.

BIG FAT GREEK SALAD GF 17

Romaine and iceberg blend with cucumbers, tomatoes, onion, roasted peppers, olives, pepperoncini, artichoke hearts, feta, and Parmesan vinaigrette.

HARBOR ICEBERG WEDGE GF 17

Served with bacon bits, diced tomatoes, diced onion, blue cheese crumbles, and blue cheese dressing.

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GRATUITY NOTICE: AN 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL FOR PARTIES OF 6 OR MORE.
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BURGERS, SANDWICHES & WRAPS

Served with your choice of Steak Fries, Sweet Potato Gaufritz, or Onion Rings

BURGERS

PORTSIDE PUB CHEESEBURGER 20

10 oz. flame-grilled burger with American cheese, lettuce, tomato, pickles, and onions, served on a brioche bun.

WAGYU BURGER 24

10 oz. Japanese Wagyu beef with bacon jam, wasabi cucumber sauce, pickled red onions, tomato, and pepper jack, served on a brioche bun.

TONGASS MUSHROOM SWISS BURGER 18

Two 3 oz. smash patties topped with mushrooms, Swiss cheese, lettuce, tomato, and crispy onions, served on a brioche bun.

SOUTHWEST BURGER 18

Two 3 oz. smash patties with BBQ sauce, bacon, jalapeños, pickled red onions, and cheddar cheese, served on a brioche bun.

BLUE CANOE BURGER 18

Two 3 oz. smash patties with blue cheese, caramelized onions, and roasted red pepper, served on a brioche bun.

SANDWICHES & WRAPS

CHICKEN SANDWICH 19

Grilled chicken with lettuce, tomato, BBQ sauce, and blue cheese, served on a brioche bun.

GRILLED CHICKEN CAESAR WRAP 17

Grilled chicken, lettuce, and Caesar dressing in a spinach tortilla.

GRAVINA GYRO 18

Tender sliced lamb with lettuce, tomatoes, onions, and tzatziki sauce in a toasted pita wrap.

THE WICKERSHAM REUBEN 18

Thin sliced corned beef, sauerkraut, thousand island dressing, and Swiss cheese, served on toasted Rye.

PUB PBLT 19

Pan-fried pork belly, lettuce, tomatoes, and citrus aioli, served on thick-cut sourdough.

FLATBREADS

MARGHERITA 17

Tomato sauce, fresh mozzarella and ripe tomatoes, finished with fragrant basil.

THREE CHEESE PEPPERONI 17

Tomato sauce, a blend of three melted cheeses on a crispy flatbread, topped with bold pepperoni.

GARDEN 16

Béchamel, grilled seasonal vegetables, and a blend of melted cheeses on a crispy flatbread.

MEDITERRANEAN 18

Tomato sauce, sweet peppers, artichoke hearts, and feta, finished with pesto.

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ENTRÉES

Includes your choice of side: Mashed Potatoes, Steak Fries, Jasmine Rice, or Sautéed Vegetables

FROM THE GRILL

All steaks are hand-cut, seasoned in-house, and chargrilled to your perfect temperature. Cooked to order: Rare · Medium Rare · Medium · Medium Well · Well | Add-ons: Blue cheese crusted or sautéed mushrooms & onions +5

PORTSIDE RIBEYE 59

16 oz. chef cut ribeye, richly marbled and bold in flavor, chargrilled to your exact temperature. Served with your choice of side.

NEWTOWN NEW YORK STRIP 39

12 oz. New York strip with a robust, beefy character and ideal marbling, chargrilled to your liking. Served with your choice of side.

MATES CUT TOP SIRLOIN 30

8 oz. hand-cut top sirloin, seasoned in-house and grilled to order. A classic cut, done right. Served with your choice of side.

BOURBON GLAZED SHORT RIBS GF 29

Slow-cooked ribs glazed with a rich bourbon sauce and mushrooms, served with mashed potatoes.

FROM THE SEA

ALASKAN HALIBUT & CHIPS 28 / 35

Two Piece \$28 | Three Piece \$35 — Beer-battered halibut with steak fries, lemon & tartar sauce.

HALIBUT OLYMPIA 38

Baked halibut on sliced onions, topped with a velvety sauce and golden breadcrumbs.

COMFORT & CLASSICS

Does not include a side

LINGUINE ALFREDO 26

Al dente linguine in a creamy, flavorful Alfredo sauce with your choice of jumbo shrimp, grilled or crispy chicken. Served with garlic toast.

BUFFALO CHICKEN MAC & CHEESE 26

Classic cheddar mac and cheese loaded with crispy chicken tossed in buffalo sauce. Served with garlic toast.

LOCO MOCO 20

Steamed white rice topped with a beef patty, fried egg, and rich brown gravy.

SIDES

LOADED BAKED POTATO 11

STEAK FRIES 6

MASHED POTATOES 6

MAC & CHEESE 8

STEAMED JASMINE RICE 6

SAUTÉED VEGETABLES 6

SIDE HOUSE OR CAESAR SALAD 7

4 JUMBO SHRIMP 9

SAUTÉED MUSHROOMS & ONIONS 5

CHEESY SCALLOPED POTATOES 7

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SEASONAL SPECIALS

Discover the flavors of the season. Our Seasonal Specials showcase the best of Alaska's coastal bounty, fresh-caught seafood, vibrant ingredients, and hearty, comforting dishes crafted to highlight the region's unique character. From chilled oysters and rich seafood stews to premium cuts and chef-inspired entrées, each plate is designed to celebrate the taste of Alaska at its peak.

FROM THE SEA

ALASKA OYSTERS ON THE HALF SHELL* GF Six 19 Twelve 29

Local fresh oysters shucked and served with cocktail sauce and fresh lemons.

OYSTERS ROCKEFELLER 22

Stuffed with seasoned spinach, chopped shallots, garlic, and smoked bacon oven roasted.

POKÉ PLATE* 26

Fresh Ahi tuna with cucumber, avocado, and edamame, tossed in a savory soy-sesame dressing, finished with green onions and sesame seeds. Served with steamed rice.

MUSSELS SAMBUCA FLAMBÉ* 24

Fresh mussels sautéed with garlic, shallots, peppers, and onions in a rich Sambuca butter broth, finished with fresh basil. Served with toasted garlic bread.

SALMON BLT* 27

Grilled salmon with bacon, lettuce, tomato, served on a brioche bun with fries.

BACON WRAPPED SCALLOPS* 35

Six seared sea scallops wrapped in crispy bacon, nestled on a warm corn and black bean succotash. Served with hollandaise.

BLACKENED HALIBUT TACOS* 46

Three flour tortillas with fresh blackened halibut, lettuce, tomatoes, pickled red onions, and citrus aioli. Served with salsa, sour cream, and fries.

SNOW CRAB* GF 70

1 lb. sweet and delicate snow crab legs with tender, slightly briny flavor and easy-to-crack shells. Served with warm melted butter, lemon, jasmine rice, and sautéed vegetables.

ARCHIPELAGO CIOPPINO SEAFOOD STEW* 39

Rockfish, salmon, crab meat, mussels, and jumbo shrimp in a rich tomato and wine broth with fresh herbs. Plenty to share – or not.

WHITE KING SALMON* 39

Served with lobster cream sauce and jasmine rice.

KING CRAB* GF 85

Wild Alaska king crab legs, celebrated for their sweet, delicate flavor. Steamed to perfection and served with warm drawn butter, fresh lemon, jasmine rice, and sautéed vegetables.

FROM THE LAND

BRAISED PORK SHANK GF 29

Slow-braised pork shank served atop a bed of creamy mashed potatoes with a rich demi-glace.

PORTSIDE T-BONE GF 59

An 18 oz. bone-in masterpiece – buttery filet and bold New York strip, divided by the bone. Chargrilled over an open flame and served with your choice of side.

DRINKS - FREE REFILLS

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

COFFEE 2.5

HERBAL TEA 3.5

HOT CHOCOLATE 2.5

SPICED APPLE CIDER 2.5

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