

Silverwater Cafe

237 Taylor St 98368-5766 · +13603856448 · Updated: Jan 14, 2026

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MAIN 9

New England Clam Chowder

AVAILABLE OPTIONS

Cup: \$5.00

Bowl: \$8.00

House Salad

AVAILABLE OPTIONS

organic field greens, strawberries, sliced almonds, pickled onion & champagne vinaigrette topped with chevre goat cheese.

half: \$8.50

full: \$13.50

Artichoke Pate

\$14.00

our famous blend of artichoke hearts, parmesan & garlic. served hot with warm pita bread.

Truffle Fries

\$14.00

French fries tossed in black truffle oil, white truffle salt, Parmesan, and fresh parsley.

Torta Rustica

\$18.00

Sliced torte of flaky puff pastry enveloping layers of basil pesto, roasted red peppers, herbed cream cheese, roasted potatoes, artichoke paté, and provolone cheese.

Buttermilk Fried Artichoke Hearts

\$15.00

Buttermilk + tempura artichoke hearts, Parmesan, chipotle aioli, and grilled lemon.

Calamari Ala Romano

\$18.00

Tender flash-fried calamari tossed with thin slices of oven-roasted tomatoes, red onion, and fresh basil. Served with chipotle aioli.

Mezzaluna Burger

\$14.00

1/4 lb. Certified Angus Beef patty on a toasted sesame seed bun with our signature burger sauce, lettuce, tomato, red onion, and house-made pickles. Served with Secret Spice seasoned fries or Cascade chips.

Full Moon Burger

\$17.50

TWO 1/4 lb. Certified Angus Beef patties stacked on a toasted sesame seed bun with our signature burger sauce, cheddar cheese, avocado, lettuce, tomato, red onion, and house-made pickles with your choice of Secret Spice seasoned fries or Cascade chips.

STARTERS 5

Clam Chowder

AVAILABLE OPTIONS

Our famous Northwest clam chowder since 1989

Cup: \$5.00

Bowl: \$8.00

Cheesy Garlic Bread

\$7.00

Baguette with Garlic Herb Balsamic Dipping Oil **\$5.00**

House Focaccia **\$7.00**

Soup of the Day

AVAILABLE OPTIONS

Call for daily variety

Cup: \$5.00

Bowl: \$7.00

SMALL PLATES 8

Truffle Fries **\$12.00**

House fries, black truffle oil, white truffle salt, Parmesan, fresh parsley

Artichoke Pate **\$13.00**

Warm blend of artichoke hearts, Parmesan cheese, and garlic. Served with soft grilled pita.

Lamb Meatballs **\$16.00**

Six skewered meatballs made of ground lamb seasoned with herbs + garlic, tossed with an orange mint pesto and served with tzatziki sauce.

Grand Marnier Prawns **\$15.00**

Tempura-battered prawns, Grand Marnier aioli, house slaw

Buttermilk Fried Artichoke Hearts **\$15.00**

Buttermilk + tempura artichoke hearts, Parmesan, chipotle aioli, grilled lemon

Sesame Ahi **\$19.00**

Sesame-encrusted sashimi-grade ahi, pan-seared and served over shredded cabbage. Drizzled with warmed sherry miso dressing.

Calamari Ala Romano **\$17.00**

Tender flash-fried calamari with oven-roasted tomatoes, thinly sliced red onion, and fresh basil. Served with a side of chipotle aioli.

Torta Rustica **\$16.00**

Sliced torte of flakey puff pastry enveloping layers of basil pesto, roasted red peppers, herbed cream cheese, roasted potatoes, artichoke pate, and provolone.

SALADS 4

House Salad

AVAILABLE OPTIONS

Local organic mixed greens, toasted almonds, figs, pickled red onions, Chevre, Champagne vinaigrette

Half: \$8.50

Whole: \$13.50

Caesar Salad

AVAILABLE OPTIONS

Crisp romaine, Asiago and Parmesan, crunchy garlic croutons, classic garlic & lemon & anchovy dressing

Half: \$8.50

Whole: \$13.50

Washington Apple Salad

AVAILABLE OPTIONS

Diced apples, candied walnuts, blue cheese, bacon, cherry tomatoes, romaine, honey mustard vinaigrette

Half: \$8.50

Whole: \$13.50

Roasted Beet Salad

Roasted golden beets, spinach, candied walnuts, pickled red onions, chevre, Champagne vinaigrette.

AVAILABLE OPTIONS

Half: \$8.50

Full: \$13.50

FISH & CHIPS 2

Cod & Chips

AVAILABLE OPTIONS

Two Pieces: \$18.00

Three Pieces: \$21.00

Cape Cleare Wild Alaskan Coho Salmon & Chips

AVAILABLE OPTIONS

Two Pieces: \$19.00

Three Pieces: \$23.00

SANDWICHES 9

Reuben

Thinly sliced certified Angus corned beef, Swiss cheese, Russian dressing and house-made sauerkraut on marbled rye bread

AVAILABLE OPTIONS

Half: \$12.00

Whole: \$15.50

French French Dip

Certified Angus roast beef and a thick wedge of brie piled onto a ciabatta roll and served au jus

AVAILABLE OPTIONS

Half: \$12.00

Whole: \$15.50

Artichoke Chicken

Grilled chicken breast, artichoke pate, roasted red bell pepper, Provolone, basil aioli. Served on a brioche bun

\$15.00

Ultimate Grilled Cheese

Shredded cheddar, smoked Gouda, and Gruyere with tomato, fresh basil, basil aioli, and balsamic reduction. Served on Pane d'Amore seedy bread made with Finnrivers flour.

AVAILABLE OPTIONS

Half: \$11.00

Whole: \$14.00

Sicilian Grinder

Soprapetta, wine salami, prosciutto, Provolone, house tapenade, tomatoes, and red onion served on a ciabatta roll with olive oil and balsamic reduction

AVAILABLE OPTIONS

Half: \$12.00

Whole: \$15.50

Chicken Club

Chicken breast, medium sharp cheddar, thick-cut bacon, chipotle aioli, lettuce and tomato on a ciabatta roll

\$15.00

Gyro

Shaved seasoned lamb + beef served on a soft toasted pita with house-made tzatziki, tomatoes, cucumbers, red onions, and feta. Served with your choice of Caesar salad or fries.

\$16.00

Salmon Gyro

This Pacific Northwest twist on our classic gyro comes with lemon-and-dill-battered wild Alaskan salmon.

\$17.00

Philly Cheesesteak

Shaved ribeye steak on a toasted hoagie roll with grilled bell peppers, onions, mushrooms, and melted provolone.

\$17.00

BURGERS 3

Silverwater Hamburger	\$17.50
All-natural 8 oz certified Angus beef patty served on a soft brioche bun with tender mixed greens, tomato, onion, and pickle and burger sauce	
Greek Lamb Burger	\$17.00
Flavorful ground lamb seasoned with spices, garlic, parsley, and mint served with feta tzatziki, tender mixed greens, tomato, and pickled onion on a brioche bun	
Lentil Burger	\$16.00
Our famous hand-formed vegetarian lentil patty with tender mixed greens, tomato, onion, pickle and burger sauce on a brioche bun	

ENTREES 17

Athenian Pasta	AVAILABLE OPTIONS
Our Greek-inspired dish of thin spaghetti tossed with artichoke hearts, tomatoes, spinach, olives, capers, garlic, lemon, white wine, and feta.	\$28.00
	Substitute Gluten Free Pasta: \$2.00
Lamb Shank	\$34.00
Lamb shank braised in ruby port wine with mirepoix, thyme, and Italian tomato broth for 6 hours until fork-tender. Served with port reduction, roasted fingerling potatoes, + seasonal vegetables.	
Penn Cove Mussels + Manila Clams	\$24.00
In a classic broth of white wine, garlic, shallots, leeks, butter, clam nectar, Pernod. Served with garlic toasted baguette.	
New York Pepper Steak	\$36.00
10 oz certified Angus New York strip with our green peppercorn + mushroom sauce. Served with garlic mashed potatoes and seasonal vegetables.	
Lavender Pepper Ahi	\$23.00
Sashimi-grade ahi encrusted with our signature lavender-pepper spice blend and served rare on Red Dog Farm field greens with apricot curry vinaigrette.	
Silverwater Cioppino	\$34.00
Clams, mussels, prawns, salmon, + cod in our house-made fish stock with tomato broth, fennel, onion, bell pepper, anise seed. Served with garlic toasted baguette. Northwest at its finest!	
Troller-Caught Wild Alaskan Coho Salmon	\$34.00
The local fishing vessel, Cape Cleare, brings us this incredibly flavorful wild salmon. Pan-seared, finished with white wine, and topped with lemon beurre blanc. Served with wild rice pilaf and a seasonal vegetable medley.	
Shrimp Scampi	\$29.00
Plump white tiger prawns tossed in a classic sauce of lemon, butter, garlic, red pepper flakes, parsley, + white wine with spaghetti.	
Linguine with Clam Sauce	\$29.00
Generations-old Sicilian family recipe of clams, herbs, garlic, white wine, clam nectar, and magic! Tossed with linguine pasta and topped with shaved Parmesan. Served with garlic toast points.	
Ravioli Girono	\$28.00
Changes nightly based on our inspiration!	

Alfredo Chicken	\$29.00
Decadently rich and creamy roasted garlic alfredo sauce and tender grilled chicken breast tossed with fettuccini and served with garlic toast.	
Chicken Marsala	\$30.00
Tenderized chicken breast browned in butter and topped with a rich marsala cream sauce made with garlic, shallots, mixed mushrooms, and fresh herbs. Served over angel hair pasta.	
Hazelnut Halibut	\$38.00
Fresh Alaskan halibut baked with a delightful sweet-and-salty hazelnut cream sauce and topped with toasted hazelnuts. Accompanied by roasted garlic mashed potatoes and seasonal vegetables.	
Sicilian Mussels	\$29.00
Local Penn Cove mussels simmered with garlic, citrus, rosemary, tomatoes, chili flakes, honey, butter, and white wine. Served with garlic toast to soak up all that delicious sauce!	
Pork Ragu	\$34.00
Pork shoulder braised for hours until fork tender in a rich pork demi with juniper berries and garlic. The demi is then reduced with fennel, garlic, onions, carrots, mushrooms, and port. Tossed with pappardelle pasta and ricotta that melts in your mouth.	
Risotto Alla Zucca	\$28.00
A warm and comforting dish of creamy arborio rice with roasted butternut squash, sage, rosemary, and Parmesan.	
Brazilian-inspired Fish Stew	\$30.00
A delightful stew of cod, tomatoes, bell peppers, and onions simmered in a flavorful broth with cumin, paprika, lime, and coconut milk. Served over fragrant jasmine rice.	

KID'S MENU 8

Crunch!	\$7.00
Crunchy apples, carrot and sticks, cucumber slices, and grape tomatoes with a side of ranch	
Fish & Chips	\$10.00
One piece fish & chips made with Pacific true cod, smiley fries, and tartar sauce	
Mac & Cheese	\$7.00
Rotini pasta with rich and creamy cheddar cheese sauce	
Cheeseburger	\$8.00
All-natural 1/4 lb. hamburger with cheddar cheese, lettuce, tomato and burger sauce on a soft bun. Served with smiley fries + a pickle.	
Kid's Pizza!	AVAILABLE OPTIONS
Soft crust pizza with red sauce, mozzarella, and Parmesan cheese. Yum!	
	\$7.00
	Add Pepperoni: \$2.00
Grilled Cheese	\$7.00
Cheddar cheese grilled on whole wheat bread with a side of smiley fries.	
Noodles 3-Ways	\$7.00
Your choice of: butter and Parmesan cheese, spaghetti sauce, or creamy alfredo.	

Grilled Chicken

\$9.00

All natural grilled chicken breast sliced into strips. Served with carrot sticks and smiley fries.

DESSERTS 7

Blackberry Pie

\$9.00

Signature of the Northwest, a slightly tart Marion Blackberry pie with hand-crafted lattice crust. Contains no dairy or animal products.

Key Lime Pie

\$9.00

There is always room for this favorite classic, made with real key lime juice and a rich chocolate crust.

Amaretto Peach Pie

\$9.00

With a butter-brown sugar-oat crumble top.

Cheesecake

\$9.00

Philadelphia-style in a homemade gingersnap cookie crust. Topped with raspberry sauce.

Carrot Cake

\$9.00

Moist spiced carrot cake layered and frosted with silky cream cheese frosting.

Bavarian Chocolate Mint mousse

\$9.50

Callebaut Belgian chocolate + mint mingle in this silky-smooth, gluten-free dessert. Topped with whipped cream.

Chocolate Truffle Torte

\$9.50

Decadent + rich chocolate truffle torte made with Callebaut Belgian chocolate.
