

Downriggers

10 Front Street N 98250 · +13603782700 · Updated: Jan 14, 2026

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SMALL 12

House-Smoked Salmon Plate*** **\$23.00**

capers, shaved red onion, crostini, whipped-lemon cream cheese

Roasted Cauliflower ***** **\$13.00**

pickled red onion, house-made ranch, franks red hot sauce

Dungeness Crab Tots **\$21.00**

crab, shredded potato, herbs, house-made tartar sauce

Fried Calamari **\$16.00**

parmesan-breaded calamari steak, roasted garlic aioli

Oxtail Poutine **\$16.00**

oxtail, cheese curds, scallions

Crab Artichoke Dip*** **\$16.00**

dungeness, artichoke hearts, cream cheese, onion, celery, parmesan, crostini

Chef's Board **\$28.00**

house-made charcuterie, paired cheeses, pickled vegetables, candied pecans, crostini

Crab Deviled Eggs*** **AVAILABLE OPTIONS**

old bay, dungeness crab

\$7.00

Additional Egg: \$2.50

Roasted Beets ***** **\$13.00**

sweet balsamic cream, orange vinaigrette, mint, pistachio

Steamed Mussels*** **\$25.00**

leeks, garlic, cream, sherry wine, crostini

South Sound Clams*** **\$25.00**

red curry, coconut milk, shallots, leeks, cilantro, grilled bread

Oysters on the Half Shell* ***

select pacific northwest oysters, red wine mignonette, lemon

SOUP & SALADS 6

Downriggers Clam Chowder **AVAILABLE OPTIONS**

bacon, potatoes, clams, onions, celery, carrots, creamy new england style broth

Cup: \$8.00

Bowl: \$15.00

Caesar Salad***

herbed croutons, romaine, parmesan

AVAILABLE OPTIONS

- Small: \$9.00
- Large: \$13.00
- Chicken: \$10.00
- Steak: \$20.00
- Shrimp: \$12.00
- Salmon: \$15.00
- Dungeness crab: \$25.00

House Salad *****

mixed greens, gorgonzola, candied pecans, garlic balsamic vinaigrette

AVAILABLE OPTIONS

- Small: \$9.00
- Large: \$13.00
- Chicken: \$10.00
- Steak: \$20.00
- Shrimp: \$12.00
- Salmon: \$15.00
- Dungeness Crab: \$25.00

Seafood Cobb*****\$36.00**

house-made ranch dressing, gorgonzola, dungeness, whole shrimp, bacon, avocado, romaine, grape tomatoes, green onion

Chicken Gorgonzola Salad *******\$25.00**

barbeque- balsamic dressing, romaine, red onion, penne, grape tomatoes, candied pecans

Brussels Sprout Salad *******AVAILABLE OPTIONS**

shaved brussels sprouts, dried cranberries, almond, golden raisins, red onion, asiago, lemon vinaigrette

- \$14.00
- Chicken: \$10.00
- Steak: \$20.00
- Shrimp: \$12.00
- Salmon: \$15.00
- Dungeness Crab: \$25.00

SANDWICH 7**Pesto Turkey****\$17.00**

bakery san juan multigrain bread, oven roasted turkey, lemonherb aioli, bacon, pesto, swiss cheese, tomato, arugula

Salmon Reuben*****\$25.00**

house-smoked salmon, sauerkraut, swiss cheese, thousand island, toasted marbled rye

Crab Melt*****\$18.00**

melted swiss cheese, crab artichoke dip, toasted sourdough bread

House Cured Pastrami**\$20.00**

swiss cheese, sauerkraut, marbled rye, thousand island dressing

Korean Fried Chicken	\$19.00
gochujang butter, asian slaw, malt aioli, brioche bun	
Quinoa Burger** ***	\$19.00
house-made quinoa patty, romesco, avocado, swiss cheese, tomato, arugula, brioche bun	
Downriggers Burger* ***	\$18.00
bacon jam, american cheese, tomato, arugula, black pepper aioli, brioche bun	

ENTRÉES 6

Spicy Prawn Mac and Cheese	\$26.00
vermont cheddar, gruyere and jack cheeses, shallot, oyster mushrooms, arugula, bacon vinaigrette, bread crumbs	
Blackened Cod Tacos***	\$23.00
black bean- corn relish, lime, pickled red onion, radish, cilantro-lime crema, flour tortillas; Can Be Made as A Bowl	
Fish + Chips	\$22.00
tempura battered cod, french fries, malt vinegar aioli, tartar sauce	
Grilled Flat Iron* ***	\$35.00
potato puree, broccolini, grilled red onion, beef jus	
Pan-Seared Sockeye Salmon*	
seasonal preparation	
Roasted Vegetable Bowl** ***	AVAILABLE OPTIONS
quinoa, seasonal vegetables, green goddess dressing	
	\$19.00
	Chicken: \$10.00
	Steak: \$20.00
	Shrimp: \$12.00
	Salmon: \$15.00
	Dungeness Crab: \$25.00

SIDES 6

French Fries + Malt Vinegar Aioli	\$6.00
Warm Bread + Sun-Dried Tomato Butter	\$5.00
Oyster Shooter*	\$5.00
Vodka Shooter	\$8.50
House Cut Potato Chips + Malt Vinegar Aioli	\$5.00
Seasonal Vegetable	\$5.00

SOUP & SALAD 6

Downriggers Clam Chowder

bacon, potatoes, clams, onions, celery, carrots, creamy new england style broth

AVAILABLE OPTIONS

Cup: \$8.00

Bowl: \$15.00

Caesar Salad***

herbed croutons, romaine, parmesan

AVAILABLE OPTIONS

Small: \$9.00

Large: \$13.00

Chicken: \$10.00

Steak: \$20.00

Shrimp: \$12.00

Salmon: \$15.00

Dungeness Crab:

\$25.00

House Salad** ***

mixed greens, gorgonzola, candied pecans, garlic balsamic vinaigrette

AVAILABLE OPTIONS

Small: \$9.00

Large: \$13.00

Chicken: \$10.00

Steak: \$20.00

Shrimp: \$12.00

Salmon: \$15.00

Dungeness Crab:

\$25.00

Seafood Cobb***

\$36.00

house-made ranch dressing, gorgonzola, dungeness, whole shrimp, bacon, avocado, romaine, grape tomatoes, green onion

Brussels Sprout Salad** ***

shaved brussels sprouts, dried cranberries, almond, golden raisins, red onion, asiago, lemon vinaigrette

AVAILABLE OPTIONS

\$14.00

Chicken: \$10.00

Steak: \$20.00

Shrimp: \$12.00

Salmon: \$15.00

Dungeness Crab:

\$25.00

Chicken Gorgonzola Salad** ***

\$25.00

barbeque-balsamic dressing, romaine, red onion, penne, grape tomatoes, candied pecans

ENTRÉES FROM 6

Mad Hatcher Farms 1/2 Chicken

\$38.00

house-made barbeque sauce, potato puree, sweet pickle

Bone-In Ribeye* ***

potato gratin, seasonal vegetables, parmesan-black pepper butter

Grilled Flat Iron* ***

\$35.00

potato puree, seasonal vegetables, grilled red onion, beef jus

Downriggers Burger* *** **\$21.00**

bacon jam, american cheese, tomato, arugula, black pepper aioli, fries

Roasted Vegetable Bowl ***** **AVAILABLE OPTIONS**

quinoa, seasonal vegetables, green goddess dressing

\$19.00

Chicken: \$10.00

Steak: \$20.00

Shrimp: \$12.00

Salmon: \$15.00

Dungeness Crab:

\$25.00

Wagyu Burger* *** **AVAILABLE OPTIONS**

½ lbs. washington beef, bacon, steak onion, smoked cheddar, sweet pickle, tomato, arugula, thousand island, french

fries

\$26.00

Add Fried Egg: \$2.00

COCKTAILS 14

Sweater Weather **\$13.00**

evan williams bourbon, cider syrup, lemon bourbon

San Juan Valley Ranch Water **\$13.00**

Espolon blanco, mineral water, lime juice, agave, san juan island sea salt + tajin rim

Bonfire Margarita **\$15.00**

vida mezcal, blanco tequila, lime juice, St. Germain

Spicy Margarita **\$13.00**

Choice of: apricot, strawberry, mango or blood orange with house-infused jalapeño tequila, triple sec, house-made sour, chili-salt rim

Coconut Margarita **\$15.00**

1800 Coconut tequila, cream of coconut, house-made sour

Coconut Mojito **\$15.00**

Malibu rum, cream of coconut, fresh mint, lime, soda, toasted coconut rim

Downriggers Mojito **\$13.00**

Choice of: classic, apricot, strawberry, mango or blood orange

Whiskey Colada **\$13.00**

Revel stoke pineapple whiskey, orange juice, cream of coconut, pineapple juice

Chai Bourbon Old Fashioned **\$13.00**

House-infused chai bourbon, bitters, honey, orange, soda

Apricot Bourbon Sour **\$13.00**

Evan williams bourbon, apricot puree, lemon juice, chamomile syrup

Salish Spritzer **\$16.00**

Empress gin, fever tree tonic, juniper berries, orange twist

Blackberry Gin Fizz	\$13.00
beefeater gin, gifford's blackberry liquor, lemon, egg white, soda	
Mimosa Flight	\$18.00
Champagne served with a rotating selection of seasonal juices and purees	
Woodford Bourbon Flight	\$24.00
reserve, rye, double oaked	

ALCOHOLIC WARM-UPS 3

Hot Peanut Butter Pecan Whiskey	\$14.00
House-made peanut buttered brown sugar mix, honey, hot water, Revelstoke Pecan Whiskey	
Whipped Irish Cream Coffee	\$13.00
Shanky's whip Irish whiskey, hot coffee, whipped cream	
Chai Bourbon Hot Toddy	\$12.00
chai infused bourbon, lemon, honey, brandy cherry juice	

DRAFT 8

Chuckanut Brewing Pilsner

SJI Brewing Co Black Boar Porter

Ecliptic Peach Sour

Reuben's Crikey IPA

Rotating SJI Brewing Co

Rotating Nitro

Rotating Seasonal

Double Mountain Dry Cider

BY THE BOTTLE 9

Guinness	\$7.00
Seasonal Canned Cider	\$7.00
Widmer Hefeweizen	\$6.00
Stella Artois	\$6.00
Coors Light	\$5.00
Corona	\$5.00
Rainier	\$5.00

Bitburger N/A \$6.00

Athletic Brewing IPA, N/A \$7.00

WHITE 8

La Luca, Prosecco, IT \$12.00

Segura Viudas, Brut Rosé, OR \$11.00

San Juan Vineyards, Afterglow Rose \$13.00

Maryhill, Pinot Gris, WA \$10.00

Monte Xanic, Sauvignon Blanc, Baja \$13.00

Walnut Block, Sauvignon Blanc, NZ \$11.00

Mark Ryan, Chardonnay, WA \$11.00

Rodney Strong, Chardonnay, CA \$12.00

RED 6

Altocedro, Malbec, AR \$10.00

Castle Rock, Pinot, CA \$10.00

Milbrandt, Merlot, WA \$12.00

Mark Ryan, The Vincent Red Blend, WA \$13.00

Bookwalter, Cabernet, WA \$13.00

Browne Heritage, Cabernet, WA \$14.00

BUBBLES 5

La Luca, Prosecco, IT \$44.00

Segura Viudas, Brut Rose, SP \$42.00

Roederer Estate, Brut, CA \$68.00

Veuve Clicquot Yellow Label, FR \$110.00

Veuve Clicquot Rose, FR \$115.00

WHITE VARIETALS 5

Maryhill, Pinot Gris, WA \$40.00

Tohu, Sauvignon Blanc, NZ \$39.00

Walnut Block, Sauvignon Blanc, NZ	\$44.00
L'Ecole, Semillon, WA	\$42.00
Monte Xanic, Sauvignon Blanc, Baja	\$49.00

CHARDONNAY 8

Mark Ryan, Columbia Valley, WA	\$44.00
Rodney Strong, CA	\$48.00
Carmenet, CA	\$44.00
J. Bookwalter, WA	\$49.00
La Crema, CA	\$58.00
Ryan Patrick, Sagemoor Vineyards, WA	\$58.00
Sonoma Cutrer, CA	\$65.00
Rombauer, Napa Valley, CA	\$94.00

ROSÉ 3

San Juan Vineyards, Afterglow Rose	\$52.00
Miraval, FR	\$64.00
Chateau de Pibarrion, Bandol Rose, FR	\$93.00

PINOT NOIR 4

Castle Rock, Willamette Valley, OR	\$42.00
Iris Vineyard, Willamette Valley, OR	\$48.00
Rex Hill, Willamette Valley, OR	\$70.00
En Route, Russian River, CA	\$78.00

RED BLENDS 6

Mark Ryan, The Vincent, WA	\$52.00
Z. Alexander Brown, CA	\$44.00
San Juan Vineyards, Cattle Point Red	\$60.00
Secret Squirrel, GSM, WA	\$62.00
Delille, D2, WA	\$92.00

Mark Ryan, The Dissident, WA **\$96.00**

MERLOT 2

Milbrandt, WA **\$48.00**

L'Ecole, WA **\$50.00**

SYRAH 3

L'Ecole, WA **\$50.00**

Alexandria Nicole, Jet Black, WA **\$60.00**

The Shift, Mark Ryan, WA **\$73.00**

MALBEC 1

Browne, Columbia Valley, WA **\$74.00**

CABERNET 9

Bookwalter, WA **\$52.00**

Browne Heritage, WA **\$56.00**

Ryan Patrick, Rock Island Red, WA **\$52.00**

Black Stallion, CA **\$62.00**

Browne Family, WA **\$75.00**

Tranche, WA **\$82.00**

L'Ecole, Walla Walla, WA **\$84.00**

Fidélitas, Quintessence, WA **\$105.00**

Long Shadows, Feather, WA **\$150.00**

RED VARIETALS 3

Maryhill Zinfandel, WA **\$46.00**

Cline, Petite Syrah, CA **\$65.00**

Roumbauer, Zinfandel, CA **\$73.00**

ZERO PROOF 14

Bundaberg Ginger Beer **\$5.00**

Bundaberg Guava	\$5.00
San Pellegrino Sparkling Water	\$5.00
San Pellegrino Limonata	\$4.00
Iced Sun Tea	\$3.00
Dillanos Elevation Cold Brew Coffee	\$3.00
Cafe Umbria Coffee	\$3.00
Assorted Hot Tea	\$3.00
Lemonade	\$4.00
Strawberry, Mango, Apricot or Blood Orange Lemonade	\$5.00
Dad's Root Beer	\$4.00
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper	\$3.00
Fever Tree Grapefruit Soda	\$4.00
Fever Tree Tonic	\$4.00

MOCKTAILS 4

Panoma	\$12.00
Seedlip spice 42, grapefruit juice, soda, agave	
Citrus Spritzer	\$8.00
Muddled citrus, lime juice, agave, soda	
Blood Orange Serrano Sodarita	\$12.00
Ritual zero proof tequila, serrano syrup, blood orange, lime, soda	
Shrub Mocktail	\$12.00
house-made seasonal shrub, soda	

KIDS MENU 7

FISH CHIPS	\$13.00
KIDS BURGER	\$12.00
GRILLED CHEESE	\$10.00
CHICKEN STRIPS	\$10.00
CAVATAPPI PASTA	\$11.00
Butter, parmesan cheese	

CAP STEAK**\$15.00**

Mashed potatoes, seasonal vegetable

PAN SEARED SALMON**\$15.00**

Mashed potatoes, seasonal vegetable