



SIGNATURE PAN ROAST

Rich creamy bisque cooked to order with white wine, clam broth, butter, seasonings, and spices. Served with white rice or bread.

Shrimp	\$18
Clams	\$20
Crab	\$26
Lobster	\$30
Seafood Combination (shrimp, clams, crab, lobster)	\$28

FISH AND CHIPS

with seasoned fries, homemade cocktail sauce, homemade tartar sauce and coleslaw

Cod	2 pc \$12 4 pc \$16
Halibut	2 pc \$18 4 pc \$29
Salmon	2 pc \$16 4 pc \$24
Ahi Tuna	2 pc \$16 4 pc \$29
Fried Oysters	\$15

LINGUINI

served with garlic bread

Clams & White Wine Sauce with mushrooms and capers	\$18
Shrimp Scampi with capers and artichoke hearts	\$16
Lobster Carbonara with mushrooms and bacon	\$23
Shrimp Alfredo	\$16

SEAFOOD ROLLS

crispy baked rolls filled with your choice of seafood, cooked in a garlic spiced butter and served with choice of fries or house salad

Shrimp	\$15
Crab	\$20
Lobster	\$21

APPETIZERS

Oysters on the half shell	6 for \$21 each \$4
Oyster Shooter	\$3
Clam Chowder	cup \$6 bowl \$10
Crab Bread Grandma's recipe of crab meat mixed with garlic aioli butter, spread over crostinis and baked to perfection	\$12
Fried Calamari with lemon and cocktail sauce	\$12
Saute' Clams with white wine lemon sauce	\$14
Seared Ahi Tuna	\$12
Shrimp & Avocado Stack	\$12
Fried Artichoke Hearts with side of homemade ranch	\$8
Basket Of Fries	\$5
Side Salad with choice of homemade ranch or red wine vinaigrette	\$6
Caesar Salad	\$6

PAN ROAST

Open seven days a week 11 am – 9 pm

PANROASTPNW.COM

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