

THE SURF LODGE AND PUB

Appetizers

Jerk Chicken or Cajun Rubbed . . . 13.5

Fish Tacos

Two fire grilled tortillas wrapped around coconut lime seasoned rice with smoked peppers, black beans, dried fruit, corn, chipotle mayo and lime coriander guacamole.

• **Substitute flour tortillas for gluten free corn tortillas.**

Gf Calamari 14.5

Panko fried squid tossed in a cilantro herb blend with chipotle aioli, jalapeños, smoked peppers, corn, and goat feta.

Beef or Chicken Quesadilla 15.5

Smoked sirloin flap steak or jerk marinated chicken, lime and coconut seasoned rice pilaf and mozzarella cheese blend stuffed into a crispy, pan fried flatbread with fire roasted tomato salsa and sour cream.

VEGAN Grilled Vegetable Flatbread . . . 13.5

Eggplant, zucchini, smoked peppers, and red onions on grilled flatbread with tomato sauce, basil pesto, fresh herbs and balsamic reduction.

Gf Wings 14.5

One pound of gluten free wings, seasoned and crispy fried. Served with your choice of sauces:

• **Sweet chili and tequila, gold rush BBQ, buffalo, suicide, honey mustard, creamy garlic and parmesan, honey lime curry, lemon pepper, sweet and smokey spice, or salt and pepper.**

**Gf Crab and Fish Cakes with 16.5
Salad**

2 panko fried cakes stuffed with potato, sweet peas, smoked peppers, crab, salmon and lingcod. Served with fresh avocado, artisan greens tossed with lime coriander vinaigrette and chipotle mayo.

Garden and Caldron

VEGAN Artisan Salad 9.5/12.5

Assorted artisan greens topped with baby gem tomatoes, cucumbers, radish, dried fruit and toasted pumpkin seeds. Served with grilled garlic toast and your choice of dressing.

The Surf's Kale Caesar 10.5/13.5

Fresh crisp kale, aged parmesan, garlic croutons and bacon bits tossed in our house made Caesar dressing and served with grilled garlic toast.

Gf Seafood Chowder 11.5/14.5

Clams, lingcod, salmon and crab freshly cooked in our creamy gluten free chowder and served with grilled garlic bread.

**Gf Pickled Beet and Goat 13.5/16.5
Cheese Salad**

Assorted artisan greens tossed in a honey lemon vinaigrette with pickled beets, radish and lemon yogurt. Topped with baked goat cheese crusted with panko herb breading and drizzled with balsamic reduction.

- **7oz pan roasted chicken breast 7.5; 8oz petite tender steak 8.5; 6oz oven roasted salmon 9.5; lemon caper butter glazed prawns and scallops 9.5. -**

- **Salad Dressings: white balsamic with basil, raspberry lime, creamy Dijon, ranch or chunky blue cheese. -**

Don't forget to ask our awesome staff about our other great daily specials.

VEGAN Vegan

V Vegetarian

Gf Gluten Friendly