



**SCUTTLEBUTT**  
*brewing co.*

# STARTERS

Add additional dressing and dipping sauces for only 25¢.

## FKC Fries . 17.99

Our famous fries covered with melted cheddar & jack cheese, sprinkled with crumbled bacon & served with ranch.

## Coconut Prawns . 18.99

8 butterflied prawns, coated with coconut flakes and panko breading, fried golden brown and served with a wedge of lemon and a side of sweet chili sauce

## Nachos . 16.99

A heaping pile of our tortilla chips covered in our aged-cheddar cheese sauce, topped with onions, tomatoes, jalapeños, black olives & guacamole. Served with sour cream and our homemade salsa. Add chicken, pork or ground beef\* for 6.99

## Popcorn Shrimp . 17.99

Shrimp breaded and fried to perfection, served with homemade cocktail and tartar sauce.

## Mozzarella Sticks . 15.99

Breaded mozzarella cheese fried golden brown and served with our marinara sauce.

## Dreadnought Cod Bites . 19.99

**CAUTION: SPICY!** House-made spicy panko-breaded pacific cod bites served with chipotle lime sauce.

## Pub Wings\* . 18.99

Our traditional chicken wings served with your choice of sauce along with celery; or carrots and ranch or bleu cheese dressing. Sauces: Buffalo, BBQ, sweet Thai Chili sauce, teriyaki, lemon pepper or hot honey

## Onion Rings . 14.99

A hefty portion of delicious onion rings fried golden brown and served with ranch.

## Steamed Clams . 21.99

One full pound of fresh, local steamed clams in a white wine sauce with chili flakes, onion, garlic, red chilis and parsley, served with baguettes. \*\*Spicy\*\*

## Spicy Calamari . 19.99

Delicious and savory calamari, lightly coated with a flaky and spicy batter, fried golden brown and served with a garlic aioli.

## Soft Pretzel W/Beer Cheese . 15.99

Bavarian style soft pretzel served with our house Amber Ale beer cheese.

Soft Pretzel Ala Carte for 12.99

## Bottlecaps . 14.99

Deep fried jalapeno medallions served with ranch dressing.

## Hummus Platter . 18.99

Carrots, celery, red bell peppers and cucumber slices served with hummus and sliced baguettes.

## Loaded Tots . 17.99

Tater tots with melted jack and cheddar cheese, bacon bits, a sour cream drizzle and topped with green onions. Add chicken, shredded pork or ground beef 6.99


## Cheese Quesadilla . 10.99

Three crispy corn tortillas with melted cheddar & Monterey jack cheese, sour cream and salsa. Add Guac 1.99 Add chicken, shredded pork or ground beef 3.50

# SOUP + GREENS

Dressing choices are: ranch, bleu cheese, honey mustard, thousand island, Italian, balsamic vinaigrette, and Oriental. Add additional dressing and dipping sauces for only 25¢.

## Homemade Soups

 Clam Chowder or Soup of the Day.

Bowl 12.99 | Cup 10.99 | Bread Bowl 14.99

## Bread Bowl of Soup and House Salad . 19.99

## Soup & Salad . 15.99

A bowl of soup and a house salad. Sub Caesar salad 2.00

## Traditional Caesar Salad

Large 15.99 | Small 9.99

Add blackened Sockeye Salmon 9.99 | Add chicken\* 6.99 Add prawns 9.99

## Cobb Salad\* 21.99

Fresh romaine topped with chicken breast, mushrooms, hardboiled egg, diced tomatoes, black olives, bacon bits & bleu cheese crumbles. Served with your choice of dressing.

## Oriental Chicken Salad\* 20.99

Chicken breast tossed with fresh romaine and our house made sesame dressing, topped with toasted almonds, mandarin oranges, wontons strips, cucumber, purple cabbage and tomato. (GF available without the wontons)

## Steak Salad\* 25.99

6 ounces of rib eye steak, hand-cut and served on spring mix with red onions, tomatoes, cucumbers, bleu cheese crumbles, tossed with our and our balsamic vinaigrette dressing and finished with a balsamic glaze Add avocado 3.99

## Southwest Salad\* 21.99

Fresh romaine lettuce topped with black beans, tomatoes, red onion, sweet corn, red bell peppers, avocado, grilled chicken and tortilla strips. Served with our house-made chipotle ranch.

Parties of 8 or more will have an automatic gratuity of 20% Split item charge 1.00

\* Meat or eggs that are undercooked to your specifications may increase your risk of foodborne illness, especially if you have certain medical conditions.



Gluten Free



All-time favorite

SANDWICHES & MORE

French Dip\* . 20.99

Seasoned roast beef sliced thin and piled high on a grilled hoagie roll and served with au jus.

Add cheese of your choice 2.29

(cheddar, swiss, jack, pepperjack)

Add sautéed onions or mushrooms 2.29

Philly Cheesesteak\* . 21.99

A grilled hoagie roll stacked with grilled sirloin, sautéed onions, peppers and topped with jack cheese.

Hickory Smoked BBQ Chicken Sandwich\* . 21.99

Grilled chicken topped with melted cheddar, bacon, our hickory smoked BBQ Sauce, lettuce, tomato, onion, pickles and mayo served on a toasted brioche bun.

🍷Crispy Honey-fried Chicken Sandwich\* . 23.99

Our home-made, crispy fried-chicken sandwich served with lettuce, tomato, onion, pickles, mayo, and a honey drizzle served on a toasted brioche bun. If you want to spice it up, try our hot-infused honey.”

BBQ Pulled Pork Sandwich\* . 20.99

Shredded pork, our hickory smoked BBQ sauce and cheddar cheese, topped with coleslaw on a toasted brioche bun.

Bleu Cheese Buffalo Chicken Wrap\* . 20.99

Deep fried chicken tenderloins tossed in our special house made buffalo sauce, bleu cheese crumbles, lettuce, diced tomatoes and onions with ranch dressing wrapped in a tomato basil tortilla.

Chicken BLT Wrap\* . 20.99

Grilled chicken breast, bacon, lettuce, tomato and ranch dressing, wrapped in a tomato basil tortilla.

Chipotle Chicken Wrap\* . 20.99

Diced deep fried chicken tenderloins, lettuce, tomato, fire roasted red bell peppers, and chipotle sauce wrapped in a tomato basil tortilla.

Chicken Strips\* . 18.99

Juicy chicken breast battered and deep fried, served with house made ranch.

Grilled Turkey & Pepperjack\* . 19.99

Sliced turkey breast, melted pepperjack, lettuce, tomato and mayo, layered on grilled sourdough.

Add Bacon 1.99

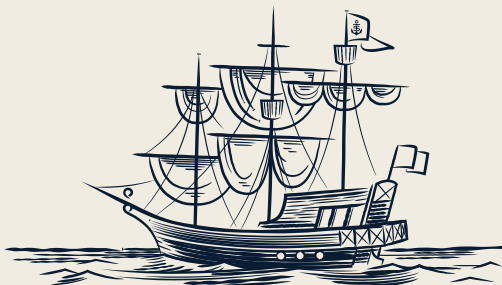
Add Avocado 3.99

🍷Scuttle Reuben\* . 20.99

Our improved version of the classic.

We start with grilled sourdough, thousand island dressing, melted jack cheese, then stack on corned beef with a generous portion of sauerkraut.

Request a gluten free bun for most sandwiches



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Gluten Free



All-time favorite

Red Hot Dreadnought\* . 26.99

CAUTION: SPICY! This deep fried spicy chicken sandwich includes a ‘cayenne pepper and crushed red pepper flake’ infused pan-ko breading with pepper jack cheese melted over sautéed jalapeños and topped with our spicy chipotle mayo, lettuce and tomatoes. Served on a Sriracha-butter basted brioche bun.

Grilled Chicken Sandwich\* . 18.99

Grilled chicken breast with our garlic seasoning and olive oil, with Monterey jack cheese, mayo, lettuce, tomato, onion, and pickles. Served on a toasted brioche bun.

Add Bacon 1.99

Add Avocado 3.99

Steak and Bacon Po’ Boy\* . 22.99

Sirloin steak grilled and layered on a grilled hoagie roll with bacon, melted jack cheese, lettuce, tomato and onions and our Cajun/Creole Remoulade.

BOWLS

Poke Bowl\*. 23.99.



Marinated yellowfin tuna layered with creamy avocado, savory seaweed salad and nori, topped with toasted sesame seeds and drizzled with wasabi aioli. Served on a bed of chilled sushi rice.

Salmon Fiesta Bowl\* 24.99



Marinated salmon on a bed of warm lemon rice accompanied with black beans, corn and pico de gallo.

Salmon Teriyaki Bowl\* 24.99



Grilled salmon glazed in our sweet, savory, and satisfying, house-made teriyaki sauce. Served over warm calrose lemon rice and a side salad with a creamy rice wine vinaigrette

Chicken Teriyaki Bowl\* 22.99



Juicy chicken breast glazed in our house-made teriyaki sauce served over warm calrose lemon rice and a side salad with a creamy rice wine vinaigrette.

Pastas Served All Day.

The following pasta entrees are served with a toasted baguette.

🍷Cajun Shrimp Fettuccini Alfredo\* . 29.99

Garlic herb marinated tiger prawns sauteed and served with onions, red bell peppers, garlic, basil and parsley over our fresh fettuccini noodles.

Blackened Salmon Fettuccini\* . 29.99

Wild caught Alaskan salmon, blackened and served in a rich and creamy, Cajun alfredo sauce with red bell peppers, onions, garlic and served over our fresh fettuccini noodles.

Chicken Alfredo\* . 26.99

Fettuccini noodles served with our garlic herb marinated chicken, onions and mushrooms.

🍷Cajun Crab Fettuccini\* . 29.99

Blue crab, sauteed and served with onions, red bell peppers, garlic, basil and parsley served over a bed of fresh fettuccini noodles.

Side options: Beer battered fries, fresh-cut fries, tater tots, side salad, coleslaw, cup of chowder or soup of the day. FKC fries 3.29, loaded tots 3.29, bottlecaps 2.50, sweet-potato fries 2.50, onion rings 2.50, Caesar salad 2.00, bowl of soup 3.59

MERMAID FAVORITES

Fish & Chips\*

Alaskan cod dipped in Scuttlebutt’s special beer batter, panko bread-  
ed and fried to perfection. Served with our homemade tartar sauce.

- One piece . 14.99
- Two piece . 18.99
- Three piece . 22.99

Fish Tacos\* . 21.99

Two tacos with two corn tortillas each, Grilled Alaskan Cod and  
shredded iceberg lettuce, tomatoes, pickled red onions and purple  
cabbage, served with Rubio’s sauce and a side of mango salsa. Fried  
cod is available upon request.

Substitute blackened salmon 9.99

Cod Sandwich\* . 20.99

Filet of Alaskan Cod grilled to perfection served on a  
grilled brioche bun with tartar sauce, lettuce, tomato,  
onion, and pickles.

Breaded & fried cod available upon request.  
Substitute blackened salmon 9.99

Seafood Platter\* . 29.99

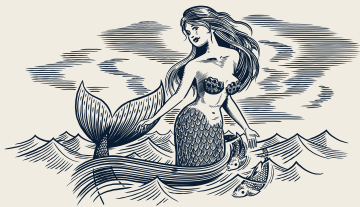
A massive combination of beer battered and panko-breaded  
Alaskan cod, fried prawns and succulent  
clam strips, served with a side of cocktail  
and tartar sauce.

Clam Strips & Chips\* . 18.99

If you like clams you’ll love these tender strips fried golden brown and  
served with cocktail and tartar sauce.

Tiger Prawns & Chips\* . 26.99

Prawns dipped in our own beer batter and fried golden brown.  
Served with tartar and cocktail sauce.



BURGERS

Boson’s Bacon Burger\* . 21.99

1/3 pound all natural grass fed beef patty, bacon and  
melted jack and cheddar cheese served with lettuce,  
tomato, onion, pickles and our special sauce on a toasted  
brioche bun.

Make it a double for 5.59

Patty Melt Dip\* . 20.99

1/3 pound all natural grass fed beef patty served with  
Swiss cheese on sour dough bread with sautéed onions  
and au jus dip.

Mushroom Burger\* . 20.99

1/3 pound all natural grass fed beef patty topped with Monterey jack  
cheese and sautéed mushrooms, lettuce, tomato, onion, pickles and  
mayo on a toasted brioche bun.

Veggie Burger . 20.99

A garden burger patty, served on a toasted brioche bun with mayo,  
melted Monterey jack cheese, lettuce, tomato, onion and pickles.  
(Veggie patty contains cheese)

Add bleu cheese crumbles 2.29  
Add sautéed mushrooms 2.29

Hawaiian Burger\* . 22.99

1/3 pound all-natural grass fed beef patty and a slice of ham  
with teriyaki, cheddar cheese, lettuce and sliced pineapple.  
Served on a toasted brioche bun with tomato, onion and mayo.  
Substitute a grilled chicken breast 17.99

Black N Blue Burger\* . 22.99

1/3 pound all-natural grass-fed beef patty with bacon, jack cheese,  
bleu cheese crumbles, lettuce, tomato, onion and pickles served on a  
toasted brioche bun with bleu cheese dressing.

Dockside Cheeseburger\* . 18.99

1/3 pound all natural grass fed beef patty served on a toasted  
brioche bun with our special sauce, melted cheddar cheese, lettuce,  
tomato, onion and pickles.  
Make it a double for 5.59

Graveyard Burger\* . 27.99

Two 1/3 pound beef patties, bacon, ham, sautéed mushrooms, onion  
rings, BBQ sauce, Swiss and cheddar cheese with  
lettuce, tomato, pickles and mayo all served on a toasted brioche bun.  
Make it a triple for 5.59

The Admiral Burger\* . 24.99

Hand formed half pound beef patty infused with diced  
red and green bell peppers, onions, garlic, Montreal steak seasoning,  
and applewood smoked bacon bits. Served with melted cheddar,  
lettuce, tomato, onion, pickles and mayo on a toasted brioche bun.

Jalapeño Cream Cheese Burger\* . 21.99

1/3 pound all-natural grass fed beef patty served with roasted jalapeño  
cream cheese, lettuce, tomato and onion and fried jalapeno coins  
served on a toasted brioche bun.

Substitute a veggie patty or impossible patty 3.99.

Request a gluten-free bun with most burgers and sandwiches.

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All-time favorite

Parties of 8 or more will have an automatic gratuity of 20% Split item charge 1.00



DINNER

Dinner entrees are served after 4pm daily.

They are served with fresh, seasonal vegetables and your choice of Calrose lemon rice or garlic mashed potatoes with herb garlic-butter.

Add a side salad to any entree for \$4.99.


Add gravy to your mashed potatoes or make them loaded mashed potatoes for \$2.50

 Prime Rib\* . (Friday & Saturday only) 


Mouthwatering prime rib, slow roasted and served with au jus and our homemade creamy horseradish sauce.

8oz. 31.99


12oz. 42.99

Top Sirloin\* . 37.99 

12 ounces of center cut top sirloin seasoned and broiled to your preference.

Garlic Herb Chicken Dinner\* . 26.99 

Grilled garlic herb marinated chicken breasts with a roasted garlic lemon cream sauce.

 Gluten Free

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BEVERAGES

Bottomless Drinks

Our award winning Scuttlebutt Root Beer . 7.99

Soda . 5.99

Pepsi, Diet Pepsi, Pepsi Zero, Starry, Mist Twist, Mountain Dew, Dr. Pepper, Tropicana Lemonade, Cherry Lemonade, Orange Crush, Strawberry Lemonade, Raspberry Lemonade


Coffee or Hot Tea . 4.99

Decaf

Gingerbeer . 5.99


Pan-seared Salmon\* . 32.99

Pan-seared wild, Coho salmon served with crispy skin and a creamy dill sauce.

Skewered Grilled Shrimp\* . 27.99 

Grilled shrimp skewered and brushed with garlic herb lemon butter.



 Root Beer Float . 9.99

House-brewed Iced Tea. 5.99

Italian Soda . 6.59

Strawberry, raspberry and cherry

Italian Soda with Red Bull Energy Drink . 8.99

Hot Chocolate . 3.99

FRESH SQUEEZED Juice . 6.99

Orange, pineapple and other seasonal juices available

BREWS

Check out our TAP BOOKS to see what’s pouring and enjoy our award winning beer.

PINT	Standard 7.99	Premium 8.99
MUG 25 oz	Standard 10.99	Premium 11.99
Schooner 6 oz	Standard 3.59	Premium 4.59

GRAB SOME BEER TO GO  
6 Pack Standard 12.49 | Premium 12.99

Visit our Tap Room and Brewery at 3310 Cedar St.  
(Kid and Dog friendly)

