

Ice Harbor[®]

MARINA

APPETIZERS

CHICKEN WINGS 15.5

Jumbo wings served with baby carrots and celery. **Choose the sauce:** BBQ, hot BBQ, Frank's Red Hot, mango habañero, creole spice. **Bone-in or Boneless**

MARINA NACHOS 16.5

Hand cut corn chips, melted cheddar-jack cheese topped with diced tomatoes, red onions, olives and sliced jalapeños. Cilantro garnish. Sour cream, salsa and guacamole on the side. Ground beef, shredded chicken, or BBQ pulled pork.

SEARED AHI TUNA** 15.5

Ahi tuna coated in black and white sesame seed or blackened. Served with soy sauce, wasabi mustard and pickled ginger.

COCONUT PRAWNS 14

Battered prawns covered with coconut flakes and fried. Parsley and sweet chili sauce garnish.

SPICY CRAB CAKES 15

Panko coated and fried golden brown. Drizzle of Sriracha mayo and sliver of green onion to finish.

BEER & BASIL CLAMS 16

Pound of baby clams simmered in Runaway Red Ale, garlic butter, parmesan cheese, diced Cajun andouille sausage, and basil. Served with garlic toast.

SAUSAGE PLATTER 16

Beer bratwurst, Italian banger, and spicy Cajun andouille sausage. Enjoy with wasabi mustard, Red Ale beer mustard and horseradish sauce.

SPICY BEER CHEESE AND PRETZELS 12

Our Red Ale beer cheese dip, paired with two salted pretzel bites. Add extra pretzels for +1 each

CHICKEN PESTO FLATBREAD 13.5

Rustic oval flatbread topped with basil pesto, diced tomatoes, crumbled feta cheese, grilled chicken and shredded parmesan. Finished with a drizzle of balsamic glaze and fresh parsley.

** Consuming raw, undercooked meats and seafood may increase your risk of food borne illness, especially if you have certain medical conditions.



MARINA SPECIALTIES

HALIBUT AND CHIPS 20.50

Hand cut halibut fillets coated in our Harvest Pale Ale beer batter and panko then fried golden brown. Served with homemade coleslaw.

HALIBUT TACOS Fried 18.25 Grilled 22.25

Grilled or Fried, you decide. Two corn tortillas loaded with halibut, shredded lettuce, fresh bell pepper salsa, Cotija cheese, cilantro lime aioli and salsa on the side.

NEW YORK STEAK** 25

Seasoned grilled to order along side seasonal vegetables, mini spuds and garlic toast.

GRILLED SALMON** 21.5

Pan-fried Atlantic salmon topped with a compound garlic herb butter. Served with seasoned mini spuds and fresh seasonal vegetables.

SALADS

MAKE IT A WRAP - NO CHARGE

Dressing Options

RANCH, BLUE CHEESE, THOUSAND ISLAND, HONEY MUSTARD, ITALIAN, BALSAMIC AND HUCKLEBERRY VINAIGRETTE, CAESAR, LOUIE, OIL & VINEGAR

HOUSE DINNER SALAD Small 6 Large 8.25

Fresh chopped romaine topped with shredded cheddar-jack cheese, croutons, carrots and celery. Your choice of dressing.

CLASSIC CAESAR 10.5

Crisp romaine tossed with Parmesan cheese, croutons, and creamy Caesar dressing. Served with garlic toast and a lemon twist.

Add: chicken +3 prawns +6 salmon +8

GRAND COBB 16.25

Grilled chicken breast, applewood smoked bacon, gorgonzola cheese crumbles, diced tomatoes, avocado, black olives, and a hard-boiled egg on top of a bed of crisp romaine. Garlic toast and your choice of dressing.

MARINA LOUIE 16.5

Blend of Dungeness, Jonah and Rock crab, mixed bell peppers, olives, tomatoes, red onion and a hard-boiled egg atop fresh chopped romaine. House made Louie dressing and garlic toast.

TACO SALAD 13.75

Deep-fried wheat tortilla filled with a bed of crisp romaine, shredded cheddar-jack cheese, olives, tomatoes and green onions. Sour cream, salsa and guacamole on the side. Ground beef or shredded chicken.

SOUP AND SALAD COMBO 10.25

Cup of our fresh made soup of the day and a small house dinner salad. Your choice of dressing.

SOUP OF THE DAY ask server

House Chowder (Friday-Sunday) Cup 5 Bowl 8

** Items are served raw or undercooked and contain (or) may contain raw (or) undercooked ingredients.

Ask about the Mug Club!

It's a reward club where we say "THANK YOU!" for your support. Ask for details.

Ice Harbor

OUR CRAFT. YOUR BEER.®

BURGERS

50/50 GROUND CHUCK AND BRISKET

ALL BURGERS COME WITH LETTUCE, TOMATO, AND ONION UNLESS OTHERWISE STATED. SUB CHICKEN OR A CALIFORNIA VEGAN PATTY AT NO CHARGE.

ADD SOUP TO ANY BURGER 3

SPICY BURGER** 14.5

Jalapeños, pepperjack cheese and avocado. Served with beer battered fries.

COWBOY BURGER** 14.25

Fried onion frizzles, applewood smoked bacon and melted cheddar cheese stacked on our seasoned patty. Topped with housemade BBQ sauce. Served with beer battered fries.

BLACK & BLUE BURGER** 13.5

Applewood smoked bacon, gorgonzola cheese, Cajun seasoning, served with beer battered fries.

STOUT MUSHROOM BURGER** 13.5

Sautéed mushrooms, gorgonzola cheese, topped with a Sternwheeler Stout glaze, served with beer battered fries.

BOMSSS BURGER** 15

Applewood smoked bacon, sautéed mushrooms, spinach, tomatoes and Swiss. Topped with fried onion frizzles and a Sternwheeler stout glaze. Served with beer battered fries.

STOUT AU JUS BURGER** 15

Seasoned beef patty, topped with caramelized onions, Swiss cheese, spinach and mayo. Served with Sternwheeler Stout au jus and beer battered fries.

HALIBUT BURGER 16.25

Fried halibut lightly coated in our Harvest Pale Ale beer-batter and topped with homemade tartar sauce. Served with beer battered fries.

CRAB CAKE SLIDERS 14

Two of our spicy crab cakes slider style. Lettuce, tomato, green onion, and Sriracha mayo on mini burger buns. Served with beer battered fries.

SANDWICHES

MAKE IT A WRAP - NO CHARGE

*ALL SANDWICHES ARE SERVED WITH A SIDE

ADD A CUP OF SOUP FOR 3

PRIME RIB DIP 14

Thin sliced prime rib on a toasted baguette with house made Sternwheeler Stout au jus.

Add: cheese +1 Sautéed mushrooms, onions, and peppers +.5 each

PULLED PORK SANDWICH 14.25

Bourbon BBQ sauce, pulled pork simmered in Runaway Red Ale, caramelized onions atop a hoagie. Coleslaw and crispy fried onions on top.

CALIFORNIA CLUB 14.5

Roasted deli-style cut turkey, applewood smoked bacon, avocado, tomatoes, lettuce and mayo. Your choice of sourdough, whole wheat or rye.

REUBEN ON RYE 13.75

Marbled rye, melted Swiss and thousand island topped with sliced corned beef and piled high with sauerkraut.

SPICY B.L.A.T 13.50

Thick cut cottage bacon, lettuce, tomato, avocado and chipotle mayo. Your choice of sourdough, wheat or rye.

SOUTHWEST CHICKEN WRAP 14.75

Grilled chicken breast, applewood smoked bacon, pepperjack cheese, avocado, diced tomato, diced onions, shredded lettuce, chipotle mayo and black beans. Served with our cilantro lime aioli.

SIDES

SEASONAL VEGGIES

ONION RINGS +2

FRIES

SWEET POTATO FRIES +2

SALAD

TRUFFLE FRIES +2

COLE SLAW

SEASONED MINI SPUDS +2

CAESAR SALAD +3

iceharbor.com

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KENNEWICK, WA 98336



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** Consuming raw, undercooked meats and seafood may increase your risk of food borne illness, especially if you have certain medical conditions.

AN 18% GRATUITY CHARGE WILL BE ADDED TO PARTIES OF 8 OR MORE. THANK YOU FOR BEING PATIENT WHEN CASHING OUT SEPARATELY. OUR AWESOME SERVERS CAN ONLY PROCESS EACH BILL AS FAST AS THE POINT OF SALE LETS THEM.

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