



All-Day Selections

Proudly Served Seven Days a Week

Cabin Snacks

SOUP OF THE MOMENT	\$9.00 \$12.00
Chef's Daily Brew	
BOVEE'S FIELD GREENS v+, GF	\$15.00
Imperial Tomato, Walla Walla Sweet Onion, Carrot, English Cucumber, Tomato Herb Vinaigrette	
FRIED SMOKED OYSTERS GF.....	\$17.00
Remoulade, Lemon	
DUCK WINGS GF	6 CT \$20.00
Teriyaki, Scallion	
AMERICAN LAGER ONION RINGS v	\$14.00
Walla Walla Sweet Onion, Jalapeño Ranch	
SMOKED PORK SLIDERS THREE COUNT.....	\$15.00
House BBQ, Coleslaw	

Thank You for Dining With us

From all of us at Shoreline Kitchen, we are so glad you chose to spend a part of your day with us. Located on the shores of the breathtaking Lake Crescent, we feel fortunate every day to call one of Olympic National Park's most treasured corners our home — and we love sharing it with guests like you.

Whether you came to lose yourself in the stillness of the lake, push your limits on the park's legendary trails, or simply breathe in the crisp, ancient air of the Olympic Peninsula, we hope this meal has given you the fuel and the warmth to make the most of every moment here. These mountains, forests, and waters have a way of staying with you long after you've headed home — and we hope a little piece of Olympic travels with you, too.

Safe travels, wherever the road leads next. We'd love to welcome you back to the table for breakfast — the views are just as beautiful, and the kitchen will be ready.

Until next time,

The Shoreline Kitchen Team

V+ VEGAN • V VEGETARIAN • GF GLUTEN-FRIENDLY

GLUTEN FREE BREAD IS AVAILABLE UPON REQUEST | PRODUCED IN A FACILITY THAT PROCESSES FOOD ALLERGENS.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. **Your comfort and safety are important to us.** Please inform your server of any food allergies or dietary restrictions and we will gladly do our best to accommodate you. Some menu items can be adjusted to meet dietary needs. Please note that our kitchen handles the major food allergens—including milk, eggs, wheat, soy, peanuts, tree nuts, fish, shellfish, and sesame—and cross-contact may occur.

Shoreline Classics

LOG CABIN GRAIN BOWL V+, GF	\$18.00
Brown Rice, Quinoa, Cabbage, English Cucumber, Bell Pepper, Chickpeas, Roasted Squash, Avocado Crema GRILLED CHICKEN +\$10	
SHORELINE FISH & CHIPS	\$26.00
Fried Rockfish, Meyer Lemon Tartar, Fries, Coleslaw	
SEASONAL MUSHROOM FLATBREAD PIZZA V	\$22.00
Garlic Base, Roasted Shallot, Gruyère, Fig Balsamic Reduction, Dressed Arugula	
BBQ BABY BACK RIBS GF	\$25.00 \$39.00
Fries, Coleslaw	

Trail-Ready

BOATHOUSE BURGER*	\$24.00
6 oz. Painted Hills Beef, Lettuce, Tomato, Onion, Sweet Pickles, Tillamook Cheddar, Brioche, Served Medium, Choice of Side	
BISON BURGER*	\$27.00
Roasted Shallot, Wild Mushrooms, Gruyère, Bistro Sauce, Ciabatta, Choice of Side, Served Medium	
DOCKSIDE CHICKEN SANDWICH	\$23.00
Avocado, Tomato, Arugula, Savory Pesto, Roasted Shallot, Ciabatta, Choice of Side	
SMOKED PORK SANDWICH	\$21.00
House BBQ, Coleslaw, Cowboy Onion, Brioche, Choice of Side	
SMOKED OYSTER COAST-BOY	\$24.00
Fried Oysters, Shredded Lettuce, Heirloom Tomato, Remoulade, French Roll, Choice of Side	
TURKEY DIP	\$22.00
Bacon, Gruyère, Heirloom Tomato, Natural Jus, French Roll, Choice of Side	
WOODLAND MUSHROOM TOAST V+	\$21.00
Wild Mushrooms, Roasted Shallot, Savory Pesto, Heirloom Tomato, Crispy Carrot, Toasted Ciabatta	

Sides

AVAILABLE À LA CARTE French Fries, Sweet Potato Fries, Coleslaw, Field Greens, Soup +\$2	\$7.00
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Refreshments

FROM THE FOUNTAIN Coke, Diet Coke, Dr. Pepper, Sprite, Fanta, Mello Yello, Iced Tea, Lemonade	\$3.00
FRESH JUICE Orange, Grapefruit, Apple, or Cranberry	\$5.00
BEDFORD'S CRAFT SODAS PORT ANGELES, WA	\$5.00
Root Beer • Ginger Ale • Marionberry Creme • Orange Creme Add Ice Cream +\$5	
LODGE LEMONADES Marionberry • Lavender • Spruce Citrus	\$6.00
BREWED COFFEE	\$4.00
CRAFTED TEAS Selections from Sequim Spice and Tea	CUP \$6.00 POT \$9.00
HOT APPLE CIDER OR HOT CHOCOLATE	\$5.00

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