

# Matt's Late Night

## Happy Hour

### \$6 Appetizers

#### Caesar Salad

Shaved parmesan, lemon, croutons,  
house-made Caesar dressing 10

#### Seafood Chowder

Halibut & shrimp in a creamy  
vegetable & port infused  
Dungeness crab stock 8

#### Sweet Potato Waffle Fries

Bleu cheese dipping sauce, chives  
& cracked pepper 10

#### Caprese Skewers

Fresh mozzarella, tomatoes,  
basil, balsamic reduction 9

### \$9 Appetizers

#### Flash Fried Calamari

Spicy marinara & lemon-garlic aioli 12

#### Cambozola Flatbread

Warm flatbread, white truffle oil, roasted garlic,  
cambozola cheese, balsamic reduction 13

#### Baked Oysters Matt

Spinach, pancetta, lemon beurre blanc 13

#### Wood-fired Lemongrass Beef Skewers

Flatiron steak, roasted peanut slaw & sauce 12

### \$10 Appetizers

#### Matt's Wings

Bleu cheese, celery & carrots  
Choice of Buffalo, BBQ, or Plain 14

#### Crispy Fried Oysters

Chipotle seasoned oysters, house-made ranch 14

#### Crab and Artichoke Dip

Dungeness crab, cream cheese, artichokes  
with rosemary croccantini crackers 14

#### Wood-fired Mixed Grill Skewers

Rotisserie chicken, prawns, & Andouille sausage  
with a honey garlic mustard glaze 14

### \$11 Appetizers

#### Matt's Killer Burger

Hand formed ground chuck sirloin, Honey molasses BBQ,  
Tillamook cheddar, Dijon mayo & French fries 16

#### Rotisserie Nachos

Guacamole, pico de gallo, chipotle sour cream  
Choice of chicken, prime rib or pulled pork 16

#### Prawn & Avocado Pizza

Pico de gallo, lime sour cream, mozzarella 15

#### Pan Roasted Manila Clams

White wine, lemon, capers, tomato & basil 17

Featured Daily Happy Hour Oysters  
Are \$1.25 each

#### \*Fresh Shucked Oysters

See our oyster sheet

All raw oysters are shucked to order in our  
Oyster Lounge. Served on the 1/2 shell  
over shaved ice with mignonette, fresh  
grated horseradish & cocktail sauce.

## Salads

#### Matt's House Salad

Mixed greens, shredded carrots, cherry tomatoes,  
house-made croutons & basil vinaigrette 8

#### Classic Spinach Salad

Balsamic-mustard vinaigrette, bacon, tomato,  
egg & mushroom 10

#### The Wedge

Iceberg, grape tomatoes, bacon, Walla Walla  
Sweet onion & Maytag bleu cheese dressing 10

Add chicken ~ 8

Add grilled or blackened salmon, calamari,  
fried oysters, bay shrimp or prawns ~ 10

#### Rotisserie Chicken Salad

Mixed greens, Roma tomato, Maytag bleu cheese,  
golden raisins, smoked almonds, basil vinaigrette  
Small 15 ~ Large 19

#### \*Sesame Seared Ahi

Napa cabbage slaw, soy sauce, rice wine-sesame  
vinaigrette, ginger & wasabi dressing 19

## Sandwiches & Steaks

Served with Haystack fries

Substitute fries with a salad, wedge,  
chowder, or sweet potato waffle fries  
for an additional charge

#### Applewood Grilled Chicken Sandwich

Tillamook cheddar, smoked bacon, lettuce,  
tomato, Dijon mayo & fresh guacamole 16

#### Beer Batter Salmon & Chips

Haystack fries, creamy slaw, tartar sauce  
Two piece 15 ~ Three piece 19

#### Beer Batter Halibut & Chips

Haystack fries, creamy slaw, tartar sauce  
Two piece 17 ~ Three piece 20

#### Steak Frites

Sliced Applewood-grilled flatiron steak,  
port demi, haystack fries 24

House made Desserts!  
Ask your server for today's selections.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or  
unpasteurized juices may increase your risk of food borne illness.