

Sunday Dinner at Useless Bay

Sunday Dinner Menu - Available 4:00 PM to 7:00 PM

Small Plates

Soup du Jour - Made fresh daily ~ 5 cup / 7 bowl

Gf Useless Bay House Salad

Baby greens, grape tomato, English cucumber, onion,
Carrot ~ Half size - 6.5 / Entrée size - 9

Gf Caesar Salad

Romaine, house made garlic croutons, aged Parmesan,
lemon ~ Half size - 7.5 / Entrée size - 10

Gf Asian Won Ton Salad

Carrot, cabbage, bean sprouts, peppers, greens,
romaine, soy ginger dressing ~ 11

Add to any salad: *Prawn Skewer - 6.5 / Chicken Breast - 5*
5oz. Coho Salmon - 8 / 5oz. Top Sirloin - 8

Grilled Chicken Quesadilla

Spinach tortilla, cheddar and jack cheese,
green onion, sour cream, pico de gallo ~ 10.5

Gf Seared Rare Ahi Tuna

Sesame chili crust, wasabi, pickled ginger ~ 12

Gf Steamed Penn Cove Mussels

Sambuca, pancetta, tomato, herbs, garlic, cream ~ 13

Coconut Jumbo Prawns

Coconut curry batter, sesame plum sauce,
cucumber seaweed salad ~ 12

Steak and Mushroom Flat Bread

Boursin cheese, filet mignon, red bell pepper,
caramelized onion, mozzarella, balsamic syrup ~ 12

Pepperoni Flat Bread Pizza ~ 10

Spicy "Street" Thai Basil Chicken

Fried egg, Thai basil, jalapeno, oyster sauce,
sambal, Jasmine rice ~ 13

Large Plates

Alaskan True Cod Fish and Chips

American lager beer batter, coleslaw,
house recipe tartar sauce, lemon ~ 2 piece - 13 / 3 piece - 16

Fried Chicken Dinner

3 Pieces, mashed potatoes, country gravy, seasonal vegetable,
buttermilk biscuit with honey butter ~ 17.5

Gf Useless Bay Sunday Night Burger Bash

Classic Cheeseburger, bistro sauce, Tillamook cheddar ~ 12

Triple B, blue cheese, balsamic onions, bacon ~ 14

Hawaiian, pineapple, ham, teriyaki, Swiss ~ 13

Southwest, green chilies, pepper jack, chipotle mayo ~ 12.75

Blackened Chicken, guacamole, Swiss, spring greens ~ 13.25

Western, BBQ sauce, onion rings, cheddar ~ 13

Coho Salmon, tartar sauce, cheddar, bacon ~ 15.75

Tortellini with Pit Ham and Peas

Shallots, garlic, white wine, cream, basil, Parmesan cheese, sautéed spinach, roasted grape tomato ~ 18

Gf Blackened Coho Salmon Salad

Romaine, tomato, cucumber, hazelnuts, goat cheese,
lemon, BBQ ranch dressing ~ 16

Gf Grilled Chicken Linguine

Pancetta, roasted garlic cream, zucchini, mushroom, tomato,
herbs, white wine, Parmesan ~ 20

Gf Whidbey Island Seafood Sauté

Crab, scallops, prawns, salmon, cod
Papaya ginger beurre blanc, blackberries, toasted hazelnuts,
zucchini, mushrooms, herbs, white wine, gaufrette chip ~ 25

Gf Prime "Nebraska Corn Fed" Top Sirloin

10oz center cut, dry rubbed, blue cheese port wine butter ~ 26
Add prawn skewer ~ 6.5

GF = Gluten free or kitchen can make gluten free

20% service charge is added to your bill and is distributed to all the staff preparing and serving your food and beverage.

Any tips above and beyond the service charge will go exclusively to your server.

The health department would like to remind you that consuming raw or undercooked proteins may increase your risk of food borne illness.