

Astoria Landing



Bites & Snacks

NEW Salty Bites \$11

Lightly salted pretzel bites served with roasted red pepper beer cheese

Crispy Calamari \$13

Lightly breaded calamari and hot peppers served with chipotle remoulade

Gf Landing Wings \$15

Wings tossed in choice of sauce. Served with Bleu Cheese & Celery

+ Mild, Hot, Honey Hot, Pineapple-Teriyaki, Garlic Parmesan, Sweet Chili

NEW Sweet Chili Calamari \$14

Lightly breaded calamari tossed in sweet chili, and topped with sesame seeds

🌱 Conch Fritters \$13

Tender pieces of finely chopped Conch, bell peppers, celery and green onions mixed into a traditional seasoned batter. Fried to golden perfection with a side of Caribbean tartar

No. 10 Can Nachos \$15

Perfectly layered nachos with roasted red pepper beer cheese, shredded lettuce, black beans, onions, tomatoes, and jalapeños. Finished with salsa and sour cream

+ Choice of ground beef or chicken

🌱 Crabby Bites \$12

Lump crab meat, minced jalapeños, green onions, fresh mozzarella and cream cheese which is then breaded and fried until golden brown. Served with sweet chili sauce

🌱 Contains Crustaceans or Shellfish

Gf Gluten Free

Salads & Quinoa Bowls

Gf Add Protein: Mahi-Mahi \$4, Chicken \$3, Grilled Shrimp \$4

House Salad \$10

Romaine lettuce, carrots, tomatoes, onions, cucumbers

+ Italian, Ranch, Bleu Cheese, Zesty Avocado

Buffalo Chicken Salad \$14

Romaine lettuce, tomatoes, onion, celery, crispy chicken tossed in buffalo sauce

+ bleu cheese dressing served on side

Traditional Caesar Salad \$10

Romaine lettuce, parmesan cheese, croutons

+ Tossed with Caesar dressing

Grilled Vegetable Quinoa Bowl \$11

Portabella mushrooms, bell peppers, carrots, spinach, and topped with zesty avocado sauce

+ brown rice & quinoa as base

Island Quinoa Bowl \$11

Spinach, cilantro, shredded coconut, pineapple, bell peppers, cucumber, and topped with zesty avocado sauce

+ brown rice & quinoa as base

Sunrise Quinoa Bowl \$11

Bacon, fried egg, spinach, portabella mushrooms, tomatoes, parmesan cheese, and drizzled with sriracha honey

+ brown rice & quinoa as base

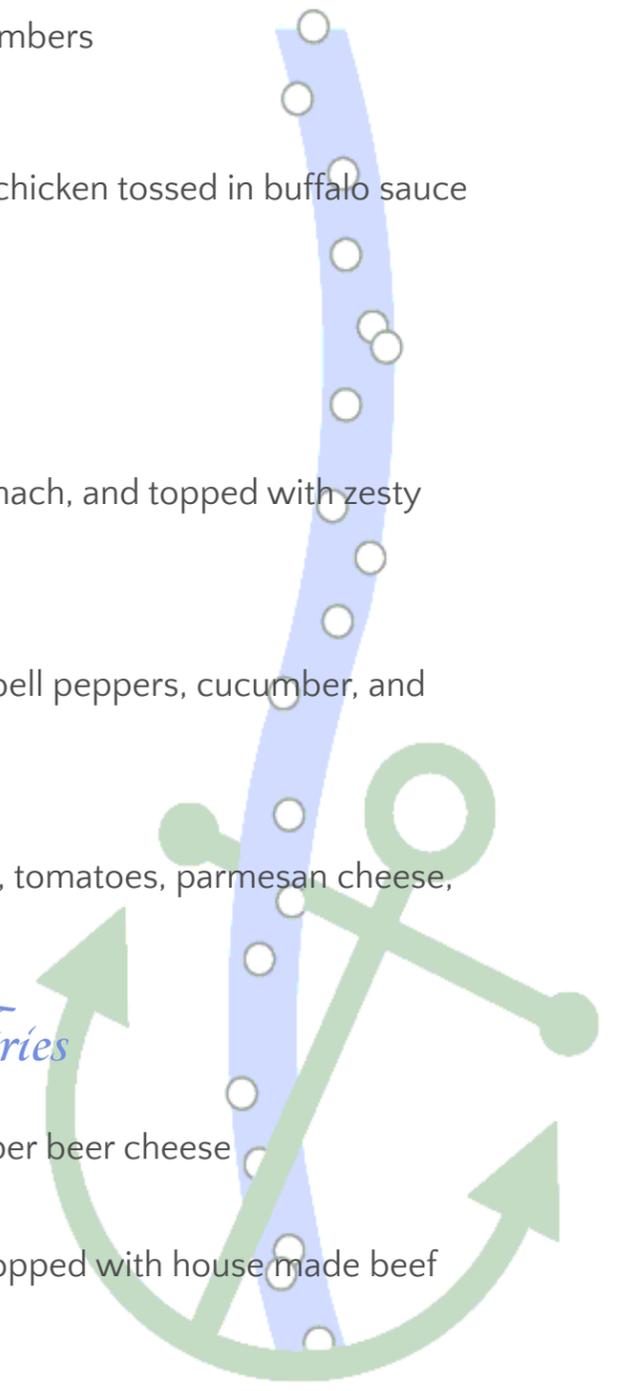
Specialty Fries

Beer Cheese \$8

Large order of fries topped with roasted red pepper beer cheese

Poutine \$11

Fries tossed in truffle oil and parmesan cheese. Topped with house made beef gravy and melted white cheddar cheese curds



Gluten Free Rolls Available

Landing Baskets

Served with choice of side: French Fries, Southwest Quinoa Salad, Apple Coleslaw

The Cuban \$14

Smoked pulled pork, ham, Swiss cheese, pickles, Carolina BBQ mustard on a pressed house made Cuban loaf

Southern Fried Chicken Tenders \$14

Tenders battered and fried to order

+ Served with Honey Mustard & BBQ

Shrimp Po' Boy \$14

Fried shrimp, crispy bacon, lettuce, tomato, and pickles with chipotle remoulade on house made Cuban loaf

Mahi Fingers \$14

Strips of Mahi-Mahi battered and fried to order. Served with apple coleslaw and Caribbean tartar sauce

Crab Cake Sandwich \$14

House made crab cake topped with tomato, onions, spinach, and Caribbean tartar

+ Add \$1 Enjoy your crab cake over a bed of quinoa with toppings instead of a toasted bun

Lock 11 \$14

Seasoned Mahi-Mahi or Chicken on a house made Cuban loaf. Topped with arugula, tomatoes, onions, and finished with zesty avocado sauce

+ Choice of cheese: American, Cheddar, Pepper Jack, Swiss

NEW Pulled Pork Sandwich \$14

Smoked pork drizzled with bbq sauce and topped with sautéed onions, and apple coleslaw

Marina Burger \$14

House blend burger topped with lettuce, tomato, and onions. Choice of Cheese: American, Cheddar, Swiss, Pepper Jack

+ Substitute for Beyond Burger + Add Bacon \$1.50

SPICY Pepper Island Burger \$15

House blend burger topped with crispy bacon, melted pepper jack cheese, grilled pineapple, jalapeños, spinach and finished with an intense Teriyaki drizzle!

+ Substitute for Beyond Burger

Our menu consists of products containing tree nuts, peanuts, butter, soy, shellfish, crustaceans, wheat and eggs. We ensure you that our kitchen staff takes steps to minimize the risk of cross contamination when it comes to prepping your meal. There is no guarantee that any of our products are safe to consume for people with any of the above listed allergies.

"Let's Taco Bout It"

Join us every Thursday for Tacos & Tequila Night 4pm-10pm

GF Three corn or flour tortillas served with side of Southwest Quinoa Salad

Landlubber \$12

Seasoned beef or chicken tacos with Mexican blend cheese, diced tomatoes, shredded lettuce, jalapeños

+ Salsa and sour cream on side

Cast Away Shrimp \$14

Grilled shrimp tossed in sweet chili sauce. Topped with cilantro lime confetti cabbage

Chicken Bacon Ranch \$12

Seasoned chicken and crispy bacon topped with shredded lettuce, diced tomatoes, and a drizzle of ranch dressing

Reel Catch \$14

Mahi-Mahi grilled or fried to a golden brown. Topped with cilantro lime confetti cabbage, and a drizzle of house made zesty avocado sauce

+ Apple coleslaw served on side

Buffalo Chicken \$13

Seasoned chicken tossed in buffalo sauce, lettuce, shaved carrots, bleu cheese crumbles, and drizzled with ranch dressing

Pulled Pork \$14

Smoked pork with cilantro lime confetti cabbage, fried onions, and a drizzle of savory BBQ

+ Apple coleslaw served on side

New Plastic straws will not be given to customers for soft beverages unless requested!

If you have a food allergy or any special dietary requirements, please make your server aware as you place your order.