

Jazzy JOSHUA'S



RESTAURANT
& LOUNGE
Menu

11am to Close

Open 365 Days A Year

Appetizers, Soups & Sides

BAY SHRIMP COCKTAIL

\$16.99

With shredded iceberg lettuce,
cocktail sauce & crackers

STEAMER CLAMS

Manila clams cooked with onion,
bell peppers, wine, butter & herbs.
served with garlic bread

1 lb \$15.99

2 lb \$21.99

CAJUN PRAWNS

\$12.99

5 Spicy, sautéed prawns
Served with garlic bread

CLAM STRIPS

\$10.99

Served with tartar or cocktail sauce

MOZZARELLA STICKS

Served with marinara sauce

4 Sticks \$8.99

8 Sticks \$13.99

CHICKEN WINGS

Plain & Seasoned, BBQ, or Buffalo,
Served with celery & choice of dressing

6 Wings \$12.99

12 Wings \$20.99

CALAMARI FRIES

\$14.99

8 sticks served with aioli sauce

QUESADILLA or NACHOS

\$11.99

Cheddar cheese, green onion, tomato &
olive, served with salsa & sour cream

With chicken, beef or shrimp \$15.99

SOUP OF DAY

Cup \$5.49 / Bowl \$7.99

BREAD BOWL W/CHOWDER

\$12.99

CUP OF CHOWDER

\$6.49

BOWL OF CHOWDER

\$9.99

CHOWDER CAESAR SURPRISE

\$18.99

Baked sourdough bread bowl filled with
clam chowder, served with a side Caesar
salad / Add Bay Shrimp for \$4.99

POTATO SALAD

\$5.99

MASHED POTATOES

\$5.99

Real mashed potatoes with turkey or
beef or country gravy

BAKED POTATO

\$7.99

Served with sour cream & butter

TWICE BAKED POTATO

\$8.99

A blend of potato, sour cream, cheese,
bacon & chives, baked, then topped with
hollandaise sauce

GRILLED MIXED VEGGIE

\$5.99

COLESLAW

\$5.99

ONION RINGS

\$7.99

FRENCH FRIES

\$5.99

TATER TOTS

\$6.99

SWEET POTATO FRIES

\$6.99

GARLIC BREAD

\$4.49

Consumption of raw or undercooked meat, poultry, seafood or eggs may increase risk of food borne illness. Alert your server of any special dietary needs.

Gratuity may be added for parties of 8 or more

Burgers & Sandwiches

Burgers & Sandwiches are served with your choice of one side from List A

List A:	French fries, Cup of Soup, Baked Potato with Sour Cream & Butter, Mashed Potatoes & Gravy, Potato Salad, Garden Salad or Coleslaw
Upgrade Your List A Side:	\$2.99 for Twice Baked Potato, Sweet Potato Fries, Onion Rings or Tater Tots \$3.99 for Salad Bar (One trip)
Add to Burger/Sandwich & Side:	\$6.99 for Salad Bar (One trip)

DELUXE BURGER	\$13.99	CLUB HOUSE	\$16.99
1/3 lb ground sirloin burger		Ham, turkey, bacon, cheddar, tomato, lettuce, mayonnaise with 3 slices of your choice of bread	
CHEESE BURGER	\$14.99	CROISSANT CLUB	\$16.99
BACON CHEESE BURGER	\$16.49	Ham, turkey, bacon, cheddar, tomato, lettuce, mayonnaise on a fresh baked croissant	
JOSHUA BURGER	\$17.49	PATTY MELT	\$14.99
Bacon, mushroom & cheddar		Hamburger, grilled onions & swiss cheese on grilled rye bread	
IMPOSSIBLE BURGER	\$15.99	REUBEN	\$15.99
FRIED TRUE COD BURGER	\$15.99	Grilled rye bread filled with swiss cheese, corned beef, sauerkraut, thousand island dressing	
Served on a toasted bun with tartar sauce on the side		GRILLED CORNED BEEF	\$14.99

Burgers are served on a toasted bun with house spread, lettuce, tomato & onion.

Add Double Hamburger Meat \$4.99,

2 Slices of bacon \$3.50 or Extra Cheese \$1.99

Sandwiches

HOT TURKEY SANDWICH	\$17.99	CLASSIC BLT	\$15.99
Open faced roasted turkey sandwich served with cranberry sauce		Crisp bacon, lettuce & tomatoe on your choice of bread	
HOT BEEF SANDWICH	\$17.99	FRENCH DIP	\$16.99
Open faced roast beef sandwich served with sliced tomatoes		Thin sliced beef on a toasted French roll served with au jus	
SHRIMP MELT	\$19.99	HAMBURGER DIP	\$15.99
Bay Shrimp, cheddar cheese & thousand island on grilled sour dough		1/2 lb of grilled chopped sirloin on a French roll served with Au Jus	

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Entrees

Entrees are served with mixed vegetables & your choice of one side from List A

List A:	French fries, Cup of Soup, Baked Potato with Sour Cream & Butter, Mashed Potatoes & Gravy, Potato Salad, Garden Salad or Coleslaw
Upgrade Your List A Side:	\$2.99 for Twice Baked Potato, Sweet Potato Fries, Onion Rings or Tater Tots \$3.99 for Salad Bar (One trip)
Add to Entrée & Side:	\$6.99 for Salad Bar (One trip)

PRIME RIB (Available after 4pm) *Limited availability* House seasoned and slow roasted for hours, then carved to order. Served with au jus & horseradish 8 oz \$25.99 13 oz \$31.99	LIVER & ONIONS \$21.49 Lightly seasoned beef liver, grilled & smothered with onions
HOUSE CUT STEAKS Charbroiled with our house blend of herbs & spices 8 oz Top Sirloin \$22.49 12 oz Ribeye \$26.99 Shrimp & Hollandaise + \$7.99	SALMON \$24.99 Pacific NW Salmon lightly seasoned & grilled
CHICKEN FRIED STEAK \$21.99 8 oz house cubed beef steak topped with country, sausage or brown gravy	JUMBO PRAWNS \$22.99 Choose breaded & fried, served with cocktail sauce, Sauteed in white wine & herbal butter or Cajun seasoned with spice & butter
CHOPPED SIRLOIN \$20.99 Ground sirloin topped with grilled onions & mushrooms	FRIED OYSTERS \$22.99 Eight local oysters breaded & seasoned in house and served with cocktail or tartar sauce
TURKEY DINNER \$21.49 House roasted turkey breast over stuffing with turkey gravy, steamed vegetables & cranberry sauce	RAZOR CLAMS \$26.99 *Seasonal* A Pacific NW Delicacy, coated with seasoned bread crumbs & grilled golden, served with tartar sauce
	STEAMER CLAMS 1 lb \$21.99 / 2 lb \$26.99 Manila clams steamed with onions, bell peppers, wine, butter & herbs. Served with garlic bread

Add to Your Entree

4 FRIED OYSTERS \$10.99	GRILLED SALMON (5oz) \$12.99
1 GRILLED RAZOR CLAM \$13.99	FRIED CLAM STRIPS (4 oz) \$7.99
1 LB STEAMER CLAMS \$12.99	FRIED COD (2 pieces) \$9.99
5 HERBAL SAUTEED PRAWNS \$10.99	FRIED CALAMARI (6 pieces) \$11.99
5 CAJUN SAUTEED PRAWNS \$10.99	8OZ TOP SIRLOIN \$12.99
4 FRIED PRAWNS \$9.99	

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From The Fryer

FISH & CHIPS

Beer battered true cod.

Served w/fries & coleslaw

Small (3 Piece) \$16.49

Large (4 Piece) \$18.49

CHICKEN STRIPS

Served w/fries or coleslaw

Small (3 Piece) \$13.99

Large (5 Piece) \$16.99

CLAM STRIPS

Served w/fries & coleslaw \$16.99

Seafood Platter

Choose From

Grilled Salmon, Grilled Razor Clam,
Steamer Clams, Sauteed Herbal, Sauteed Cajun or

Fried Jumbo Prawns, Fried Oysters,
Fried Clam Strips, Fried Cod, Fried Calamari

3 Items \$25.99

4 Items \$30.99

5 Items \$35.99

Salads

P.A.'S ONLY SALAD BAR \$12.99

Add a cup of soup + \$3.49

Add a cup of chowder +\$4.99

Add to Entrée & A Side (one trip) \$6.99

SIDE SALAD

Garden \$6.99

Caesar \$7.99

Add Bay Shrimp \$4.99

CHOWDER CAESAR SURPRISE \$18.99

Baked sourdough bread bowl filled with
clam chowder, served with a side Caesar salad

Add Bay Shrimp \$4.99

Entrée Salads

SHRIMP LOUIE \$19.99

Fresh greens topped with bay shrimp,
boiled egg, tomato, & cucumber with
thousand island dressing

CHEF \$18.99

Fresh greens topped with sliced ham, turkey,
cheddar & jack cheese, boiled egg, cucumber
& tomato

ASIAN CHICKEN \$18.99

Fresh greens topped with fried chicken
green onions, pineapple, almonds & crispy
wonton strips. Served with sesame dressing

CAESAR \$15.99

Romaine lettuce & house croutons tossed
with house Caesar dressing & shaved parmesan
Chicken Breast +\$4.99 / Bay Shrimp +\$6.99

COBB \$18.99

Fresh greens topped with grilled chicken
Bacon bits, boiled egg, blue cheese, tomato &
olive

TACO \$19.49

Crispy tortilla bowl filled with fresh greens,
seasoned beef or chicken, tomatoes, olives,
green onions, & cheddar cheese, served
with salsa & sour cream (jalapenos by request)

Half size Salad \$2.99 less



Loyal Locals Diner's Card

Ask your Server for a Loyal Local's Diners Card.
You'll earn one stamp for each Entrée meal you
purchase with a beverage. Enjoy \$10.00 off an
Entrée meal with 10 stamps.



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Breakfast All Day

STEAK & EGGS

Choice of steak seasoned & grilled with two eggs, hash browns & toast.

8oz Top Sirloin \$20.49 / 12oz Ribeye \$24.99

CORNED BEEF HASH

\$14.99

Served with two eggs, hash browns & toast

CROISSANT SANDWICH

\$15.99

Buttery croissant filled with scrambled eggs, cheddar cheese & choice of ham, bacon or sausage. Served with hash browns

PRIME RIB CASSEROLE

\$16.99

Diced prime rib, red potatoes, onions, bell peppers & cheddar cheese, scrambled together with eggs

VEGGIE TATERS COMBO

A mix of diced red potatoes grilled with bell peppers, mushrooms & onions, topped with cheddar cheese

Ala Carte

\$10.49

With two eggs & toast

\$ 14.99

With two eggs, toast & bacon, ham or sausage

\$17.99

CHEESY SCRAMBLE

\$13.99

Three eggs scrambled with cheddar cheese, served with hash browns & toast
Add ham +\$1.99

VEGGIE SCRAMBLE

\$17.99

Onions, peppers, spinach, mushrooms and tomato scrambled with three eggs and cheddar cheese. Served with hash browns & toast

SHRIMP SCRAMBLE

\$18.99

Bay shrimp scrambled with three eggs and cheddar, topped with hollandaise Sauce
Served with hash browns & toast

TRADITIONAL

\$14.99

2 eggs, bacon, ham or sausage, hash browns & toast

Beverages

COFFEE / DECAF

\$3.49

HOT TEA

\$3.99

Basket of assorted tea served with honey

HOT CHOCOLATE

\$3.99

Topped with whipped cream

HILLBILLY MOCHA

\$4.25

1/2 Coffee & 1/2 Hot Chocolate

Topped with whipped cream

MILK

\$3.99

ICED TEA

\$3.99

RASPBERRY ICED TEA

\$4.49

LEMONADE

\$3.99

STRAWBERRY LEMONADE

\$4.49

JUICE

\$3.99

Apple, Cranberry, Pineapple, Grapefruit, Tomato, V8

ORANGE JUICE

\$4.49

SODA

\$3.99

Coke, Diet Coke, Mr. Pibb, Sprite, Barq's Root Beer, Mello Yellow

BEDFORDS SODA

\$4.25

Orange, Vanilla Crème, Rootbeer
Ginger, Marion Berry Crème

RED BULL SPRITZER

\$6.99

Orange, Strawberry, Raspberry, Blue Raspberry, Blackberry, Watermelon, Kiwi, Cherry

ITALIAN SODA

\$5.99

Orange, Strawberry, Raspberry, Blue Raspberry, Blackberry, Watermelon, Kiwi, Cherry
with cream

\$6.25

ICE CREAM FLOAT

\$6.99

ARNOLD PALMER

\$4.49

Iced tea & lemonade

For Wine, Beer & Cocktail options there is a "Drink Menu" at your table. Enjoy!

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Wine

HOUSE WINES

Washington

14 Hands

Glass \$8.5 / 1/2 Carafe \$18 / Bottle \$27

Cabernet Sauvignon, Merlot, Chardonnay

California

Canyon Roads

Glass \$7 / 1/2 Carafe \$15 / Bottle \$24

Cabernet Sauvignon, Merlot, Chardonnay

PREMIUM WINES

Glass \$9 / 1/2 Carafe \$19 / Bottle \$28

Washington

Colombia Crest Grand Estates Syrah

St Michelle Riesling

New York

Red Blend Portugal

California

Kendall Jackson Sauvignon Blanc

“JAZZIN IT UP!” PREMIUM WINES

Glass \$11 / Bottle \$40

Josh Cellers

Hearth Cabernet Sauvignon

Paso Robles

Josh Cellers Reserve

Cabernet Sauvignon

Glass \$16 / Bottle \$45

CHAMPAGNE

HOUSE

Split \$8 / Bottle \$25

KORBEL

Split \$9 / Bottle \$29



Beer

ON TAP

16oz-\$8 / 32oz-\$15 / 64oz-\$28

Portland Oregon

Widmer Hefeweizen

Seattle Washington

Manny's Pale Ale

Bodhizafa IPA

Elysian Space Dust IPA

Elysian Dragonstooth Stout

Johnny Utah Pale Ale

Redmond Washington

Mac & Jack's African Amber

St Louis Missouri

Bud Light Anheuser Busch

IMPORT MICRO BOTTLES \$7

Angry Orchard Hard Cider, Blue Moon,

Belgian White, Corona, Stella

IMPORT MICRO BOTTLE \$9

Quilter's Irish Death (22oz)

DOMESTIC BOTTLES \$6

Budweiser, Bud Light, Coors Banquet,

Coors Light, Miller Lite, Miller High Life,

Michelob Ultra Gold

NON ALCOHOL BOTTLES \$6

Heineken.00

CANS \$6

White Claw Hard Seltzer, Truly Hard Seltzer,

Guinness (14.9oz)

CANS \$5

Pabst Blue Ribbon (16oz)

Rainier (16oz)



Cocktails

LONG ISLAND ICED TEA	\$15
Vodka, Rum, Gin, Triple Sec, Sour Mix, & Coke on ice in a tall frosted mug	
MIMOSA	\$7
Champagne with Orange or Cranberry Juice	
COFFEE NUDGE	\$9
Brandy, Kahlua & Coffee topped with Whipped cream	
BAILEY'S & COFFEE	\$9
Coffee, Bailey's Irish Cream, Topped with whipped cream	
BLOODY MARY	\$10
House made Bloody Mary Mix Vodka & Garnish	
BLOODY CAESAR	\$11
Vodka, Clamato Juice, Worcestershire Tobasco, Horseradish & Garnish	
SPIKED STRAWBERRY LEMONADE	\$10
Vodka, Lemonade & Puried Strawberries on Ice	
LEMON DROP	\$9
COSMO	\$9
Raspberry & Blueberry	
TEQUILA SUNRISE	\$9
Tequila, Orange Juice & Grenadine On Ice	
MOSCOW MULE	\$10
Bedford's Ginger Beer, Vodka & Lime over ice	
MANHATTAN	\$10
Bourbon, Bitters, Sweet Vermouth Maraschino Juice & Cherries over ice	
MARGARITA	\$10
On The Rocks	
RON'S DUCK FART SHOT	\$10
Crown Royal, Bailey's & Kahlua	
FULL BAR	
(Ask Bartender for house liquor prices)	

Dee's Desserts

WILD BERRY COBBLER	\$7.99
APPLE PIE	\$6.99
BANANA CREAM PIE	\$6.99
CHOCOLATE CREAM PIE	\$6.9
COCONUT CREAM PIE	\$6.99
PEANUT BUTTER PIE	\$6.99
KEY LIME PIE	\$6.99
MOUSSE CHOCOLATE CAKE	\$6.99
CARROT CAKE	\$6.99
HOT FUDGE SUNDAE	\$7.49
STRAWBERRY SUNDAE	\$7.49
ICE CREAM DISH	\$4.49
ALA MODE	\$1.99

