

# North Shore Lagoon

## STARTERS

### Good Honest Soup

cup 5 / bowl 7

### Dragon Boats GF DF

spiced pork meatballs, pickled daikon & carrot slaw, cilantro, sriracha mayo & fried shallots served in lettuce cups 14

### Thai-Dyed Tacos GF DF

pulled pork, pickled daikon-carrot slaw, jalapeño, sriracha sour cream, cilantro 11.50

### Cajun Tots VE GF DF

peppercorn ranch 7.25 / 10.50

### Thai-Style Sweet Potato Fries VE GF DF

sriracha mayo 10

### Terminator Onion Rings VG

1-lb of Terminator Stout onion rings. Served with sriracha mayo 11

### HuHu Moa DF

tempura battered chicken, mai thai glaze, carrot and daikon slaw, cilantro, sesame 12

### Kung Pow Cauliflower GF DF VG

tempura battered with spicy sesame soy sauce and peanuts 8.50 \*EGG

## Salads

### North Shore Green Salad VE DF GF

lettuces, grape tomatoes, island marinated onions, wonton strips, cucumber, watermelon radish 11

### Black Garlic Caesar GF

chopped romaine, croutons, parmesan, lemon, black garlic Caesar dressing 12

### Thai Chop GF DF

cabbage, romaine, red bell pepper, boc choy, celery, onion, cilantro, ginger peanut dressing, orange, wonton strips, almond 12

### Add protein to any salad

Fried Tofu 2 Grilled Chicken 4.5

Seared Salmon 8 Seared Ahi 9

## Mune Louie

chilled rice noodles, romaine, cabbage, cucumber, bean sprouts, boc choy, celery, bell pepper, onion, mai thai dressing

Choose your style below....

Spicy Fried Tofu w/ two spring rolls 14.50 GF VE

Lemongrass Chicken w/ tom kah peanuts 16.50 GF DF

Seoul City Steak bites w/ kimchi 17.50 GF DF

Seven Spiced Ahi w/ tsukemono and wasabi aioli 18.50 GF DF

## HAPPY HOUR MONDAY—FRIDAY 3-6 and 10-close

~~\$3.75~~

Fresh-Cut Fries VE DF GF

Cajun Tots with buttermilk ranch dressing VE DF GF

Tortilla Chips & Salsa w/ Mango Salsa VE DF GF

Island Cannoli Fried banana w/ whip cream DF

Single Taco Pork or chef's choice fish

Northshore Salad pickled red onion, cucumber & grape tomatoes with your choice of dressing VE DF GF

~~\$5.00~~

Single Scoop of Painkiller Sherbet 21+ only! VE GF

Black Garlic Caesar Salad chopped romaine, croutons, Parmesan cheese & Black Garlic Caesar dressing GF

Musubi w/ Seoul city GF DF

~~\$7.75~~

Thai-Style Sweet Potato Fries w/ Sriracha Mayo VE

Onion Rings w/ Sriracha Mayo

Tempura Battered Chicken Bites choose your style :

HuHu Moa— Mai Tai Glaze w/ carrot and daikon DF

VooDoo— Buffalo Style w/ bleu cheese crumbles and celery

Twist & Stout— Terminator honey mustard w/ green apple DF

~~\$8.50~~

Seared Ahi pickled ginger and wasabi aioli GF

Seoul City Steak Bites w/ sesame, green onion & kimchi GF

\*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of foodborne illness.

This kitchen does process peanuts, tree nuts, shellfish and gluten. We make every effort to minimize contact with allergens. 8/17

VG vegetarian

VE vegan

DF dairy free

GF gluten free

Denotes dietary need can be accommodated with preparation adjustment

**Chef- Christopher Allen**

## LAGOON SPECIALTIES

### Coconut Shrimp & Sweet Potato Fries DF

island slaw & mango-habanero mayo 14.50

**Kalbi Short Ribs** tamari marinated beef short ribs, kimchi, coconut jasmine rice 14 GF DF

**Three Pigs Mac'n'Cheese** noodles, cheddar, house made pulled pork, Hill's Canadian bacon, bacon, panko 15

**Poolside Ahi** diced ahi, wonton chips, lime, pink sea salt, mango pico de gallo, wasabi cream, avocado 14 .50 GF DF

## SANDWICHES & BURGERS GF

Served with your choice of fresh-cut fries or tater tots

Add Cajun .50

Sub a small green salad, sweet potato fries or cup of soup for 1

Sub a gluten-free bun for 2

**Banh Mi Sandwich** a traditional Vietnamese sandwich served on a toasted baguette with sriracha mayo, cilantro, spicy slaw, cucumber. Choose your style below.... DF

**Tofu** 13.50 / **Pork** 14.50 / **Chicken** 16.50

**Hawaiian Cubano** house-smoked pulled pork, Canadian bacon, caramelized pineapple mustard, Swiss cheese & pickles on a toasted hoagie roll 14.50 DF

**Thai-Dyed Dragon** Thai-spiced chicken, daikon radish & carrot, jalapeño, cilantro, shredded lettuce, sriracha mayo 15.95 DF

**North Shore Lagoon Burger\*** 6-oz fresh all-natural Country Natural Beef patty on a buttery brioche bun with shredded lettuce, tomato, red onion, pickles & secret sauce 12.25

Add cheese 1 Add bacon 2 Sub Garden Patty 1 ++

**Dungeon\*** Swiss cheese & grilled mushrooms 14.25

**Communication Breakdown\*** Tillamook® cheddar cheese, grilled mushrooms, onions & bell peppers 14.25

**Captain Neon\*** blue cheese dressing & bacon 14.75

**Wilbur's Jumbo Deluxe \*** bacon, Tillamook® cheddar cheese & a fried egg 15.75

**Hawaii Five-O\*** Canadian bacon, Tillamook® cheddar cheese, pineapple, mango-habanero mayo, Seoul city sauce 16.45

~All Sandwiches can be made gluten or dairy free with alterations. We also carry vegan mayonnaise.

++ Garden patty contains cottage cheese and is not gluten free

## PIZZAS GF

made with our house-made dough

Substitute a small gluten free pizza crust 3

**Margherita** fresh mozzarella, pomodoraccio tomato, basil 12.75/ 26.75

**Tropical Storm** Pepperoni, pineapple, jalapeño, mozzarella & parmesan cheeses 13.50 / 32

**Hawaiian Style** Canadian bacon, pineapple, pomodoraccio tomato & cheddar cheese 13.50 / 32

**Barbecue Chicken** roasted chicken, smoked mozzarella, bell peppers, red onion & fresh cilantro with Hammerhead BBQ sauce 14.75 / 33 GF

## DESSERTS

### THE BANANA SPLIT 11

banana coated in brown sugar then wrapped in wonton wrappers and deep fried served with two scoops of house-made vanilla ice, chocolate sauce, whipped cream, strawberry

### BLACK AND TAN BROWNIE 7.50

Rich fudge brownie with cheesecake swirled into the top home-made vanilla ice cream with caram-ale syrup

### KAHLUA CRÈME BRÛLÉE 7

a classic preparation with a twist

### PINEAPPLE UPSIDE DOWN CAKE 8

house-made Hawaiian classic

### COCONUT SORBET 9 VE

served with toasted coconut

### PAINKILLER SHERBERT 11 GF

our best selling cocktail in dessert form

served with a nutmeg shortbread cookie 21+ only!

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