

AMY'S ON THE BAY

Established 2006

PORT ORCHARD, WA

appetizers

GF "DIY" Chicken Lettuce Wraps

Stir fried chicken breast and vegetables in our sake, soy marinade with a side of sweet chili lime sauce. Served with hybrid iceberg & romaine lettuce "wrappers". \$12.99

♥ Hand Made Pacific Crab Cakes

Hand made individually in house with Pacific cold water crab, a crispy panko crust and a hint of onion and celery for additional flavor. Served with sweet chili lime and orange simple syrup sauces. \$18.99

GF 🌶️ Fresh Steamer Clams

Fresh steamer clams simmered in our white wine broth with onions, bell peppers, jalapenos, bacon, & garlic. Served with crostini. \$13.99

Fried Calamari Strips

Tender, hand breaded to order, strips of calamari steak fried & served with a sambal aioli. \$10.99

★ ♥ Hawaiian Style Saku Tuna Poki

Sashimi grade Saku tuna, diced cucumber, saifun rice noodles & crispy fried wonton strips are tossed in our poki marinade & topped with wasabi aioli. \$16.99

✳️ Mushroom Gratan

Sauteed mushrooms in a cream sherry sauce and topped with our Italian three cheese blend. Served with focaccia. \$9.99

GF ★ Fresh Locally Harvested Oysters On The Half Shell

Schucked to order. \$13.99

✳️ Grand Marnier White Prawns

White prawns in a Grand Marnier cream served with orange segments. \$13.99

soups & salads

You may add to any salad: blackened or grilled chicken or bay shrimp for \$4. Blackened salmon filet will be market priced due to the cancellation of various salmon species. While we only serve wild Alaskan sockeye salmon, the salmon shortage has increased the demand for sockeye.

♥ New England Style Clam Chowder

Bacon is what makes our chowder so delicious!
Cup \$3.99 / Bowl \$5.99

French Onion Soup

Made from scratch! Cup \$4.99 / Bowl \$6.99

GF House Mix Greens Salad

Arcadian mixed greens topped with carrots, red onion, watermelon radish, tomatoes, and cucumber. Served with your choice of dressing: ranch, bleu cheese, sesame soy vinaigrette, balsamic vinaigrette, louie, caesar or oil/vinegar. \$4.99

♥ Sourdough Bread Bowl & Salad Combo

Amy's Signature clam chowder in a buttered & toasted bread bowl with a side salad. \$11.99

GF Northwest Cioppino Stew

A hearty stew with Northwest fish, clams, calamari & white prawns simmered in our herb & fennel broth. Served with focaccia. \$12.99

GF ✳️ Mango Sorbet Kale Salad

Chopped kale greens topped with candied almonds, apple match sticks, orange segments & a scoop of mango sorbet. \$11.99

GF Seafood Chop Salad

Chopped hybrid iceberg & romaine lettuce topped with Pacific cold water crab, bay shrimp, hard boiled egg, red onion, avocado, tomato, and an Italian three cheese blend. Served with focaccia. \$18.99

GF Caesar Salad

Chopped hybrid iceberg & romaine lettuce tossed with a shaved Italian three cheese blend, herb focaccia croutons & our house Caesar dressing. Served with focaccia.
small \$4.99 entree \$10.99

GF ♥ Sesame Chicken Salad

Arcadian mixed greens topped with grilled chicken breast, orange segments, toasted almonds, radish, carrot, saifun rice noodles, won ton sails & our sesame soy vinaigrette. \$13.99

lighter fare

Our lighter fare options come with your choice of one of the following: clam chowder, starter salad, large side of house cole slaw, chips & salsa, or fries.

BLTA

Thick cut bacon, lettuce, tomato & avocado served on focaccia.
*You may add 1 fried egg over medium or over hard for a \$1 upcharge. \$10.99

♥ Chicken, Mushroom & Gouda Melt

Served on toasted focaccia with lettuce, tomato, and red onion. \$12.99

Panko Wild Arctic Cod Sandwich

Panko crusted wild Arctic cod served with lettuce, tomato, red onion, and tartar sauce on toasted focaccia. \$11.99

Grilled Chicken, Bacon & Avocado Sandwich

Grilled chicken, avocado, pepper jack cheese, house mayo, lettuce, tomato, and red onion on focaccia. \$13.99

GF Blackened Wild Arctic Cod Tacos

Served over maserated cabbage, house salsa mayo, coriander creme, & pico de gallo on corn tortillas. \$12.99

Baja Style White Prawn Tacos

Served over maserated cabbage, house salsa mayo, coriander creme, & pico de gallo on corn tortillas. \$14.99

GF ✳️ Korean BBQ Pork Belly Tacos

Served over Asian slaw, and topped with watermelon radish curls on corn tortillas. \$11.99

our mission & promise to you

Our mission is to provide our customers with quality meals, at an affordable price, with attentive, personable service. As much as we strive to be, we are not perfect. If you have any feedback you'd like to share, please ask for a manager or email us at amysonthebay@yahoo.com. We want to be a positive dining experience for everyone, every time, and we will do what we can to make things right. With much gratitude, Amy & Jeremy Creed & Staff.

18% gratuity is added for parties of 8 or more
We are happy to accommodate special requests and modifications. It may result in additional charges.

GF - Item can be prepared gluten free upon request

★ - Consuming raw or undercooked food may increase your risk of food borne illness

♥ - An Amy's Signature Favorite

🌶️ - Spicy

✳️ - New Menu Item

burgers & baskets

Our burgers patties are a half pound and come with: house mayo, lettuce, tomato, red onion, & a side (except for the Korean BBQ Pork Belly sliders which come with Asian slaw). Baskets come with cole slaw and your choice of side. Side options: french fries, cup of clam chowder, side salad, chips & salsa, or cole slaw. Salad dressing options: ranch, bleu cheese, louie, balsamic vinaigrette, sesame soy vinaigrette, Caesar or oil/vinegar.

♥ Brie, Bacon & Egg Burger

Topped with brie cheese, bacon and your choice of an over medium or over hard egg. \$13.99

Chicken Cheddar Jack Burger

House ground chicken stuffed with cheddar jack cheese and bacon bits. \$13.99

🔥 Jalapeno Cream Cheese Burger

Topped with cream cheese, grilled jalapenos & avocado. \$13.99

✳️ Korean BBQ Pork Belly Sliders

Chopped BBQ pork belly topped with our Asian slaw. \$12.99

✳️ Build-A-Burger

Pick your choice of cheese (cheddar, pepper jack, gouda or bleu cheese crumbles).

Add bacon \$2

Add avocado \$2

Add sauteed onions \$2

Add sauteed mushrooms \$2 \$11.99

♥ Panko Crusted Wild Arctic Cod

2pc \$10.99 3pc \$12.99

Japanese Style Tempura Prawns

5pc \$14.99 7pc \$16.99

Lightly Dusted Pacific Oysters

\$17.99

♥ Fried Calamari Strips

\$13.99

amy's northwest favorites

All northwest favorites are served with a cup of clam chowder or starter salad, seasonal vegetable & your choice of one of the following: roasted fingerling potatoes, french fries, chips & salsa, cole slaw or (after 4pm) Parmesan & horseradish mashed potatoes or creamy risotto. Salad dressing options are ranch, bleu cheese, louie, sesame soy vinaigrette, balsamic vinaigrette, Caesar or oil/vinegar.

♥ Pacific Cold Water Crab Cakes

Hand made individually in house with a crispy panko crust and a hint of onion and celery for additional flavor. Served with roasted fingerling potatoes and sweet chili lime and orange simple syrup sauces. \$26.99

GF ★ Fresh U.S.D.A Angus Beef Choice Flat Iron Steak

10oz flat iron steak, grilled to order and topped with our house steak butter. Served with our Parmesan & horseradish mashed potatoes. \$21.99

GF ♥ ★ Grilled Pork Steak with our Apple Horseradish Beniot

10 oz pork steak grilled to order served with Parmesan & horseradish mashed potatoes. \$18.99

♥ GF Grilled Wild Caught Alaskan Sockeye Salmon

Choice of Ponzu sauce or traditional style with our sundried tomato butter. Grilled to order and served with creamy risotto. \$18.99

♥ Northwest Duet

Two favorites in one- wild Alaskan sockeye salmon topped with sundried tomato butter, paired with our signature crab cakes in sweet chili lime and orange simple syrup sauces and served with our Parmesan & horseradish mashed potatoes. \$27.99

✳️ Grand Marnier White Prawns

White prawns tossed in our Grand Marnier liqueur cream and served with creamy risotto \$27.99

✳️ Chef Jason's Seasonal Fish

Our seasonal fish selection will depend on availability and price point. Please ask your server for details. Market Price

✳️ Chef Jason's Seasonal Surf & Turf

A dish where our chefs can utilize their imagination and creativity. Please ask your server for details. Market Price

house pastas

Our house pastas are cooked al dente with your choice of clam chowder or starter salad & served with focaccia. House salad dressing options: ranch, bleu cheese, louie, sesame soy vinaigrette, balsamic vinaigrette, Caesar & oil/vinegar.

GF ✳️ Risotto Primavera

Risotto with a saute of fresh vegetables, garlic, Italian three cheese blend and topped with our lavender & lemon infused vinegar. \$16.99

♥ White Prawn En Greko

Sauteed with garlic, tomatoes & a white wine, butter sauce. Served with focaccia. \$21.99

🔥 Cajun Pork Carbonara

Linguine sauteed with onion, mushroom & red bell peppers, & cream, topped with a grilled pork steak. Served with focaccia. \$17.99

♥ Smoked Wild Alaskan Salmon Linguine

Smoked in house, wild Alaskan sockeye salmon sauteed with capers, dill and tarragon cream. Served with focaccia. \$18.99

✳️ Chicken Florentine

Linguine sauteed with mushrooms, spinach, tomatoes, and house made alfredo. Served with focaccia. \$16.99

ways we reduce our carbon footprint

We have a number of ways we work to reduce our carbon footprint. We serve water and table bread upon request. We recycle our glass, plastic, cardboard and other paper products. We use to-go boxes made with 100% recycled paper. We contract with a company that takes our waste cooking oil and processes it into clean burning biodiesel. We choose Auto Chlor who earlier this year received a Green Business Certification for all their efforts to help restaurants conserve water, lower their energy usage and costs, and recycle/repair their own lines of energy star dish machines. In addition, we proudly utilize their EPA approved cleaning products. We do these things because we care and encourage others to find ways they can help make our planet a better place to live.

We take food allergies very seriously. Please alert your server to any food allergies when ordering. We will do our best to ensure you can eat safely and worry free, BUT please be aware that during normal operations involving shared cooking and preparation areas, the possibility exists for food items to come in contact with other food products.

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