
Appetizers

Alaskan Razor Clams ~ \$29

Razor clams rolled in seasoned flour and pan fried. Served with cocktail and tartar sauces, and garlic toast

Jumbo Prawns & Shrimp Cocktail ~ \$43

Served with zesty cocktail sauce and garlic toast.

Alaskan Steamer Clams ~ \$39

Steamed in house nectar. Served with drawn butter and garlic toast.

Calamari Slices ~ \$34

Breaded golden slices of calamari served with cocktail and tartar sauces.

Coconut Salmon ~ \$34

Alaskan king salmon in a light coconut breading, served with Chef's teriyaki sauce.

Battered & Breaded Halibut ~ \$39

Deep fried chunks of Alaskan halibut, served with tartar and cocktail sauces.

Chicken Wings ~ \$26

Tossed in your choice of Hot Buffalo, Teriyaki, Garlic or BBQ sauces, served with carrots, celery and your choice of ranch or bleu cheese dressing.

Potato Skins ~ \$19

Golden fried and smothered in cheese, topped with fresh veggies, jalapenos, black olives and sour cream.

Cajun Finger Steaks ~ \$32

Cajun breaded pieces of prime rib, served with ranch dressing.

Nachos Supreme ~ \$26 | Half Order ~ \$17

Triple layered chips piled with cheese, taco meat, tomatoes, red onions, green peppers, jalapenos and black olives. Served with sour cream and salsa.

Chicken Strips ~ \$23

Breaded strips of chicken breast, served with your choice of dipping sauce.

Button Mushrooms ~ \$21

Sautéed in garlic and butter, served with garlic toast.

Bacon

Cheese Fries ~ \$22

A generous amount of golden brown French fries topped with melted cheese, bacon and green onions. Served with ranch dressing.

Onion Rings ~ \$14

Served with ranch dressing.

Blackened

Prime Bites ~ \$34

Served with horseradish sauce and garlic bread.

Mozzarella

Cheese Sticks ~ \$21

Served with your choice of ranch dressing or marinara.

New Zealand

Mussels ~ \$39

Seasoned in house nectar. Served with drawn butter and garlic bread.

Jalapeno Poppers ~ \$21

Served with ranch dressing.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Soups & Salads

Louie's Clam Chowder
or Soup of the Day
Cup ~ \$7 | Bowl ~ \$11

Tossed Green Salad ~ \$7
Classic Caesar Salad with Entree ~ \$11
Spinach Salad with Entree ~ \$11

Alaskan King Crab Louie Salad ~ \$36
Garnished with lemon wedges, tomatoes, fresh
parmesan cheese and bacon.
Served with your choice of dressing.

Shrimp Spinach Salad ~ \$29
Fresh mushrooms, egg whites, tomatoes,
fresh parmesan cheese, bacon
and shrimp tossed in a light vinaigrette.

Caesar Salad ~ \$19
with Grilled Chicken ~ \$27 or
with Grilled Salmon or Halibut ~ \$35

Alaskan Seafood Caesar* ~ \$39
A house specialty loaded with crab, shrimp,
halibut and King salmon.

Crisp romaine with tomatoes and croutons, tossed in
Caesar dressing.

Chicken

All entrées served with fresh baked sourdough bread and vegetables.
Add your choice of a tossed green salad, soup of the day or clam chowder for an additional \$7.

Herb Chicken Breast ~ \$28

Two chicken breasts herb seasoned, served with wild rice pilaf.

Louie's Broasted Chicken ~ \$32

Three large, juicy pieces of deep fried chicken with coleslaw, mashed potatoes and gravy.

Chicken with Shrimp Diablo ~ \$32

Charbroiled lemon peppered chicken breast topped with shrimp in a spicy Southwestern sauce.
Served with wild rice pilaf.

Pasta

All entrées served with fresh baked sourdough bread.
Add your choice of a tossed green salad, soup of the day or clam chowder for an additional \$7.

Louie's Alaskan Seafood Pasta ~ \$46

Halibut, salmon, shrimp and scallops sautéed with your choice of a
zesty garlic herb butter sauce or house made alfredo.

Chicken Fettuccine Alfredo ~ \$32

Fettuccine noodles tossed in a creamy garlic sauce, topped with seasoned grilled chicken.

Chicken Marsala Pasta ~ \$32

Seasoned chicken breast, pan fried and finished with mushrooms, onions and marsala wine sauce,
served over a bed of fettuccine.

Shrimp Pasta Primavera ~ \$46

Shrimp and vegetables sautéed
in a lemon and garlic butter sauce.

Spaghetti ~ \$27

Our house made zesty Italian meat sauce on a bed
of spaghetti noodles. Served with garlic toast.

Seafood

All entrées served with fresh baked sourdough bread and vegetables.

Add your choice of a tossed green salad, soup of the day or clam chowder for an additional \$7.

Broiled Halibut ~ \$49

Tender charbroiled fillet of Alaskan halibut.
Served with wild rice pilaf.

Halibut Oscar* ~ \$53

Broiled Alaskan halibut fillet topped with asparagus, Alaskan king crab and Hollandaise sauce. Served with wild rice pilaf.

Jumbo Prawns Scampi ~ \$52

A light sauté of prawns in herb butter and spices with fresh onions, tomatoes and mushrooms. Served with wild rice pilaf.

Grilled King Salmon ~ \$48

Generous portion of Alaskan king salmon seasoned and grilled.
Served with wild rice pilaf.

Jumbo Prawns ~ \$52

Lightly battered and deep fried golden brown.
Served with wild rice pilaf.

Captain's Plate ~ \$52

Alaskan halibut, salmon, jumbo prawns and scallops. Your choice of scampi style or battered and deep fried. Served with wild rice pilaf.

Fish & Chips ~ \$43

Tender Alaskan halibut battered, breaded and deep fried.
Served with French fries and coleslaw.

Krab & Shrimp Stuffed Prawns* ~ \$54

Topped with Hollandaise sauce.
Served with wild rice pilaf.

Alaskan Razor Clams ~ \$44

Local pan fried tender clams.
Served with wild rice pilaf.

Alaskan King Crab ~ *Market Price*

Two pounds of jumbo steamed Alaskan king crab legs.
Served with drawn butter and a baked potato.

Australian Lobster Tail ~ *Market Price*

Tasty, broiled lobster tail.
Served with drawn butter and a baked potato.

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Beef Specialties

All entrées served with fresh baked sourdough bread and vegetables.
Add your choice of a tossed green salad, soup of the day or clam chowder for an additional \$7.

*We proudly serve Chairman's Reserve certified premium beef.
All steaks are cut fresh daily!*

Filet Mignon ~ \$67

Louie's first choice; a thick cut tenderloin topped with sautéed button mushrooms.
Served with house steak sauce and a baked potato.

Deep Fried French Pepper Steak ~ \$56

New York steak crusted with cracked black peppercorns and covered in a
French style pepper sauce. Served with a baked potato.

Beef Stroganoff ~ \$39

Seared tender New York steak with mushrooms and onions in a
sour cream beef sauce. Served on a bed of fettuccine noodles.

Teriyaki Steak ~ \$56

A blackened New York steak marinated with
house teriyaki. Served with a baked potato.

New York Steak ~ \$54

Seasoned and charbroiled.
Served with a baked potato.

Chicken Fried Steak ~ \$33

Tender New York steak breaded and deep fried.
Served with mashed potatoes and turkey gravy.

Blackened Prime Rib

Regular Cut (14oz) ~ \$45 | Large Cut (18oz) ~ \$50 | King Louie Cut (24oz) ~ \$59

Seasoned with Louie's Cajun spices and seared. Served with a baked potato.

16-Ounce Ribeye ~ \$47

Fresh cut 16oz ribeye, topped with garlic parmesan button mushrooms.
Served with a baked potato.

Add Surf to Your Turf

2 Jumbo Prawns or Scallops ~ \$17

Your choice of sautéed or deep fried.

8oz Australian Lobster Tail ~ \$86

Served with drawn butter.

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Wine Selections

Wine by the Glass ~ \$5.50

from Estrella Winery California | Chardonnay |
White Zinfandel | Merlot | Cabernet Sauvignon

Premium Wines

Our wine list offers additional selections of
premium wines, available by the bottle or glass.

Domestic & Import Beers

Domestic ~ \$5.50

Budweiser | Bud Light | Coors Light | Michelob Ultra
Michelob Light | Miller Lite | Miller Genuine Draft |
O'Doul's Non-Alcoholic

Imports & Craft ~ \$6.00

Alaskan Amber | Alaskan White | Sierra Nevada Pale |
Black Butte Porter | Stella Artois |
Heineken | Corona | Guinness | Lambic

Refreshing Beverages

Hot Chocolate, Coffee or Tea ~ \$3

Assorted Juices | Orange, Cranberry,
Apple, Tomato, Lemonade, Pineapple
Small ~ \$3 or Large ~ \$4

Milk | Small ~ \$3 or Large ~ \$4

Soft Drinks ~ \$4
Coke, Diet Coke,
Dr. Pepper, & Sprite

For the Children

Mac & Cheese ~ \$13

Elbow noodles smothered in a
creamy cheese sauce, served with
breadsticks.

Little Fisherman's
Platter ~ \$22

Three pieces of tempura
halibut chunks served with
French fries.

Spaghetti & Meatballs ~ \$14

Spaghetti noodles with marinara
sauce and Italian meatballs, served
with warm garlic bread.

Breaded Chicken Strips ~ \$15

Hand breaded chicken strips served
with ranch dressing and French fries.

Cheeseburger ~ \$12

Cheeseburger served with
French fries.

Desserts

All our desserts are \$8.

Add a scoop of ice cream for an additional \$3.

Raspberry White Chocolate Cheesecake

A silky smooth, refreshingly light white chocolate
cheesecake, swirled with red raspberry. Hand fired
and glazed in simple elegance.

Chocolate Toffee Mousse

Golden toffee crunches float among clouds of
creamy chocolate mousse, rich with coffee liqueur.

Molten Chocolate Cake

Moist dark chocolate cake enrobed in dark chocolate,
filled with dark chocolate truffle that melts out.

New York Cheesecake

Cheesecake so creamy, smooth and satisfying.
Served plain or topped with strawberry sauce.

Big Chocolate Cake

Colossal! Layers of dark, moist chocolate cake
sandwiched with smooth chocolate filling
and a rich ganache frosting.

Big Carrot Cake

Six layers of moist carrot cake sandwiched with
smooth cream cheese icing, studded
with pecans and toasted coconut.