

ESTD *Bistro* 2022

BLUE HERON

LOPEZ ISLAND, WA

STARTERS

FRESH OYSTERS 5 ea, 6/24, 12/48

Orcas Island, Judd Cove
Pacific oysters with mignonette

CRAB ARTICHOKE DIP 28

Three cheeses, artichokes topped with Dungeness crab cake, served with crostini
without crab cake 14

CRAB CAKES 28

Dungeness crab cakes, with basil truffle aioli

FRIED OYSTERS 18

Penn Cove, hand battered oysters
with basil truffle aioli

TRUFFLE FRIES ^{GF} 14

Truffle oil and parmesan
with basil truffle aioli

FRIED ARTICHOKE HEARTS 14

Battered artichoke hearts
with basil truffle aioli

BARN OWL BREAD 7

Tordu style sourdough
balsamic and olive oil

SOUP AND SALADS

CLAM CHOWDER ^{GF} 16

New England style with PNW clams

GARDEN ^{GF} 14

Organic greens, tomatoes, carrots, shave onion, basil
herb balsamic dressing, shaved parmesan

Add grilled chicken 8

CRAB CAESAR 28

Dungeness crab cakes, romaine, caesar, shaved
parmesan, garlic croutons

Chicken Caesar 22

ROASTED BEET SALAD ^{GF} 18

Organic greens, roasted beets, chèvre, hazelnuts,
balsamic, olive oil,
sea salt and cracked pepper

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

BURGERS & MELTS

Choice of fries or side salad
Sub vegan garden burger
Gluten free bun - 2

BACON JAM BURGER 26

Local grass fed beef, cheddar, bacon jam, sautéed
onions, lettuce, tomato, secret sauce, brioche bun

BISTRO BURGER 24

Local grass fed beef, cheddar,
onion, lettuce, tomato, basil truffle aioli,
brioche bun

CHICKEN SAMMIE 24

Fried or grilled chicken breast, basil truffle aioli,
organic greens, house mustard pickles,
brioche bun

make it Umami or Franks Red Sauce

CRAB CAKE MELT 28

Dungeness crab cake, cheddar, Granny Smith apple,
arugula, basil truffle aioli, focaccia bun

HOUSE PASTAS

Organic pastas made in house
Side garden salad - 5
Ask for a side of Barn Owl bread

CHICKEN MARSALA 28

Pan seared chicken breast, marsala wine
mushroom cream sauce on pappardelle

BUTTERNUT SQUASH RAVIOLI 26

Butternut squash, ricotta, hazelnut
with a browned butter sage sauce

DUNGENESS MAC & CHEESE 28

Seashell noodles, four cheese sauce,
Dungeness crab cake

BACON JAM MAC & CHEESE 26

Seashell noodles, four cheese sauce,
bacon jam

MAINS

COD AND CHIPS 28

Beer battered cod
served with house tartar

FRESH CATCH FISH SPECIAL

Chefs choice, ask your server

FROM THE LAND

Chefs choice, ask your server

20% service charge for parties of six or more
Corkage \$20 | Split plate \$5
MENU PRICED FOR CASH SALES
3% SURCHARGE FOR CREDIT

SPECIALTY SODAS

PELLEGRINO 6
Mineral water

WATER TAXI 6
Cucumber, lime, soda water

HUMMINGBIRD 6
Lavender or rose syrup, soda water, lemon wedge

SHIRLEY TEMPLE 6
Sprite, grenadine, lime garnished with a maraschino cherry

KOMBUCHA 7
Local craft brews

DRINKS

SODA 4
Coke, Diet Coke, Barq's Root Beer, Orange Fanta, Sprite

JUICE 4
Apple, Orange, Grapefruit, Cranberry

LEMONADE 4
Minute Maid

ICED OR HOT TEA 4
Variety

COFFEE 4
Dirt Drive Coffee Roasters

COCOA 4

DESSERTS

CARROT CAKE 12
Cream cheese frosting
*contains walnuts

BROWNIE  12
Vanilla bean ice cream, salted caramel, whipped cream, Luxardo cherry

KEY LIME PIE 12
Graham cracker, fresh lime, whipped cream

BASQUE CHEESECAKE  15
Traditional crustless Spanish style cheesecake.
Perfect for two.

 Blue Heron Bistro Lopez
 @BlueHeronLopez

ALL ARE WELCOME
LOVE IS THE ANSWER



BLUE HERON

Bistro
LOPEZ ISLAND, WA

SLO-PEZ

Your patience is appreciated as we are on a small island with limited staff doing our very best to feed you an amazing meal.

PROUD TO BE A SCRATCH KITCHEN

Making our pasta, ravioli, sauces, dressings, desserts, and so much more in house.

SOURCING LOCAL

Much of our produce, meat, and dairy is procured on Lopez Island. We are committed to supporting our local economy, farmers, and producers



Watmough Bay Farm • Lopez Village Farm • Horse Drawn Farm • Flint Beach Ohana • Barn Owl Bakery • Dirt Drive Coffee • Knotmuchova • Midnights Farm • S&S Homestead • Stonecrest Farm • Sunnyfield Farm • Judd Cove