



Small Plates

Salmon Roe Deviled Eggs* 14 GF

Locally Sourced Coho Salmon, boiled eggs, smoked paprika & Dijon aioli topped with salmon roe and fresh chives

Filet Mignon Carpaccio* 15 GF (without bread)

Thinly sliced pepper crusted Filet Mignon, fried capers, baby arugula, shaved parmesan, white truffle oil & lemon vinaigrette served with grilled crostini

Lump Crab Cake 18

Fresh jumbo lump crab, celery, onions, red pepper, garlic, lemon, Cajun slaw & remoulade

Jamaican Jerk Chicken Skewers 13 GF

Chicken cutlets marinated in spicy Jamaican seasoning, blackberry port reduction

Hummus Platter 15 GF, V, VG

House made hummus, extra virgin olive oil, taro root & yucca chips, cilantro micro greens

Baked Crab & Brie 23 GF (without bread)

A hot bowl of creamy brie cheese & crab served with apple, taro root & yucca chips or bread

Hump Island Oyster Trio* 18

Tequila oyster shooter, chorizo and fontina baked oyster, fried oyster with remoulade

Alaskan Captain's Tower* 299 GF

A HUGE tower of Alaskan shellfish for you and your party to enjoy! 2 pounds of Alaskan Dungeness crab, 1 pound of Alaskan King crab, 1 pound of snow crab, 2 pounds of shrimp and 12 Hump Island raw oysters. Bibs are optional, wet wipes are not!

Soups & Salads

Corn & Crab Bisque sm8 lg13 GF

Jumbo lump crab meat, grilled corn, heavy cream, tomato and brandy

Tramway Seafood Gumbo sm9 lg15

Shrimp, crab, Andouille elk sausage, crawfish, chicken, okra, green & red pepper, celery, onion and white rice

Caesar Salad* sm8 lg14 GF (without Croutons)

Romaine lettuce, house made croutons, Caesar dressing

Burrata Salad 15 GF, V, VG

Fresh Burrata cheese, heirloom cherry tomato, extra virgin olive oil, balsamic reduction, toasted pistachio & fresh basil

Wedge Salad sm8 lg14 GF

Baby iceberg, gorgonzola, crispy bacon, Bleu cheese dressing and chives

Asparagus Salad 15 GF, V

Jumbo asparagus, baby arugula, Parmesan, cherry tomatoes, walnuts & citrus vinaigrette

*Consumption of raw or undercooked foods of animal origin can increase your risk of food borne illness



Shellfish

Alaskan Dungeness Crab MP GF

Fresh crab served with drawn butter

Snow Crab Legs MP GF

Fresh crab served with drawn butter

Alaskan King Crab Legs MP GF

Fresh crab served with drawn butter

Oysters on a Half Shell* 21 GF

Six Hump Island Oysters, cocktail sauce, lemon & tabasco

Sandwiches & Burgers

(Choice of French Fries, Small Caesar Salad or a Cup of the Soup of the Day or Cole Slaw)

Reuben 18

Corned beef, sauerkraut, Swiss cheese & Russian dressing on toasted marble rye bread

Reindeer Sausage Po'boy 18

Grilled reindeer sausage, iceberg, tomato, onion & garlic aioli on toasted French bread

Roast Beef Po'boy 19

Thinly sliced roast beef, iceberg, tomato, onion & Cajun mayo on toasted French bread

Halibut Po'boy 21

Tempura fried halibut, iceberg, tomato, onion & tartare sauce on toasted French bread

Jerk Chicken Sandwich 18

Chicken breast marinated in Jamaican seasoning, roasted red pepper, lemon aioli, iceberg & red onion on a brioche roll

Cape Fox Burger* 19

Half pound beef patty, choice of cheese, mayo, lettuce, tomato & onion on a brioche bun

Mushroom Swiss Burger* 21

Half pound beef patty, Swiss cheese, sauteed mushroom & onions, garlic aioli, lettuce & tomato on a brioche bun

Buggy's Beach Surf & Turf Burger* 25

Half pound beef patty, crab cake, remoulade, lettuce, tomato & onion on a brioche roll

Fish & Chips 26

Three pieces of battered and fried halibut with fries & cole slaw



Desserts

Chef's Choice of Crème Brulee 12

Classic baked custard with the Chef's twist

Harold's Banana Dream Cream 12

Caramel cheesecake and fresh banana wrapped in a tortilla and deep fried,
Served with caramel sauce and vanilla ice cream

Flourless Chocolate Cake 12

Extremely chocolate cake, think fudge-like and warm

Caramel Cheesecake 12

Creamy cheesecake with caramel and Amarena cherries

Assorted Truffles 10

Assorted house made Belgium chocolate truffles

Beverages

49th State Specialty Sodas 3

Delicious assortment of 49th State Brewing. Alaska's own! Ask your server for the unique flavors

Fountain Drinks 3

From the fountain Coke products, lemonade and Hi-C, refills are bottomless

Coffee, Tea 3

Cape Fox's Specialty whole bean blend of coffee or a selection of fine teas, refills are bottomless

Milk and Juices 3

Milk or a selection of juices for you, orange, apple, pineapple and cranberry



Small Plates

Salmon Deviled Eggs* 14 GF

Locally Sourced Coho Salmon, boiled eggs, smoked paprika & Dijon aioli topped with salmon roe and fresh chives

Filet Mignon Carpaccio* 15 GF (without bread)

Thinly sliced pepper crusted Filet Mignon, fried capers, baby arugula, shaved parmesan, white truffle oil & lemon vinaigrette served with grilled crostini.

Crab Cakes 18

Fresh jumbo lump crab, celery, onions, red pepper, garlic, lemon, Cajun slaw & remoulade

Hump Island Oyster Trio* 18

Tequila oyster shooter, chorizo and fontina baked oyster, fried oyster with remoulade

Coconut Curry Shrimp 19 GF

Sauteed shrimp, coconut cream, curry spice & vanilla served with house made hummus

Papas Bravas 10 GF, V

Homemade crispy potatoes drizzled with brava sauce & chives

Hummus Platter 15 GF, V, VG

House made hummus, extra virgin olive oil, taro root & yucca chips, cilantro micro greens

Baked Crab & Brie 23 GF (without bread)

A hot bowl of creamy brie cheese & crab served with apple, taro root & yucca chips or bread

Lamb Lollipops* 19 GF

Twin New Zealand baby lamb, white bean puree & Dijon mustard port reduction

Alaskan Captain's Tower* 299 GF

A HUGE tower of Alaskan shellfish for you and your party to enjoy! 2 pounds of Alaskan Dungeny crab, 1 pound of Alaskan King crab, 1 pound of snow crab, 2 pounds of shrimp and 12 Hump Island raw oysters. Bibs are optional, wet wipes are not!

Shellfish

Alaskan Dungeness Crab MP GF

Fresh Alaskan crab served with drawn butter

Snow Crab Legs MP GF

Fresh Snow crab served with drawn butter

Alaskan King Crab Legs MP GF

Fresh Alaskan crab served with drawn butter

Oysters on a Half Shell* 21 GF

Six Hump Island Oysters, cocktail sauce, lemon & tabasco



Soups & Salads

Corn & Crab Bisque 8/13 GF

Jumbo lump crab meat, grilled corn, heavy cream, tomato & brandy

Tramway Seafood Gumbo 9/15

Shrimp, crab, andouille elk sausage, crawfish, chicken, okra, green & red Pepper, celery, onion & white rice

Caesar Salad* 8/14 GF (without Croutons)

Romaine lettuce, house made croutons, Caesar dressing

Burrata Salad 15 GF, V, VG

Fresh Burrata cheese, heirloom cherry tomato, extra virgin olive oil, balsamic reduction, toasted pistachio & fresh basil

Wedge Salad 8/14 GF

Baby iceberg, gorgonzola, crispy bacon, bleu cheese dressing & chives

Asparagus Salad 15 GF, V

Jumbo asparagus, baby arugula, parmesan, cherry tomatoes, walnuts & citrus vinaigrette

The Beef

(Choice of a Vegetable & a Starch provided below)

One pound of Certified ANGUS New York Strip Grilled & topped with Wild Mushroom Truffle Sauce* 48 GF

Braised Short Ribs with Port Demi Wine Reduction* 35

Grilled half a pound of Certified ANGUS Filet Mignon & Melted Hudson Valley Foie Gras Butter* 56 GF

20 ounces of Certified ANGUS Ribeye Steak served with House Made Bearnaise Sauce* 54 GF

Grilled Asparagus GF, V
Honey Glazed Baby Carrots GF, V
Mix Vegetables V, GF
Baked Potato GF, V, VG

Parmesan Cheese Grits GF, V
Papas Bravas GF, V
Garlic Red Mashed V, GF
French Fries V, GF

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The Other Meats

Chicken Breast 28 GF

A roasted 10 ounce airline chicken breast, parmesan polenta cake, honey glazed carrots & herbs de Provence wine reduction

Rack of Lamb* 42 GF

New Zealand baby lamb, rosemary potatoes, grilled asparagus & huckleberry port reduction

Pork Chop 38 GF

A 20 ounce grilled pork chop, granny smith apple, goat cheese & sage, sweet potato mash, winter vegetables, cherry wine reduction

Cape Fox Burger* 19

Half pound beef patty, choice of cheese, mayo, lettuce, tomato & onion on a brioche bun

The Fish

Ketchikan Halibut 48 GF

8 ounces of pan seared halibut, saffron risotto, grilled asparagus, romesco sauce & crispy leeks

Mushroom Scallops 39 GF

Jumbo scallops, cream of corn, wild mushroom ragu & white chocolate chipotle sauce

Shrimp & Grits 34 GF

Sauteed shrimp, Tasso ham, roasted red pepper, heavy cream, tomato & shrimp broth, cheesy grits & scallions

The Silver Medal 38 GF

Pan seared flavorful silver salmon, honey 5 spice glaze, citrus quinoa & roasted baby carrots

Seafood Paella 38 GF

Calamari, shrimp, scallops, mussels, roasted red peppers & peas cooked in Spanish rice

Pastas

Chicken Fettuccini Carbonara 28

Chicken breast, duck bacon, sweet peas, heavy cream, parmesan cheese & egg yolk served with fresh fettuccini

Vegetable Lasagna 24 V

Grilled seasonal vegetables with fresh pasta, fresh mozzarella, feta cotija & Parmesan with house made sauce



Desserts

Chef's Choice of Crème Brulee 12

Classic baked custard with the Chef's twist

Harold's Banana Dream Cream 12

Caramel cheesecake and fresh banana wrapped in a tortilla and deep fried,
Served with caramel sauce and vanilla ice cream

Flourless Chocolate Cake 12

Extremely chocolate cake, think fudge-like and warm

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After Dinner Drinks

Dow's Tawny 10 Year Old Port 16

Distinguished Gentleman 16

Disaronno Amaretto, Scotch, bitters and orange peel

Coffee Nudge 14

Brandy, Baileys, Crème de Cacao, Kahlua, and Coffee

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