

we take great pride in offering fresh, high quality locally sourced ingredients the south sound region has available. all of our foods are prepared in-house, cooked to order from our original recipes. from our hand-cut french fries to our made-from-scratch sauces and dips, you can be sure we don't cut corners.

CROCKETT'S PUBLIC HOUSE

crockett's uses exclusively non-GMO rice oil for our deep fried items. rice oil is cleaner and has a better balance of fats than other frying oils. foods cooked with rice oil absorb 20% less oil resulting in reduced calories and lighter food with enhanced flavor.

great appetizers and shared plates

the best calamari
lightly breaded calamari steak served with crockett's remoulade and lemon 11⁹⁹

lobster deviled eggs
creamy egg salad, remoulade, crispy onions, snipped chives, sea salt 12⁹⁹
no lobster 8⁹⁹

crockett's house-cut fries
hand cut idaho potatoes tossed in a garlic herb seasoning with choice of house-made cowboy tartar or house-made herb ranch 5⁹⁹
load 'em up with gorgonzola cheese sauce 2⁹⁹
load 'em up with thick cut bacon crumbles 2⁹⁹

fire-grilled flat bread
tomato jam, cambozola cheese and roasted garlic 10⁵⁰

caramelized pork belly
chili glaze, pickled mustard seeds, murray river sea salt 9⁹⁹

crackling smoked wings 11⁹⁹
house-smoked wings served with pickled carrots, scallions and your favorite sauce
buffalo or honey sriracha

crispy empanadas
stuffed with ground beef, tomatoes, raisins, green olives, monterey jack cheese, avocado and chipotle dipping sauces 11⁵⁰

crockett's fresh kettle corn
cheesy cheddar and parmesan 3⁹⁹

grilled sourdough with house-made herb butter 4⁹⁹

house sliders*
ground house blend, secret sauce, sandwich slaw, tomato, caramelized onions, cheddar cheese, toasted brioche 12⁹⁹

crispy zucchini
with fresh lemon aioli 8⁹⁹

scratch-made soups

made-to-order seafood chowder
manila clams, white shrimp, northwest salmon, yukon gold potatoes, smoked pork belly and cream 7⁹⁹/10⁹⁹

creamy tomato soup
rich tomato and chicken broth 4⁹⁹/6⁹⁹

***cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**

some menu items may contain nuts.

featured on diners drive-ins & dives

fire-grilled artichoke
fresh hardwood grilled artichoke, calabrian chili pepper aioli made with imported hot-long calabrian peppers from italy, fresh lemon 12⁵⁰

mom's sloppy joe
slow cooked fresh-ground pork and beef, rich tomato sauce and crisp fried onions on a toasted roll 13⁹⁹

public house meatballs
fresh-ground pork, veal, sirloin and prosciutto prepared in-house by hand with a little heat and garnished with pistachio nuts, served with sourdough garlic cheese toast 19⁹⁹

signature salads

available large and larger

thai chicken salad
chicken, savoy cabbage, red bell pepper, carrots, cucumber, green onion, ramen noodles, basil, cilantro, sliced almonds, spicy thai vinaigrette and peanuts sauce 9⁹⁹/13⁹⁹

farmhouse salad
smoked turkey breast, fresh strawberries, orange supremes, sliced fuji apples, crumbled danish blue, red onion, fresh mixed greens tossed in unfiltered cider vinaigrette topped with candied pecans 10⁵⁰/13⁹⁹

nice little salad
seasonal greens, cucumbers, tomatoes, radish and choice of dressing 5⁹⁹/8⁹⁹

kale caesar salad
lacinato kale, romaine hearts, house-made croutons, parmesan cheese and caesar dressing 6⁹⁹/9⁹⁹
add romano crusted chicken breast 4⁹⁹
add grilled chicken breast 4⁹⁹
add beer battered cod 4⁹⁹

crockett's cobb salad available larger only
romaine hearts, lacinato kale, avocado, chopped bacon, bleu cheese crumbles, red onions, nicoise olives, house-baked herb croutons, sun-dried tomatoes, boiled eggs and buttermilk dressing 14⁹⁹

melts, sandwiches, and tacos

choice of house-made fresh-sliced public house potato crisps, house-made slaw
beefsteak tomato or nice little salad. sweet potato fries for an additional 2⁰⁰

thick-cut b.l.t.
thick slab bacon, vine ripe tomatoes, iceberg, basil and mayonnaise on sliced toasted sourdough 12⁹⁹
add fresh avocado 2⁹⁹

gooey grilled cheese melt
provolone, muenster and white cheddar cheese on crusted sourdough with creamy tomato soup for dipping 12⁹⁹
add fresh avocado 2⁹⁹
add smoky bacon 2⁹⁹

fried chicken sandwich
buttermilk fried chicken breast, roosters sauce, jalapeño coleslaw on a brioche roll 13⁹⁹

crockett's huge flatbread club
triple-decker, smoked turkey, all natural ham, bacon, swiss cheese, avocado, lettuce, tomato, basil mayonnaise and dijon mustard 15⁹⁹

crockett's signature plates

fish tacos
blackened alaskan cod, savoy slaw, mango dressing, pickled red onions, cholula, radish, lime 12⁹⁹

shrimp n grits
white prawns, red eye gravy, andouille sausage, cheddar grits, scallions 20⁹⁹

sugo ragu
braised pork shoulder, crushed tomato, spicy mama lil's peppers, fresh basil, casarecce and grana padano 17⁹⁹

simply seared salmon
today's salmon catch, sautéed lacinato kale, smashed potatoes, lemon aioli 22⁹⁹

fried chicken and waffle
half chicken with cinnamon waffle, maple syrup and louisiana hot sauce 17⁹⁹

beer battered cod, chips and slaw (2 pc)
potato crisps or pub house fries with our house-made cowboy tartar sauce 16⁹⁹

fire roasted lamb chops
new zealand lamb chops, curried greek yogurt marinade, chimichurri sauce served with yukon smashed potatoes with lemon aioli and seared brussels sprouts 27⁵⁰

romano-crusted chicken
hand-breaded and pan-seared to a golden brown, toasted garlic and fresh lemon sauce, garnished with casarecce marinara 18⁵⁰

bbq st louis ribs
half rack of falling-off-the-bone tender ribs, savory dry rub, sweet and tangy bbq sauce, served with crisp smashed yukon gold potatoes and coleslaw 22⁹⁹
full rack! 29⁹⁹

the dude*
washington raised top-tier choice 16 oz. rib eye, steakhouse seasoning, herbed butter, double strength jus and crisp smashed yukon gold potatoes 30⁹⁹

lobster macaroni and cheese
east coast lobster meat, tillamook white cheddar, fontina, gruyere, brie, pecorino romano, seasoned cream, fat tire ale, tabasco with cavatappi noodles and topped with bread crumbs 25⁹⁹

hand-crafted burgers

choice of house-made fresh-sliced public house potato crisps, house-made slaw
beefsteak tomato or nice little salad. sweet potato fries for an additional 2⁰⁰

knife and fork crunch burger
braised pork roast, bbq sauce, chipotle bbq mayo, crunchified with house-made potato crisps on a toasted brioche bun 13⁹⁹

public house flagship burger*
beecher's flagship cheddar, savoy slaw, tomato, pickles, red onion and drive-in burger sauce on a toasted brioche bun 13⁹⁹

portobello veggie burger
crisp, hand-breaded portobello mushroom cap patty stuffed with cheddar and jack cheese, arugula, sliced tomatoes, sun-dried tomato-pesto mayonnaise and avocado on a toasted brioche bun 15⁹⁹

memphis bbq burger*
memphis bbq rub, muenster cheese, thick slab bacon, jalapeños, bbq aioli, savoy slaw and tomato on a toasted brioche bun, served with memphis bbq sauce for dipping 13⁹⁹

green chili cheeseburger*
pepper jack cheese, fire roasted poblano chilies, chipotle aioli, savoy slaw, tomato and crispy tortilla strips on a toasted brioche bun 14⁹⁹
"one of pierce county's best burgers!"
-tacoma news tribune

bacon bacon burger*
crispy bacon, bacon jam, mayonnaise, arugula, tomato, creamy bleu cheese on a toasted brioche bun 13⁹⁹

replace with gluten free bun 2⁰⁰