



STARTERS

Coconut Prawns

Tender prawns, coconut breading, lime pepper sauce.
10.99

Blackened Prawn Caesar Salad

Seared blackened prawns over our classic Caesar salad. Topped with mango salsa.
8.50

16TH ANNUAL
FALL FESTIVAL OF PRAWNS
OCTOBER 4TH - NOVEMBER 15TH

FEATURED BEVERAGES

12th Man Martini

Hangar 1 vodka, Midori, lemonade and Sierra Mist shaken and splashed with blue curacao.
10.25

Pumpkin Spice Martini

Captain Morgan Spiced Rum and pumpkin puree shaken then strained with fresh whipped cream.
9.25

PRAWN ENTREES

Macadamia Prawns with Pineapple Banana Salsa

Coconut purple mashed potatoes and lemon beurre blanc.
26.99

Grilled Garlic Prawns

Skewered and flame grilled. Garlic lemon butter, mashed potatoes and vegetable.
22.99

Prawns Undecided

An Arnie's classic. Jumbo prawns: crab stuffed, beer battered and grilled. Gnocchi with cherry tomatoes and asparagus. Beurre blanc and cocktail sauce.
29.95

Mandarin Ginger Prawns

Prawns marinated in ginger-orange marinade, orange-mango chutney and ginger-jasmine rice.
24.99

ARNIES ENTREES

(For non-prawn folks)

Mushroom Crusted Silver Salmon*

Porcini mushroom crusted and seared. Walnut spaetzli and seasonal vegetables.
29.99

Honey Pepper Halibut*

Oven roasted, honey peppercorn crusted. Buerre blanc and pickled onions.
30.99

SWEET ENDINGS

Blueberry Streusel Cake

House made blueberry streusel cake with a hint of cinnamon.
5.99

* The Snohomish County Health Department would like to remind you that eating raw or under cooked shellfish, fish or meat may increase your risk of food borne illness, especially if you have certain medical conditions.

