




16<sup>TH</sup> ANNUAL  
**FALL FESTIVAL OF PRAWNS**  
 OCTOBER 4TH - NOVEMBER 15TH



## 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

## 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.  
 19.99

### **Crab, Prawn and Fresh Asparagus Quiche**

A house made favorite. Served with mixed greens or Caesar salad. Available while it lasts.  
 14.99

### **Prawn Po'Boy**

Flash fried blackened prawns on a toasted French roll with Creole mayonnaise, shredded iceberg and tomato. Served with French fries.  
 14.99

### **Mandarin Ginger Prawns**

Prawns marinated in ginger-orange marinade, orange-mango chutney and ginger-jasmine rice.  
 16.99

## ARNIES ENTREES

(For non-prawn folks)

### **Mushroom Crusted Silver Salmon\***

Porcini mushroom crusted and seared. Walnut spaetzli and seasonal vegetables.  
 22.99

### **Honey Pepper Halibut\***

Oven roasted, honey peppercorn crusted. Buerre blanc and pickled onions.  
 27.99

## 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.

