



## STARTERS

### ***Basil Pancetta Prawns***

Prawns wrapped in fresh basil and pancetta, grilled and served with a side of lemon beurre blanc.  
10.99

### ***Shrimp Gumbo***

A Creole favorite. Gumbo file', okra, Cajun rice and shrimp.  
6.99

### ***Shrimp Cakes***

Shrimp mixed with minced ginger, garlic, coconut milk & panko. Chinese noodle salad tossed with spicy ginger vinaigrette. Wasabi dipping sauce.  
10.99

### ***Buffalo Prawns***

Jumbo prawns rolled in seasoned flour, flash fried and tossed in spicy buffalo sauce. Served over a salad of julienne carrots and cucumbers with herbed ranch dressing.  
10.99

## ARNIES ENTREES

*(For non-prawn folks)*

### ***Washington Coho Salmon***

Served with garlic mashed potatoes & fresh vegetables.  
24.99

### ***Cashew Crusted Alaskan Halibut***

Served with rice pilaf & fresh vegetables.  
27.99

## 17<sup>TH</sup> ANNUAL FALL FESTIVAL OF PRAWNS OCTOBER 4TH - NOVEMBER 15TH

## FEATURED WINES

### ***William Hill Estate Chardonnay***

Central Coast California  
7.50 glass/30.00 bottle

### ***Almos Malbec***

Mendoza, Argentina  
7.50 glass/30.00 bottle

## PRAWN ENTREES

### ***Macadamia Prawns***

Jumbo prawns rolled in macadamia nuts and Japanese bread crumbs, served over coconut purple mashed potatoes and pineapple banana salsa.  
21.99

### ***Blackened Prawn Tacos***

Three white corn tortillas, blackened prawns, pepper jack cheese, iceberg lettuce, cilantro, chipotle mayo, pineapple salsa.  
14.99

### ***Smoked Prawn Fettuccini***

Alder smoked prawns tossed with sautéed mushrooms and fettuccini in a rich three cheese alfredo sauce.  
19.99

### ***New England Prawn Boil***

Prawns, sausage and clams simmered with sweet corn cobs and red potatoes. Served with grilled sourdough bread.  
23.99

### ***Grilled Garlic Prawns***

Prawns basted with garlic herb butter, flame grilled and served with seasonal rice and fresh vegetable.  
18.99

### ***Southern Shrimp and Grits***

Rich cheesy grits topped with a creamy shrimp and bacon saute.  
17.99

### ***Grilled Prawns & Greek Salad***

Grilled, marinated prawns served over a salad of julienne romaine, red onion, cucumber, Kalamata olives and fetta. Lemon oregano dressing.  
18.99

