



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.
20.99

Cashew Crusted Alaskan Halibut

Served with rice pilaf & fresh vegetables.
23.99

17TH 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.
18.99

Blackened Prawn Tacos

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

Smoked Prawn Fettuccine

Alder smoked prawns tossed with sautéed mushrooms and fettuccini in a rich three cheese alfredo sauce.
17.99

New England Prawn Boil

Prawns, sausage and clams simmered with sweet corn cobs and red potatoes. Served with grilled sourdough bread.
19.99

Grilled Garlic Prawns

Prawns basted with garlic herb butter, flame grilled and served with seasonal rice and fresh vegetable.
16.99

Southern Shrimp and Grits

Rich cheesy grits topped with a creamy shrimp and bacon saute.
15.99

Grilled Prawns & Greek Salad

Grilled, marinated prawns served over a salad of julienne romaine, red onion, cucumber, Kalamata olives and fetta. Lemon oregano dressing.
16.99

