



STARTERS

Mexican Prawn Cocktail

Poached prawns in a spicy cocktail sauce with diced cucumber and avocado.

10.99

Shrimp Gumbo

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

6.99

Coconut Prawns

Prawns rolled in coconut and Japanese bread crumbs, flash fried and served with sweet lime pepper dipping sauce.

10.99

Wicked Shrimp

Pan seared prawns tossed in a spicy alfredo sauce.

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

Mayu Pedro White Blend

Vicun, Chile

8.50 glass/34.00 bottle

Nieto, Malbec

Lujan de Cuyo Mendoza, Argentina

9.75 glass/39.00 bottle

PRAWN ENTREES

Shrimp and Spinach Stuffed Prawns

Large prawns stuffed with a creamy shrimp and spinach filling, oven roasted and topped with lemon beurre blanc.

26.99

Top Sirloin and Prawns

Char grilled top sirloin, jumbo prawns, potato croquette, beurre blanc and blue cheese crumbles.

31.95

Prawn Fettuccini with Pablano Cream

Blackened prawns and Andouille sausage, tossed with fettuccini with a spicy pablano cream sauce.

22.99

Shrimp Jambalaya

Seared prawns, ham and Andouille sausage and Cajun rice with onions, celery and tomatoes.

22.99

Grilled Garlic Prawns

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

18.99

Prawn and Mushroom Risotto

Prawns sautéed with crimini mushrooms, served over house made creamy parmesan risotto.

17.99

Thai Prawn Salad

Spicy wok seared prawns served over a salad of mixed greens, Asian noodles and bell peppers with spicy ginger vinaigrette.

18.99

