



## 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

## 17<sup>TH</sup> 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.

22.99

### **Chili Lime Prawn Tacos**

Three white corn tortillas, chili lime marinated prawns, pepper jack cheese, iceberg lettuce, cilantro, chipotle mayo and spicy slaw.

14.99

### **Shrimp Jambalaya**

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

18.99

### **Grilled Garlic Prawns**

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

16.99

### **Prawn Fettuccini with Pablano Cream**

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

19.99

### **Prawn and Mushroom Risotto**

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

15.99

### **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

