



LOCATED IN EDMONDS & MUKILTEO

STARTERS

Calamari Aioli

Lightly fried, marinara and lemon pepper aioli. 17

Ahi Poke*

Sesame-soy marinated raw Yellowfin tuna, papaya vinaigrette and crispy won tons. 19

Oven Roasted Crab Dip

Artichoke hearts, crab and Parmesan with toasted herb flat bread. 20

Sambal Shrimp

Three-chile sauce and Napa slaw. 19

Steamed Manila Clams *GF*

White wine, garlic butter and lemon. 21

Penn Cove Mussels *GF*

Dill-sorrel pesto, wine reduction and cream. 21

Bay Shrimp Cocktail *GF*

Tender bay shrimp, house made cocktail sauce. 14

Green Chile Polenta Fries

Sweet pepper aioli, pico de gallo. 12

Ginger Chicken Lettuce Wraps

Wok seared chicken, braised shiitake, water chestnuts and tender butter lettuce leaves. 18

Korean Chicken Wings

Battered and fried, tossed in a sweet, spicy glaze with garlic and ginger. 16

Salt & Pepper Prawns

Seared in the shell with togarashi and black sesame seeds. Served with lime-cilantro dipping sauce. 19

SOUPS AND SALADS

Arnie's Clam Chowder *GF*

Our classic recipe of clams, potatoes, bacon and cream. 10

Seafood Bisque *GF*

Crab, bay shrimp and Alaskan cod in a rich sherry-cream sauce. 13

Classic Caesar Salad

House made dressing, croutons and fresh Parmesan.
Entree 14 Starter 10

Add grilled chicken or bay shrimp for 9, bronzed salmon or prawn-scallop skewer* for 12

Mixed Greens Salad *v*

Seasonal wild greens with your choice of basil vinaigrette, honey-Dijon, or blue cheese dressing. 9

Chopped Seafood Salad *GF*

Bay shrimp, Dungeness crab, artichoke, tomatoes, cucumbers, blue cheese crumbles and toasted pine nuts over wild greens tossed with fresh basil vinaigrette. Entree 32 Starter 26

Smoked Chicken Salad *GF*

House smoked chicken breast, wild greens, fresh basil, Gruyere, fresh fruit and glazed walnuts tossed in honey-Dijon dressing. 27

Hot Seafood Salad *GF*

Arnie's signature salad. Scallops, prawns, clams, mussels, zucchini, mushrooms, bacon, and warm vinaigrette over wilted greens. 34

Arnie's Trio of Seafood Louie* *GF*

Grilled salmon, Dungeness crab, bay shrimp, pickled asparagus, tomatoes, black olives and hard-boiled egg on shaved iceberg tossed with classic Louie dressing. 36

Welcome to Arnie's

Discover your Pacific Northwest Favorites!
We take pride in delivering genuine service, skillfully prepared local products and spectacular views over the Edmonds waterfront since 1981.

Enjoy the best the Pacific Northwest has to offer.

NW FAVORITES

Pit Roasted Salmon*

House smoked with lemon beurre blanc and fried capers. 38

Cashew Crusted Alaskan Cod

Cashews, lemon zest and Japanese breadcrumbs. 37

Arnie's Seafood Grill* *GF*

Char-grilled salmon, sea scallops, prawns and steamed Manila clams. Served with a baked potato. 39

Alaskan Cod and Chips

Beer battered Alaskan cod, ginger coleslaw and roasted onion tartar sauce. 28

Fisherman's Platter

Beer battered prawns, Alaskan cod, sea scallops and calamari. Served with cocktail and tartar sauces. 39

Top Sirloin and Prawns*

Char-grilled 8 ounce top sirloin, jumbo prawns, potato croquette, beurre blanc and blue cheese crumbles. 39

Cornmeal Crusted Oysters

Petite yearlings. Cocktail and roasted onion tartar sauces. 29

Chicken Parmesan

Herb-Panko breaded and pan-seared. Parmesan cream linguine and marinara. 30

Prawns Undecided

Jumbo prawns; shrimp stuffed, beer battered and garlic grilled. Baked potato and vegetables. Beurre blanc and cocktail sauce. 40

Oven Roasted Stuffed Prawns

Shrimp, spinach, basil and parmesan, oven roasted and finished with lemon beurre blanc. 38

Green Coconut Curry *GF v*

Asian vegetables and spicy coconut curry. Coconut rice with fresh mango and cashews. With Chicken 24 Prawns 26 Edamame and Vegetables 20

Northwest Seafood Fettuccine

Bay shrimp, prawns, clams, mussels, salmon and cod in parmesan-garlic cream. 38

STEAKS AND PRIME RIB

Top Sirloin* *GF*

Char-grilled choice 8 ounce, cabernet demi glace, baked potato and vegetables. 39

New York Steak* *GF*

Char-grilled 12 ounce choice, cabernet demi glace, garlic mashed potatoes and vegetables. 48

Add cracked black pepper, brandy-green peppercorn sauce and frizzled onions 5.50

Slow Roasted Prime Rib* *GF*

Available while it lasts. 10 oz. Cut 42 14 oz. Cut 48

ADD TO ANY STEAK

Prawn and Scallops Skewer 12

Grilled Garlic Prawns 12

Oven Roasted Stuffed Prawns 13

BREAD SERVED UPON REQUEST

A \$3.00 charge will be added to any split plate entrée or entrée salad.

Please be aware that a 4% service charge will be added to your bill. The company retains the entire service charge. The company provides its service staff and back of house employees with fair wages and sick pay benefits.

**Finfish may be cooked to customer preference. Regarding the safety of consuming partially cooked fish, information is available upon request.

*The Snohomish County Health Department would like to remind you that eating raw or under cooked eggs, shellfish, fish or meat may increase your risk of food borne illness, especially if you have certain medical conditions. All of our steaks are cooked to order.

We use peanut oil.