



LOCATED IN EDMONDS & MUKILTEO

STARTERS, SOUPS AND SALADS

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 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

Arnies Clam Chowder GF**

Our classic recipe of clams, potatoes, bacon and cream. Large 15 Bowl 10 Cup 8

Seafood Bisque GF**

Crab, bay shrimp and Alaskan cod in a rich sherry-cream sauce. Large 18 Bowl 12 Cup 10

Classic Caesar Salad

House made dressing, croutons and fresh Parmesan. Entrée 14 Starter 10
Add grilled chicken or bay shrimp 9
Add bronzed salmon** or prawn-scallop skewer* 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. Large 27 Small 23

Smoked Chicken Salad GF

House smoked chicken breast, wild greens, fresh basil, Gruyere, fresh fruit and glazed walnuts tossed in honey-Dijon dressing. Large 24 Small 19

Hot Seafood Salad

Arnies signature salad. Scallops, prawns, clams, mussels, zucchini, mushrooms, bacon, and warm vinaigrette over wilted greens. 29

Arnies Trio of Seafood Louie GF**

Grilled salmon, Dungeness crab, bay shrimp, picked asparagus, tomatoes, black olives and hard-boiled egg on iceberg tossed with classic Louie dressing. Large 30 Small 25

BUILD A LUNCH COMBO

BOWL OF SOUP & SALAD. 19

SOUPS

Clam Chowder

Seafood Bisque add 2.25

SALADS

Caesar Salad

Mixed Greens Salad v

your choice of basil vinaigrette, honey Dijon, or blue cheese dressing.

Cole Slaw GF v

HALF SANDWICH WITH A BOWL OF SOUP OR SALAD. 22

SANDWICHES

Crab and Shrimp Melt

Prime Rib Dip

TBLT

Single Ahi Taco

Single Baja Taco

Discover your Pacific Northwest Favorites at Arnies!
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.

BURGERS AND SANDWICHES

Steakhouse Burger*

Half pound ground chuck patty. Tillamook cheddar, grilled Kaiser roll and Dijon mayonnaise. 19 With Bacon 21

Blue Cheese Bacon Burger*

Danish blue cheese crumbles, crisp bacon, chipotle mayonnaise, lettuce, tomato and frizzled onions on a grilled Kaiser roll. 22

Crab & Bay Shrimp Melt

Crab, artichokes and Parmesan with bay shrimp, tomato and cheddar on sourdough. Full 22 Half 18

Prime Rib Dip*

Thinly sliced oven roasted prime rib and melted Gruyere on a toasted baguette with frizzled onions and horseradish sauce.

Full 23 Half 19

Chicken Club Sandwich

Herb marinated, Tillamook cheddar, bacon, greens, tomato and Dijon mayonnaise on a grilled ciabatta roll. 18

Roasted TBLT

Roasted turkey, crisp bacon, lettuce, tomato and mayonnaise on toasted whole wheat bread. Full 18 or Half 15

Field Roast Veggie Burger v

Tillamook cheddar, tomato, red onion, mixed greens, Dijon mayo on a grilled Kaiser roll. 16

LUNCH FAVORITES

Pit Roasted Salmon**

House smoked with lemon beurre blanc and fried capers. 29

Northwest Seafood Fettuccine**

Bay shrimp, prawns, clams, mussels, salmon and cod in Parmesan-garlic cream. Full 28 Half 23

Seared Ahi Tacos***

Seared medium rare, warm flour tortillas, chipotle-lime mayo, shredded cabbage and pineapple salsa. Two 19 One 14

Baja Fish Tacos**

Char-grilled Alaskan cod, warm flour tortillas, lime crème, shredded cabbage and fresh salsa. Two 17 One 13

Alaskan Cod & Chips**

Beer battered and served with ginger coleslaw and roasted onion tartar sauce. 25

Ginger Chicken Lettuce Wraps

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

Sesame Salmon Rice Bowl***

Soy-sesame glazed salmon, coconut rice, stir fried edamame, braised shiitake and crispy soba. 22

Chicken Parmesan

Herb-Panko breaded and pan-seared. Parmesan cream linguini and marinara. 22

Arnies Seafood Grill GF**

Char-grilled salmon, sea scallops, prawns and steamed Manilla clams. 29

Commeal Crusted Oysters GF

Petite yearlings. Cocktail and roasted onion tarter sauces. 22

Cashew Crusted Alaskan Cod**

Filet breaded with cashews, lemon, and Japanese breadcrumbs, pan fried and served with roasted onion tartar sauce. 26

Green Coconut Curry GF v

Asian vegetables and spicy coconut curry. Coconut rice with fresh mango and cashews. With Chicken 19 Prawns 23 Edamame and vegetables 17

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.

*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.

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

We use peanut oil.