

ARNIES SIGNATURE
NON-ALCOHOLIC BEVERAGES

Twisted Iced Tea Strawberry, Mango, Raspberry or Peach.	6
Strawberry or Raspberry Lemonade Blended and refreshing.	6
Peach Cooler Peach puree, orange juice, simple syrup, soda and a splash of peach bitters.	6
Cappuccino Blast With a touch of ice cream and chocolate syrup.	6.5
Fruit Fusion Strawberry, mango and raspberry puree blended with orange and cranberry juice.	6
Tropical Lemonade A blend of mango and strawberry with thirst quenching lemonade.	6
Spicy Virgin Mary House made spicy Mary mix.	6
Arnold Palmer Unsweetened tea and tart lemonade.	5
Hot Caramel Apple Cider Garnished with orange, cinnamon and house made whipped	6
Elderflower Cordial Citrus, apple, lightly floral, clean and refreshing.	5.5

BEVERAGES

San Pellegrino 500ml	5.5
San Pellegrino Aranciata	5.5
Henry Weinhard’s Sodas Brewed in the Pacific Northwest. Ask your server for rotating selections.	5.5
Henry Weinhard’s Root Beer Float	7.5
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper Unlimited Refills	4.5

WE SERVE CAFFÉ D'ARTE COFFEE

JOIN US TUESDAY & WEDNESDAY NIGHTS
“*HALF PRICED BOTTLED WINES*”

*Selections marked with * are not available at half price.*

Half priced wines are not available in combination with any other discount or promotion.

HAPPY HOUR IN THE LOUNGE

Everyday 3 pm - 6 pm

\$1 off - Well Drinks, House Wine, Draft Beer

\$2 off - House Margaritas and Bloody Mary's

EARLY DINNERS

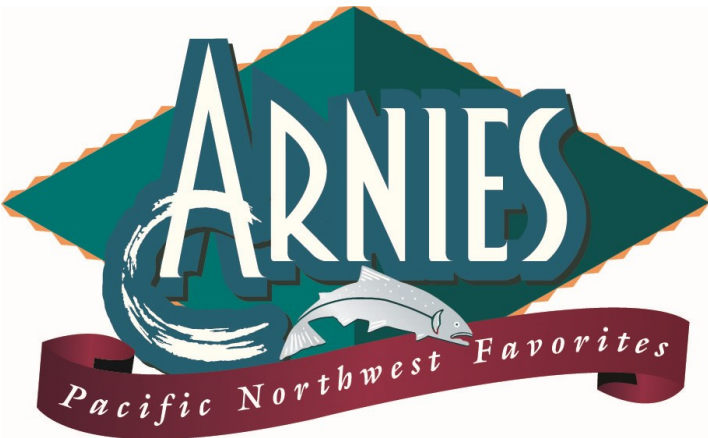
Sunday - Friday 4 pm - 6 pm

Three-Course Dinner in our Dining Room for only \$32

SUNDAY BRUNCH

10 am - 2 pm

Delicious Three-Course Brunch



DINNER

STARTERS

- Calamari Aioli**
Lightly fried, marinara and lemon pepper aioli. 18
- Ahi Poke****
Sesame-soy marinated raw Yellowfin tuna, papaya vinaigrette and crispy won tons. 19.5
- Oven Roasted Crab Dip**
Artichoke hearts and Parmesan with toasted herb flat bread. 20
- Sambal Shrimp**
Three-chile sauce and Napa slaw. 19.5
- 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. 15
- Green Chile Polenta Fries** GF V
Sweet pepper aioli, pico de gallo. 13
- Ginger Chicken Lettuce Wraps**
Wok seared chicken, braised shiitake, water chestnuts and tender butter lettuce leaves. 18.5
- Korean Chicken Wings**
Battered and fried, tossed in a sweet, spicy glaze with garlic and ginger. 16.5
- Salt & Pepper Prawns**
Seared in the shell with togarashi and black sesame seeds. Served with lime-cilantro dipping sauce. 20

SOUPS AND SALADS

- Arnies 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.
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. Entrée 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. 28
- Hot Seafood Salad** GF
Arnies signature salad. Scallops, prawns, clams, mussels, zucchini, mushrooms, bacon, and warm vinaigrette over wilted greens. Topped with Parmesan cheese. 35
- 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. 36

*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.

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

We use peanut oil.

NORTHWEST FAVORITES

- Pit Roasted Salmon****
House smoked with lemon beurre blanc and fried capers. Served with mashed potatoes. 39
- Cashew Crusted Alaskan Cod****
Filet breaded with cashews, lemon zest, and Japanese breadcrumbs. Pan fried and served with rice pilaf and roasted onion tartar sauce. 38
- Arnies Seafood Grill**** GF
Char-grilled salmon, sea scallops, prawns and steamed manilla clams. Served with a baked potato. 39
- Alaskan Cod & Chips****
Beer battered and served with fries, ginger coleslaw and roasted onion tartar sauce. 28.5
- Fisherman’s Platter****
Beer battered; prawns, Alaskan Cod, sea scallops, and calamari deep-fried and served with fries, 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. 40
- Cornmeal Crusted Oysters**
Petite yearlings. Served with rice pilaf and cocktail and roasted onion tarter sauces. 30
- Chicken Parmesan**
Herb-Panko breaded and pan-seared. Parmesan cream linguini and marinara. 32
- Prawns Undecided**
Jumbo prawns; shrimp stuffed, beer battered and garlic fried. Served with a baked potato, vegetables, buerre blanc and cocktail sauce. 40

- Oven Roasted Stuffed Prawns**
Shrimp, spinach, basil and Parmesan. Oven roasted, finished with lemon beurre blanc and served with rice pilaf and vegetables. 39

- Green Coconut Curry** GF V
Asian vegetables and spicy coconut curry. Coconut rice with fresh mango and cashews. With edamame and vegetables 21
With chicken 25 With prawns 27

- Northwest Seafood Fettuccine****
Bay shrimp, prawns, clams, mussels, salmon and cod in Parmesan-garlic cream. 39

STEAKS AND PRIME RIB

- Top Sirloin*** GF
Char-grilled choice 8 ounce, cabernet demi glace, baked potato and vegetables. 40
- New York Steak*** GF
Char-grilled 12 ounce choice, cabernet demi glace, garlic mashed potatoes and vegetables. 49
Add cracked black pepper, brandy-green peppercorn sauce and frizzled onions 5.5
- Slow Roasted Prime Rib*** GF
Available while it lasts. Served with a baked potato.
10 oz. Cut 44 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 charge will be added to any split plate entrée or entrée salad

Please be aware that a 4.5% 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.