

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 cream.	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	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

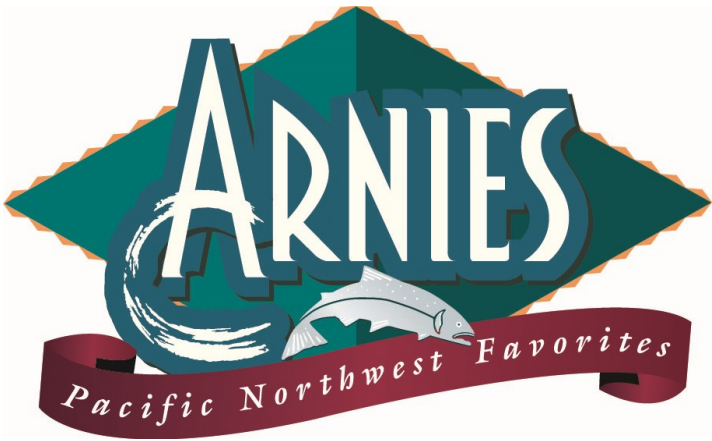
Sunday - Friday 4 pm - 6 pm

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

SUNDAY BRUNCH

10 am - 2 pm

Delicious Three-Course Brunch



LUNCH

STARTERS, SOUPS AND SALADS

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

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 13 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 24

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 20

Hot Seafood Salad GF

Arnies signature salad. Scallops, prawns, clams, mussels, zucchini, mushrooms, bacon, and warm vinaigrette over wilted greens. Topped with Parmesan cheese. 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 19.5

SOUPS

Clam Chowder**

Seafood Bisque** add 2.25

SALADS

Cole Slaw GF V

Caesar Salad

Mixed Greens Salad v

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

HALF SANDWICH & BOWL OF SOUP OR SALAD 22.5

SANDWICHES

Crab and Shrimp Melt

Prime Rib Dip

TBLT

Single Ahi Taco

Single Baja Taco

BURGERS AND SANDWICHES

Steakhouse Burger*

Half pound ground chuck patty. Tillamook cheddar, grilled Kaiser roll and Dijon mayonnaise. Served with fries. 19.5 Add Bacon 21.5

Blue Cheese Bacon Burger*

Danish blue cheese crumbles, crisp bacon, chipotle mayonnaise, lettuce, tomato and frizzled onions on a grilled Kaiser roll. Served with fries. 22.5

Crab & Bay Shrimp Melt

Crab, artichokes and parmesan with bay shrimp, tomato and cheddar on sourdough. Served with coleslaw and fries. Full 22.5 Half 18.5

Prime Rib Dip*

Thinly sliced oven roasted prime rib and melted Gruyere on a toasted baguette with frizzled onions and horseradish sauce. Served with fries. Full 23.5 Half 19.5

Chicken Club Sandwich

Herb marinated, Tillamook cheddar, bacon, greens, tomato and Dijon mayonnaise on a grilled ciabatta roll. Served with fries. 18.5

Roasted TBLT

Roasted turkey, crisp bacon, lettuce, tomato and mayonnaise on toasted whole wheat bread. Served with fries. Full 18.5 Half 15.5

Field Roast Veggie Burger v

Tillamook cheddar, tomato, red onion, mixed greens, Dijon mayo on a grilled Kaiser roll. Served with fries. 16.5

LUNCH FAVORITES

Pit Roasted Salmon**

House smoked with lemon beurre blanc and fried capers. Served with mashed potatoes. 29

Northwest Seafood Fettuccine**

Bay shrimp, prawns, clams, mussels, salmon and cod in Parmesan-garlic cream. Full 29 Half 24

Seared Ahi Tacos**

Seared medium rare, warm flour tortillas, chipotle-lime mayo, shredded cabbage and pineapple salsa. Two 19.5 One 14.5

Baja Fish Tacos**

Char-grilled Alaskan cod, warm flour tortillas, lime crème, shredded cabbage and fresh salsa. Two 17.5 One 13.5

Alaskan Cod & Chips**

Beer battered and served with fries, ginger coleslaw and roasted onion tartar sauce. 25.5

Ginger Chicken Lettuce Wraps

Wok seared chicken, braised shiitake, water chestnuts and tender butter lettuce leaves. 18.5

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. Served with mashed potatoes. 29

Cornmeal Crusted Oysters

Petite yearlings. Served with rice pilaf, cocktail and roasted onion tarter sauces. 22.5

Cashew Crusted Alaskan Cod**

Filet breaded with cashews, lemon, and Japanese breadcrumbs. Pan fried and served with rice pilaf and roasted onion tartar sauce. 27

Green Coconut Curry GF V

Asian vegetables and spicy coconut curry. Coconut rice with fresh mango and cashews. With edamame and vegetables 18
With chicken 20 With prawns 24

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.

*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.