

## STARTERS

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### Calamari Aioli

Lightly fried, marinara and lemon pepper aioli. 20

### Ahi Poke\*\*

Sesame-soy marinated raw Yellowfin tuna, papaya vinaigrette and crispy won tons. 21

### Oven Roasted Crab Dip

Artichoke hearts and Parmesan with toasted herb flat bread. 22

### Sambal Shrimp

Three-chile sauce and Napa slaw. 21

### Steamed Manila Clams GF

White wine, garlic butter and lemon. 22

### Penn Cove Mussels GF

Dill-sorrel pesto, wine reduction and cream. 21

### Bay Shrimp Cocktail GF

Tender bay shrimp, house made cocktail sauce. 16

### 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. 19

### Korean Chicken Wings

Battered and fried, tossed in a sweet, spicy glaze with garlic and ginger. 17.5

### Salt & Pepper Prawns

Seared in the shell with togarashi and black sesame seeds. Served with lime-cilantro dipping sauce. 20

## SOUPS AND SALADS

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## NORTHWEST FAVORITES

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### Pit Roasted Salmon\*\*

House smoked with lemon beurre blanc and fried capers. Served with mashed potatoes. 40

### 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. 39

### Arnies Seafood Grill\*\* GF

Char-grilled salmon, sea scallops, prawns and steamed manilla clams. Served with roasted fingerling potatoes. 40

### 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. 40

### Top Sirloin and Prawns\*

Char-grilled 8 ounce top sirloin, jumbo prawns, potato croquette, beurre blanc and blue cheese crumbles. 44

### Cornmeal Crusted Oysters

Petite yearlings. Served with rice pilaf and cocktail and roasted onion tarter sauces. 32

### Chicken Parmesan

Herb-Panko breaded and pan-seared. Parmesan cream linguini and marinara. 34

### Prawns Undecided

Jumbo prawns; shrimp stuffed, beer battered and garlic grilled. Served with roasted fingerling potatoes, vegetables, buerre blanc and cocktail sauce. 42

### Oven Roasted Stuffed Prawns

Shrimp, spinach, basil and Parmesan. Oven roasted, finished with

## ARNIES SIGNATURE NON-ALCOHOLIC BEVERAGES

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<b>Twisted Iced Tea</b>	6
Strawberry, Mango, Raspberry or Peach.	
<b>Strawberry or Raspberry Lemonade</b>	6
Blended and refreshing.	
<b>Peach Cooler</b>	6.5
Peach puree, orange juice, simple syrup, soda and a splash of peach bitters.	
<b>Cappuccino Blast</b>	6.5
With a touch of ice cream and chocolate syrup.	
<b>Fruit Fusion</b>	6.5
Strawberry, mango and raspberry puree blended with orange and cranberry juice.	
<b>Tropical Lemonade</b>	6
A blend of mango and strawberry with thirst quenching lemonade.	
<b>Spicy Virgin Mary</b>	7
House made spicy Mary mix.	
<b>Arnold Palmer</b>	5
Unsweetened tea and tart lemonade.	
<b>Hot Caramel Apple Cider</b>	6
Garnished with orange, cinnamon and house made whipped cream.	
<b>Elderflower Cordial</b>	7
Citrus, apple, lightly floral, clean and refreshing.	

## BEVERAGES

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<b>San Pellegrino</b>	5.5
500ml	

