

DESSERTS

Chocolate Utopia

Six-layer chocolate cake, served warm with vanilla ice cream. 13

Key Lime Pie

Nellie and Joe's famous lime juice, sweet custard and whipped cream in a graham cracker crust. 9.5

Ice Cream

Olympic mountain toasted coconut ice cream, Vanilla. 7

BEVERAGES

Henry Weinhard Soda

Root Beer, Orange Cream, Black Cherry 5.5

San Pellegrino

Sparkling Water 5.5

BOTTLED BEER

Rotating Cider	6
Budweiser	5.5
Bud Light	5.5
Corona	6
Heineken	6
Stella Artois	6
Black Butte Porter	6
Guinness	6
Athletic IPA (non alcoholic)	6

EMAIL DINING CLUB

Join the Arnies Email Dining Club and receive exclusive club alerts about special offers, birthday gifts, cooking classes, wine tastings, tips, featured seasonal products, recipes....and much more.

You can visit our website at www.arniesrestaurant.com

GIFT CARDS

Gift cards are great for any occasion and come packaged with a personalized card and stylish envelope. Order online at www.arniesrestaurant.com

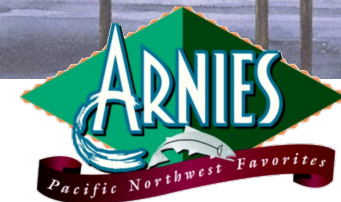
SUNDAY BRUNCH

10am - 2pm

Included with your Brunch is a selection of seasonal fruits and our house made sticky bun.

Please see our menu online.

TAKE-OUT MENU



300 Admiral Way #211, Edmonds, WA 98020
Phone: 425-771-5688

www.arniesrestaurant.com

Items and prices subject to change at any time.

STARTERS

Bay Shrimp Cocktail

Tender bay shrimp, cocktail sauce. 16

Calamari Aioli

Lightly fried, marinara & lemon pepper aioli. 20

Ginger Chicken Lettuce Wraps

Wok seared chicken, shiitake, water chestnuts and butter lettuce 19.5

Sambal Shrimp

Three-chile sauce and Napa slaw. 21

BURGERS AND SANDWICHES

Sandwiches and burgers served with your choice of salad, coleslaw or fries.

Steakhouse Burger*

Half pound ground chuck patty. Tillamook cheddar, grilled Kaiser roll and Dijon mayonnaise. 20.5 add bacon 22.5

Blue Cheese and Bacon Burger*

Danish blue cheese crumbles, crisp bacon, chipotle mayonnaise, lettuce, tomato and frizzled onions on a grilled Kaiser roll. 25.5

Field Roast Veggie Burger

Tillamook cheddar, red onion, mixed greens, tomato and Dijon mayonnaise on a grilled Kaiser roll. 17.5

Prime Rib Dip*

Oven-roasted prime rib and melted Gruyere on a toasted baguette. Full 24.5 Half 20.5

Chicken Club Sandwich

Herb marinated, Tillamook cheddar, bacon, mixed greens, tomato and Dijon mayonnaise on a grilled ciabatta roll. 20

Baja Fish Tacos

Char grilled Alaskan cod, warm flour tortillas, lime crème, shredded cabbage and fresh salsa. Two 18.5 One 14.5

Seared Ahi Tacos*

Seared medium-rare, warm flour tortillas, chipotle lime mayonnaise, shredded cabbage and fresh pineapple salsa. Two 20.5 One 15.5

SOUPS & SALADS

Arnies Clam Chowder

Our classic recipe since 1979.
Large 15 Bowl 10
Cup 8

Seafood Bisque

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.
Large 14 Small 11
*Add grilled chicken or bay shrimp for 9
bronzed salmon or prawn-scallop* 12*

Smoked Chicken Salad

House smoked chicken breast, wild greens, Gruyere, fresh fruit and glazed walnuts tossed in honey-Dijon dressing.
Large 25 Small 21

Arnies Seafood Louie

Grilled salmon, Dungeness crab, bay shrimp, pickled asparagus, tomatoes, black olives and hard-boiled egg on iceberg tossed with classic Louie dressing. Large 31 Small 26

Mixed Greens Salad

Seasonal wild greens with your choice of basil vinaigrette, honey-Dijon or blue cheese dressing. 10

FISHERMAN'S FAVORITES FOR THE KIDS

Salmon

Grilled and basted with Arnies herb butter and served with garlic mashed potatoes. 17

Cheeseburger

Served with French fries. 11

Golden Fried Prawns

4 prawns served with French fries and fresh fruit. 14

Grilled Chicken Breast

Served with rice. 12

Arnies Chicken Strips

Served with French fries. 11

Cod & Chips

Served with French fries. 14

Pasta

Topped with marinara sauce or parmesan cheese & butter. 9

Grilled Cheese Sandwich

Served with French fries. 9



ARNIES FAVORITES

Alaskan Cod and Chips

Beer Battered, ginger coleslaw & roasted onion tartar sauce. 26

Chicken Parmesan

Herb-panko breaded and pan-seared. Parmesan cream linguine and marinara. 24

Cashew Crusted Alaskan Cod

Cashews, lemon zest & Japanese breadcrumbs. 29

Prawn and Chips

Beer battered prawns, ginger coleslaw, house made cocktail sauce and Roasted onion tarter sauce. 26

Sesame Salmon Rice Bowl*

Soy-sesame glazed salmon, coconut rice, stir fried vegetables and crispy soba. 24

Northwest Seafood Pasta

Bay shrimp, prawns, clams, mussels, salmon and cod in Parmesan-garlic cream. Full 30.5 Half 25.5

Pit Roasted Salmon*

House smoked with lemon beurre blanc & fried capers. 30.5

BREAD SERVED UPON REQUEST

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. We use peanut oil.