

APPETIZERS

	Happy Hour	Regular
Oyster Shooter* GF Big oyster and cocktail sauce	3.50	4.50
Green Chile Polenta Fries GF V Sweet pepper aioli	12.50	15.00
Bay Shrimp Cocktail GF Tender bay shrimp and cocktail sauce	12.50	16.50
Calamari Aioli Marinara and lemon pepper aioli	16.50	20.50
Sambal Shrimp Three-chile sauce and Napa slaw	17.50	21.50
Ahi Poke** Sesame-soy marinated raw Yellowfin tuna, papaya vinaigrette and crispy won tons	17.50	21.50
Steamed Manila Clams GF White wine, garlic butter and lemon	19.00	22.00
Penn Cove Mussels GF Dill-sorrel pesto, wine reduction and cream	18.00	21.50
Oven Roasted Crab Dip Artichoke hearts, crab and Parmesan with toasted flat bread	20.50	22.00
Ginger Chicken Lettuce Wraps Wok seared chicken, braised shiitake, water chestnuts and tender butter lettuce leaves	15.50	19.50
Salt & Pepper Prawns Seared in the shell with togarashi and black sesame seeds. Served with lime-cilantro dipping sauce	17.50	20.50
Korean Chicken Wings Battered and fried, tossed in a sweet glaze with garlic and ginger	14.00	18.00
Fiesta Nachos GF Tortilla chips, seasoned beef, beans, cheese, tomatoes, jalapeños, sour cream and salsa	Full 14.50 Half 11.50	Full 18.50 Half 14.50

Happy Hour pricing is not valid with any other discount, coupon, or discounted program (Entertainment/Passport, etc).

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 customers preference. Regarding the safety of consuming fresh partially cooked fish, information is available upon request.

We use peanut oil.

SOUPS & SALADS

	Happy Hour	Regular
Arnies Clam Chowder** GF A favorite for over 40 years	8.50	10.50
Seafood Bisque** GF Dungeness crab, bay shrimp and Alaskan cod	10.50	13.50
Mixed Greens Salad V Basil vinaigrette, honey-Dijon or blue cheese dressing	8.50	10.50
Caesar Salad Classic house made dressing <i>Add grilled chicken or bay shrimp* 9.00</i> <i>Add bronzed salmon** or prawn-scallop skewer* 12.00</i>	Small 9.50 Large 10.50	Small 11.50 Large 14.50

NORTHWEST FAVORITES

	Happy Hour	Regular
Steakhouse Cheeseburger* Half pound patty, Tillamook cheddar and grilled Kaiser roll served with fries <i>Add bacon 2.00</i>	16.25	20.75
Bacon Blue Cheese Burger* Frizzled onions, chipotle mayo and grilled Kaiser roll served with fries	19.25	23.75
Seared Ahi Tacos** Seared medium rare, flour tortillas with chipotle mayo and pineapple salsa	Two 16.50 One 13.50	Two 20.75 One 15.75
Baja Fish Tacos** Grilled Alaskan cod, flour tortillas, lime-cilantro crème and salsa	Two 14.50 One 12.50	Two 18.75 One 14.75
Prime Rib Dip* Slow roasted prime rib, Gruyere and horseradish sauce served with fries	20.50	24.75
Chicken Club Sandwich Herb marinated, Tillamook cheddar, tomato, bacon, mixed greens, Dijon mayo and grilled Ciabatta roll served with fries	16.50	20.50
Field Roast Veggie Burger V Tillamook cheddar, tomato, red onion, mixed greens, Dijon mayo and grilled Kaiser roll served with fries	14.00	18.00
Fish & Chips** Beer Battered Alaskan cod, served with ginger slaw, fries and tartar sauce	24.50	28.50

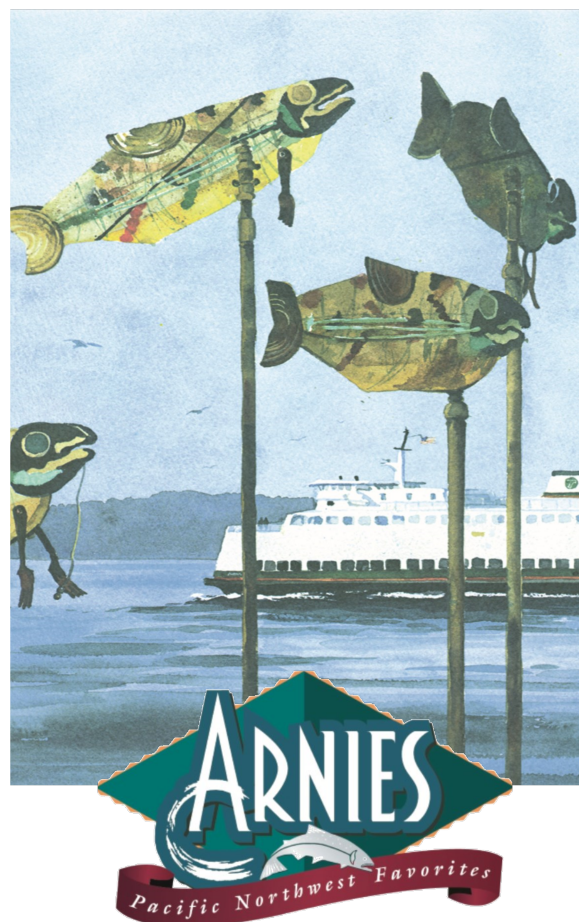
A \$3 charge will be added to any split plate entrée or entrée salad

ARNIES SIGNATURE NON-ALCOHOLIC BEVERAGES

Twisted Iced Tea Strawberry, raspberry, or peach	6.25
Strawberry or Raspberry Lemonade Blended and refreshing	6.25
Peach Cooler Peach puree, orange juice, simple syrup, soda and a splash of peach bitters	6.75
Cappuccino Blast Made with a touch of ice cream and chocolate syrup	6.75
Fruit Fusion Strawberry, mango and raspberry puree blended with orange and cranberry juice	6.75
Tropical Lemonade A blend of mango and strawberry with thirst quenching lemonade	6.25
Spicy Virgin Mary House made spicy Mary mix	7.25
Arnold Palmer Unsweetened tea and tart lemonade	5.25
Hot Caramel Apple Cider Garnished with orange, cinnamon and house made whipped cream	6.25
Elderflower Cordial Citrus, apple, lightly floral, clean and refreshing	7.25

BEVERAGES

San Pellegrino 500 ml	5.75
San Pellegrino Aranciata	5.75
Henry Weinhard's Sodas Brewed in the Pacific Northwest. Ask your server for rotating selections	5.75
Root Beer Float	7.75
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper Unlimited Refills	4.75



LOUNGE

Happy Hour
Available in the Lounge

Everyday
3pm to 6pm

\$1.00 off
Well Drinks, House Wine & Draft Beer

\$2.00 off
House Margaritas & Bloody Mary's