

STARTERS

Calamari Aioli

Lightly fried, marinara and lemon pepper aioli. 20.75

Ahi Poke**

Sesame-soy marinated raw Yellowfin tuna, papaya vinaigrette and crispy won tons. 22.00

Oven Roasted Crab Dip

Artichoke hearts and Parmesan with toasted herb flat bread. 22.50

Sambal Shrimp

Three-chile sauce and Napa slaw. 22.00

Steamed Manila Clams ^{GF}

White wine, garlic butter and lemon. 22.50

Penn Cove Mussels ^{GF}

Dill-sorrel pesto, wine reduction and cream. 22.00

Bay Shrimp Cocktail ^{GF}

Tender bay shrimp, house made cocktail sauce. 17.50

Green Chile Polenta Fries ^{GF V}

Sweet pepper aioli, pico de gallo. 15.50

Ginger Chicken Lettuce Wraps

Wok seared chicken, braised shiitake, water chestnuts and tender butter lettuce leaves. 20.00

Korean Chicken Wings

Battered and fried, tossed in a sweet, spicy glaze with garlic and ginger. 18.75

Salt & Pepper Prawns

Seared in the shell with togarashi and black sesame seeds. Served with lime-cilantro dipping sauce. 21.00

SOUPS AND SALADS

Arnies Clam Chowder** ^{GF}

Our classic recipe of clams, potatoes, bacon and cream. 11.00

Seafood Bisque** ^{GF}

Crab, bay shrimp and Alaskan cod in a rich sherry-cream sauce. 14.00

Classic Caesar Salad

House made dressing, croutons and fresh Parmesan.

Entrée 15.00 Starter 12.00

Add grilled chicken or bay shrimp 9.25

Add bronzed salmon** or prawn-scallop skewer* 12.00

Mixed Greens Salad ^V

Seasonal wild greens with your choice of basil vinaigrette, honey Dijon, or blue cheese dressing. 11.00

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 35.00 Small 29.00

Smoked Chicken Salad ^{GF}

House smoked chicken breast, wild greens, fresh basil, Gruyere, fresh fruit and glazed walnuts tossed in honey-Dijon dressing. 31.25

Hot Seafood Salad ^{GF}

Arnies signature salad. Scallops, prawns, clams, mussels, zucchini, mushrooms, bacon, and warm vinaigrette over wilted greens. Topped with Parmesan cheese. 37.50

Arnies Trio of Seafood Louie** ^{GF}

Grilled salmon, Dungeness crab, bay shrimp, pickled asparagus, tomatoes, black olives and hard-boiled egg on iceberg tossed with classic Louie dressing. 38.25

*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.

NORTHWEST FAVORITES

Pit Roasted Salmon**

House smoked with lemon beurre blanc and fried capers. Served with mashed potatoes. 42.00

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. 41.00

Arnies Seafood Grill** ^{GF}

Char-grilled salmon, sea scallops, prawns and steamed manilla clams. Served with roasted fingerling potatoes. 41.50

Alaskan Cod & Chips**

Beer battered and served with fries, ginger coleslaw and roasted onion tartar sauce. 29.50

Fisherman's Platter**

Beer battered; prawns, Alaskan Cod, sea scallops, and calamari deep-fried and served with fries, cocktail and tartar sauces. 42.00

Top Sirloin and Prawns*

Char-grilled 8 ounce top sirloin, jumbo prawns, potato croquette, beurre blanc and blue cheese crumbles. 45.25

Pan Seared Sea Scallops* ^{GF}

Champagne cream, parmesan risotto and poached pear. 40.00

Chicken Parmesan

Herb-Panko breaded and pan-seared. Parmesan cream linguini and marinara. 35.50

Prawns Undecided

Jumbo prawns; shrimp stuffed, beer battered and garlic grilled. Served with roasted fingerling potatoes, vegetables, buerre blanc and cocktail sauce. 43.25

Oven Roasted Stuffed Prawns

Shrimp, spinach, basil and Parmesan. Oven roasted, finished with lemon beurre blanc and served with rice pilaf and vegetables. 42.00

Green Coconut Curry ^{GF V}

Asian vegetables and spicy coconut curry. Served with coconut rice, fresh mango and cashews. Edamame and vegetables 23.00
Chicken 27.00 Prawns 29.00

Northwest Seafood Fettuccine**

Bay shrimp, prawns, clams, mussels, salmon and cod in Parmesan-garlic cream. 41.50

STEAKS AND PRIME RIB

Top Sirloin* ^{GF}

Char-grilled choice 8 ounce, cabernet demi glace, roasted fingerling potatoes and vegetables. 43.50

New York Steak* ^{GF}

Char-grilled 12 ounce choice, cabernet demi glace, garlic mashed potatoes and vegetables. 51.50

Add cracked black pepper, brandy-green peppercorn sauce and frizzled onions 5.50

Slow Roasted Prime Rib* ^{GF}

Available while it lasts. Served with roasted fingerling potatoes. 10 oz. Cut 47.00 14 oz. Cut 50.00

ADD TO ANY STEAK

Prawn and Scallops Skewer 13.00

Grilled Garlic Prawns 13.00

Oven Roasted Stuffed Prawns 14.00

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.