

STARTERS, SOUPS AND SALADS

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

Arnies Clam Chowder** ^{GF}

Our classic recipe of clams, potatoes, bacon and cream.
Large 16.00 Bowl 11.00 Cup 9.00

Seafood Bisque** ^{GF}

Crab, bay shrimp and Alaskan cod in a rich sherry-cream sauce.
Large 19.00 Bowl 14.00 Cup 11.00

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 29.00 Small 26.00

Smoked Chicken Salad ^{GF}

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

Large 26.00 Small 22.00

Hot Seafood Salad ^{GF}

Arnies signature salad. Scallops, prawns, clams, mussels, zucchini, mushrooms, bacon, and warm vinaigrette over wilted greens. Topped with Parmesan cheese. 31.00

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. Large 32.00 Small 27.00

BUILD A LUNCH COMBO

BOWL OF SOUP & SALAD 22.00

SOUPS

Clam Chowder**

Seafood Bisque** add 3.00

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 24.50

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. 21.50 Add Bacon 23.75

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. 24.00

Crab & Bay Shrimp Melt

Crab, artichokes and parmesan with bay shrimp, tomato and cheddar on sourdough. Served with coleslaw and fries. Full 24.25 Half 20.00

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 25.00 Half 21.00

Chicken Club Sandwich

Herb marinated, Tillamook cheddar, bacon, greens, tomato and Dijon mayonnaise on a grilled ciabatta roll. Served with fries. 21.50

Roasted TBLT

Roasted turkey, crisp bacon, lettuce, tomato and mayonnaise on toasted whole wheat bread. Served with fries. Full 20.00 Half 17.00

Field Roast Veggie Burger ^v

Tillamook cheddar, tomato, red onion, mixed greens, Dijon mayo on a grilled Kaiser roll. Served with fries. 19.00

LUNCH FAVORITES

Pit Roasted Salmon**

House smoked with lemon beurre blanc and fried capers. Served with mashed potatoes. 31.25

Northwest Seafood Fettuccine**

Bay shrimp, prawns, clams, mussels, salmon and cod in Parmesan-garlic cream. Full 31.50 Half 26.00

Seared Ahi Tacos**

Seared medium rare, warm flour tortillas, chipotle-lime mayo, shredded cabbage and pineapple salsa. Two 21.00 One 16.00

Baja Fish Tacos**

Char-grilled Alaskan cod, warm flour tortillas, lime crème, shredded cabbage and fresh salsa. Two 19.00 One 15.00

Alaskan Cod & Chips**

Beer battered and served with fries, ginger coleslaw and roasted onion tartar sauce. 27.00

Ginger Chicken Lettuce Wraps

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

Sesame Salmon Rice Bowl**

Soy-sesame glazed salmon, coconut rice, stir fried edamame, braised shiitake and crispy soba. 25.75

Chicken Parmesan

Herb-Panko breaded and pan-seared. Parmesan cream linguini and marinara. 25.00

Arnies Seafood Grill** ^{GF}

Char-grilled salmon, sea scallops, prawns and steamed Manilla clams. Served with mashed potatoes. 32.25

Miso Flank Steak*

Miso marinated, flame grilled and served with garlic mashed potato and fresh spinach sauté topped with slivered almonds, cooked to your preference. 27.00

Cashew Crusted Alaskan Cod**

Filet breaded with cashews, lemon, and Japanese breadcrumbs. Pan fried and served with rice pilaf and roasted onion tartar sauce. 30.00

Green Coconut Curry ^{GF V}

Asian vegetables and spicy coconut curry. Served with coconut rice with fresh mango and cashews. Edamame and vegetables 22.00
Chicken 24.00 Prawns 28.00

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.

*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.