

LA CONNER SEAFOOD AND PRIME RIB

APPETIZERS

FRESH BAKED GARLIC BREAD

garlic, parmesan, & herbed butter \$6

CALAMARI

lightly fried, red pepper aioli \$14

FRESH OYSTERS ^{GF}

locally sourced, seasoned flour, pan fried, zesty cocktail (please request GF) \$15

FIRE CRACKER PRAWNS

coconut, almond breading, jalapeno & apple salsa \$14

STEAMED CLAMS ^{GF}

locally sourced, wine, butter, garlic, & fresh herbs \$18

ARTICHOKE AND SPINACH DIP

cream cheese, artichoke hearts, spinach, parmesan cheese \$14

Add bay shrimp \$6

SEARED SEA SCALLOPS ^{GF}

blackened with lemon beurre blanc \$18

GARLIC AND BAKED BRIE

brie, roasted garlic, balsamic glaze, apples, & crostini \$16

DUNGENESS CRAB CAKES

tarragon, shrimp, garlic, cream sauce \$20

BAY SHRIMP COCKTAIL ^{GF}

bay shrimp, celery, cocktail \$13

POPCORN SHRIMP

cajun dusted, floured, flash fried, cocktail \$12

SOUP & SALAD

~bread available upon request~

CLAM CHOWDER

Traditional creamy white chowder, made fresh daily \$7 cup \$11 bowl

SOUP, SALAD AND BREAD

cup of chowder, choice of starter salad and warm bread \$11

HOUSE SALAD ^{GF}

choice of honey poppyseed, balsamic, ranch, blue cheese or thousand island \$5

SPRING GREENS ^{GF}

greens, white balsamic dressing, toasted pine nuts, red onion, & shaved parmesan \$5

CAESAR SALAD ^{GF}

crisp romaine lettuce, croutons, & parmesan cheese with house made dressing (please request GF)

\$5 \$13 entree size

with chicken \$17 with shrimp \$19 with calamari \$18 with steak \$20

SPINACH SALAD

blue cheese crumbles, balsamic dressing, apples, & candied walnuts

\$5 \$15 entree size

with chicken \$19 with shrimp \$21 with calamari \$20 with steak \$25

SEAFOOD LOUIS

greens, olives, onions, tomatoes, cucumbers, thousand island dressing, and shrimp or crab \$33 crab \$22 shrimp

PASTA

~bread available upon request~

PASTA ALFREDO

house-made garlic cream sauce, fettuccine noodles, parmesan, & fresh herbs \$15

with grilled chicken \$19 with bay shrimp \$21 with grilled prawns (4) \$25

VODKA ROSE PENNE PASTA

penne noodles, vodka, tomato, cream sauce, fresh herbs, & basil drizzle \$17

with grilled chicken \$21 with grilled prawns \$27

PASTA LA CONNER

fresh bay shrimp, Dungeness crab, spinach, garlic cream sauce, fettuccine noodles, parmesan, & fresh herbs \$29

^{GF} - Gluten Free

Consumer Advisory: Raw or under cooked meat, poultry, seafood, or eggs may increase risk of illness.

Parties of 8 or more- automatic gratuity is applied. Entrees can be split for \$5

LUNCH SEAFOOD

FISH AND CHIPS

beer batter, panko crust with fries, coleslaw, & house-made tartar sauce \$15 (2) \$18 (3)

SEARED ROCKFISH ^{GF}

pan seared, tarragon cream sauce, with house grains & coleslaw \$19

FRESH LOCAL OYSTERS ^{GF}

locally sourced, seasoned flour, pan fried with coleslaw, fries & cocktail (please request GF) \$18

FIRECRACKER PRAWNS

coconut, almond breading, jalapeno & apple salsa with house grains & coleslaw \$18

CIOPPINO AND CAESAR ^{GF}

zesty seafood stew with house caesar (please request GF) \$19

CIOPPINO ^{GF}

zesty seafood stew, tomato, fennel broth with basil oil drizzle \$28

DUNGENESS CRAB CAKES

tarragon, shrimp, mushrooms, garlic cream with house grains & coleslaw \$24

WILD SALMON ^{GF}

seasonal preparation, with house grains & coleslaw \$26

SEARED SEA SCALLOPS

seasonal preparation, with house grains & coleslaw \$34

SANDWICHES

Includes french fries, house grains or coleslaw

GF buns available for \$2

Substitute a chicken breast for \$2

HOUSE BURGER

1/3 brisket-chuck patty, chimichurri aioli, greens, cheddar cheese, tomato & pickle \$14

sauteed mushrooms \$1 sauteed onions \$1 bacon \$1

CRISPY COD SANDWICH

lettuce, tomato, & house-made tartar sauce \$12

AVOCADO BRIE BURGER

brie, sliced avocado, lettuce, tomato, & pickle \$15

OYSTER PO BOY

sriracha coleslaw, sliced tomato \$15

STEAK SANDWICH

marinated tenderloin, chimichurri aioli, & greens on toasted sourdough \$16

PRIME RIB DIP

thinly sliced prime rib, horseradish crema, toasted hoagie, & house-made Au Jus \$16

TACOS

served of corn tortillas

COD

3 blackened cod tacos with house-made mango salsa, cabbage and cilantro & lime crema \$16

STEAK

3 seasoned steak tacos with pineapple coleslaw \$16

POPCORN SHRIMP

cajun dusted, house-made mango salsa, cabbage, cilantro & lime crema \$16

SIDES

HOUSE FRIES \$4

SEASONAL VEGETABLE \$4

COLESLAW \$4

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HOUSE GRAINS \$4

TACOS

served of corn tortillas

COD GF

3 blackened cod tacos with house-made mango salsa, cabbage and cilantro & lime crema \$16

STEAK GF

3 seasoned steak tacos with pineapple coleslaw \$16

POPCORN SHRIMP

cajun dusted, house-made mango salsa, cabbage, cilantro & lime crema \$16