

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, spinach, parmesan cheese \$14
add 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

HOUSE SALAD GF
choice of honey poppyseed, balsamic, ranch, blue cheese or thousand island dressing (please request GF) \$5 starter

SPRING GREENS GF
greens, white balsamic, toasted pine nuts, shaved parmesan, & red onion \$5 starter

CAESAR SALAD GF
crisp romaine lettuce, parmesan cheese & croutons with house-made dressing (please request GF)
\$5 starter \$13 entree
with chicken \$17 with shrimp \$19 with calamari \$18 with steak \$20

SPINACH SALAD GF
blue cheese crumbles, balsamic dressing, apples, candied walnuts
\$5 starter \$15 entree
with chicken \$19 with shrimp \$21 with calamari \$20 with steak \$25

SEAFOOD LOUIS GF
greens, olives, onions, tomatoes, cumpers, thousand island dressing, & 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.

DINNER 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 & seasonal vegetable \$23

FRESH LOCAL OYSTERS ^{GF}

locally sourced, seasoned flour, pan fried, with coleslaw, fries & cocktail (please request GF) \$22

FIRECRACKER PRAWNS

coconut, almond breading, jalapeno & apple salsa with house grains & seasonal vegetable \$23

WILD SALMON ^{GF}

seasonal preparation with house grains & seasonal vegetables \$28

Add Crab and beurre blanc top \$8

CIOPPINO ^{GF}

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

DUNGENESS CRAB CAKES

tarragon, shrimp, mushrooms, garlic cream with house grains & seasonal vegetable \$33

MACADAMIA NUT CRUSTED HALIBUT

Alaskan halibut, panko, Macadamia nuts & lemon beurre blanc with house grains & seasonal vegetable \$34

SEA SCALLOPS ^{GF}

NW sea scallops, seasonal preparation with house grains & seasonal vegetable \$35

MAINE LOBSTER ^{GF}

10-12 OZ Maine lobster, drawn butter, fresh herbs with house grains & seasonal vegetables \$ Market

STEAKS AND PRIME RIB

with seasonal vegetable and choice of side

SURF AND TURF ^{GF}

seasoned New York with 3 fire cracker prawns (please request GF) \$32

BEEF TENDERLOIN ^{GF}

shoulder medallions, mushroom demi-glace \$24

BLUE CHEESE AND BALSAMIC RIB EYE ^{GF}

hand cut, CAB ribeye, char-grilled to your liking with blue cheese sauce & balsamic glaze \$38

SLOW ROASTED PRIME RIB ^{GF}

garlic and cracked pepper crust, slow roasted daily, Limited quantities nightly

10oz \$30 14oz \$34

Add crab and lemon beurre blanc \$8 Add 3 Oysters \$6 Add 3 Prawns \$6

CHICKEN

With seasonal vegetables and choice of side

LEMON AND ROSEMARY CHICKEN ^{GF}

all natural chicken breast, lemon, rosemary, & cream sauce \$22

CHICKEN MARSALA ^{GF}

all natural chicken breast, shallot, mushroom, & Marsala cream sauce \$22

SIDES \$4

LOADED BAKED POTATO

HOUSE GRAINS

HERB TOSSED POTATOES

COLE SLAW

CRISP FRIES

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