



Happy Hour every day from 3pm to 5pm

2 off draft | 2 off wells | 10 glass of house wine | 10 cocktail special | 3 off food



SNACKS

V
GF
DF

Marinated Olives and Spicy Nuts 7

variety of seasoned olives and Spanish cocktail mix of almonds, fava, garbanzo and corn

Veg

Bread Board & Butter Flight 9

demi baguette with 3 varieties of flavored butter

GF
DF

Chicken Lollies 15



chicken drummets lollipop style and fried
choice: orange harissa or maple mustard glaze

GF
Veg

Corn Ribs 9

house seasoning salt and Old Bay remoulade

Veg

Parmesan Garlic Truffle Fries 12



fresh garlic, shaved parmesan, truffle oil and served
with garlic aioli

JETTY FAVORITES

Steak and Frites* 35

6oz Flat Iron steak with green peppercorn and
mushroom sauce and crispy french fries

Veg

House Mac n' Cheese 17

tillamook cheddar, parmesan, cavatappi pasta
old bay breadcrumbs

add : crab 12 | chicken 10 | bacon 4 | salmon 12

BURGERS & SANDWICHES

served with french fries or sweet potato fries | sub : garlic truffle fries, cup of chowder, side salad, or fruit 4
add to any burger or sandwich: egg 3 | bacon 4 | avocado 4

The Jetty Burger* 24



1/2 lb prime beef, smoked gouda, bacon, pickles on a
kaiser bun with roasted garlic aioli

sub : vegan black bean patty 2 | vegan cheese 2

Veg

Chicken Sandwich 19



grilled chicken breast, smoked gouda, tomato, lettuce,
chipotle sauce on a kaiser bun

SMALL & SHARABLE

GF
DF

Taylor Shellfish PNW Fresh Oyster*

served raw half shell on ice with champagne
mignonette and citrus mojo

half dozen 27 | full dozen 54

make it broiled with house butter 6 | 12

Manila Clams* 23



sauteed with Spanish chorizo, garlic, white wine,
finished with butter and with sourdough bread

GF

Crab Dip 17

cream cheese, parmesan, fresh herbs, roasted garlic
and preserved lemon with tortilla chips

Tenderloin Skillet 27



garlic, onion and white wine finished with mushroom
butter and parmesan cream sauce with a baguette

GF
DF

Mahi Tacos* 29



blackened Mahi Mahi, chipotle slaw, avocado, pickled
shallots and citrus mojo on corn tortilla

DF

Fish and Chips 25



fresh fillets of local Cod panko crusted with fries
and Old Bay remoulade sauce

Lobster Fettucine 47

garlic, tomato, white wine, and preserved lemon
sauce finished with fried capers and fresh herbs

GF

Pan-roasted Wild Salmon* 39

tomato, garlic, fennel and white wine broth with
olives, and charred broccolini

Club Sandwich 19

ham, turkey, bacon with tillamook cheddar, lettuce
tomato and garlic aioli on toasted sourdough

Avocado BLT 21

bacon, lettuce, tomato and avocado with garlic aioli
on toasted sourdough

Lummi Island Smoked Salmon Chowder cup 9 | bowl 17

yukon gold potato | celery | onion | thyme | dill

toasted baguette 4

SALADS

Add to any salad

chicken 10 | salmon 12 | steak 15 | shrimp 10

Caesar Salad 13



sweet gem lettuce, croutons, shaved parmesan, and
caesar dressing

Chicken Pasta Salad 19

bell peppers, spinach and avocado with Manchego
smoked paprika aioli topped with fried onions

Veg
GF

Farmer's Market Salad 13

sweet Gem lettuce, pickled pear, candied walnuts,
Humboldts Fog, and walnut-brown butter dressing