



J E T T Y

BAR &
GRILLE

BAR

STARTERS

Garlic Truffle Fries 12

fresh garlic | truffle oil | shaved parmesan
garlic aioli

Wings 18

creamy garlic parmesan, bbq, or red hot

Coconut Prawns 16

panko breaded | sweet chili sauce

Spinach Artichoke Dip 14

cream cheese | parmesan | herbs | pita bread

JETTY FAVORITES

Taylor Shellfish PNW Oysters*

half dozen 24 | full dozen 48

champagne mignonette | lemon | chive

Baja Fish Tacos 20

panko breaded cod | pineapple salsa | cilantro
cotija | pickled red onion | lime crema

Crab Cake 24

snow crab | pea puree | tomato | pepper | onion
frisee salad | pickled red onion | basil

SOUP & SALAD

add to any salad: grilled chicken 10 | roasted salmon 12 | sautéed prawns 10 | flat iron 15

Caesar Salad 12 | 17

romaine | cherry tomato | shaved parmesan
crouton | lemon

Cobb Salad 19

grilled chicken | smoked pork belly
hard-boiled egg | heirloom tomato | avocado
capers | house ranch

Ahi Tuna Poké* 18

soy | radish | cucumber | carrots | scallion
spicy aioli | house tortilla chips

Roasted Brussel Sprouts 15

smoked pork belly | pumpkin seed
sherry gastrique

Chicken Bacon Ranch Flatbread 18

pesto marinated chicken breast | bacon
parmesan | mozzarella | ranch

Indigo Mac 15

tillamook cheddar | cavatappi pasta
old bay breadcrumbs

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

Wild Alaskan Cod & Chips 25

panko breaded | house coleslaw
tartar sauce | lemon | french fries
extra piece 8

Farmer's Market Salad 12 | 17

spinach | strawberry | red onion | pecan
honey lavender vinaigrette

Watermelon Salad 14

watermelon | basil | feta | balsamic glaze

Lummi Island Smoked Salmon Chowder

cup 9 | bowl 17

yukon gold potato | celery | onion | thyme | dill

toasted baguette 4

BURGERS & SANDWICHES

served with crispy 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 | char siu pork belly
tillamook cheddar | caramelized onion
garlic aioli | kaiser bun

sub : vegan black bean patty | vegan cheese 2

Chicken Sandwich 16

breaded chicken breast | mozzarella | parmesan
lettuce | tomato | garlic aioli | toasted baguette

Club Sandwich 16

ham | turkey | bacon | tillamook cheddar | lettuce
tomato | garlic aioli | toasted sourdough

Pastrami Sandwich 21

roasted pastrami | smoked provolone | coleslaw
russian dressing | toasted marble rye

Alex Amstutz, Sous Chef | Martin Casella, Sous Chef

We are proud partners of Smart Catch by James Beard Foundation. Smart Catch is an educational sustainable seafood program created by chefs for chefs with the purpose of increasing the sustainability of the seafood supply chain. A 22% taxable service charge will be added to parties of 8 or more. 100% of the service charge will be distributed to service personnel. *Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of food borne illness.