

SNACKS

- V
GF
DF

Marinated Olives and Spicy Nuts 9

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, chipotle sauce on a kaiser bun

SMALL & SHARABLE

- Veg
GF

Brussels Sprouts 11

pickled shallots and pumpkin seeds
- GF

Grilled Broccolini 11

with brown-butter walnut emulsion
- V
GF
DF

Smashed Potatoes 9

baby potatoes confit with garlic and rosemary
- 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
- Veg

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

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