

START HERE

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****Crab Toast 12**

grilled baguette, crab, arugula and pickled shallots

Veg

Bread Board & Butter Flight 9

demi baguette with 3 varieties of flavored butter

FROM THE GRILL

choice of sauce: green pepper mushroom, wild berry red wine compote or chimichurri

8oz American Wagyu Picanha* 41

Red Top Farms - Served Brazilian Steakhouse style

18oz Bone-in Ribeye* 78

Nebraska Beef - Baby Tomahawk

8oz Bone-in Pork Chop 21

Salmon Creek

Steak add-ons

(5) Garlic Prawns 12

(3oz) Lobster Meat 21

House Steak Butter 5

Veg
GF
DF**Marinated Olives and Spicy Nuts 7**

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

GF
DF**Chicken Lollies 15**

chicken drumsticks lollipop style and fried choice: house hot sauce or bourbon BBQ

GF
Veg**Corn Ribs 9**

house seasoning salt and Old Bay remoulade

GF
DF**Shrimp Tostada* 15**

grilled shrimp with chimichurri and avocado emulsion

SIDES

Veg
GF**Brussels Sprouts 11**

pickled shallots and pumpkin seeds

GF

Grilled Broccolini 11

with brown-butter walnut emulsion

V
GF
DF**Vegetable Medley 9**

zucchini, carrots, cipollini and cherry tomatoes

V
GF
DF**Smashed Potatoes 9**

baby potatoes confit with garlic and rosemary

Side Salad 7

caesar, market salad or green side salad

Veg

Buttered Fettucine 7

SMALL PLATES

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

Lobster Roll* 29

lobster meat seasoned with Old Bay remoulade on a buttered New England Roll with a side of fries

Tenderloin Skillet 27

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

Shrimp Scampi* 21garlic, white wine, butter sauce, fresh herbs, chili flakes with 1/2 grilled baguette
add fresh pasta 5GF
DF**Mahi Tacos* 29**

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

add to any salad:

chicken 10 | salmon 12 | flat iron 15 | shrimp 10**Caesar Salad 13**

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

Veg
GF**Farmer's Market Salad 13**

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

GF

Lummi Island Smoked Salmon Chowder**cup 9 | bowl 17**

yukon gold potato, celery, onion, thyme and dill

toasted baguette 4

LARGER PLATES

GF

Pan-roasted Wild Salmon* 39

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

GF
DF**PNW Seafood Paella* 49**

bomba rice cooked with a rich broth and served with chorizo, octopus, clams and shrimp

GF

Pan Roasted Boneless Half Chicken 34

accompanied by sautee baby potatoes, cherry tomatoes and cipollini onion with lemon pan sauce

Lobster Fettucine* 47

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

GF
DF**Grilled Octopus* 39**

baby potatoes and white bean hash with chimichurri and avocado emulsion

DF

Fish and Chips* 25

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

Fettucine Alfredo 19

creamy parmesan and butter sauce served with lemon herb breadcrumbs

add: chicken 10 | salmon 12 | steak 15 | shrimp 10**The Jetty Burger* 24**

8oz beef patty, smoked gouda, bacon, pickles, roasted garlic aioli on a sourdough burger bun. Served with regular or sweet potato fries.

sub: garlic parmesan truffle fries, side salad or soup 4**sub: vegan black bean patty 2 | vegan cheese 2**

Happy hour

GF: Gluten Free
DF: Dairy Free
V: Vegan
Veg: VegetarianJ
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YBAR &
GRILLE

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 2% culinary service charge is added to all checks and is distributed directly to our culinary team. For parties of eight or more, a 20% taxable service charge will be applied, with 100% of that service charge distributed directly to our service team. *Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of food borne illness.