SHAREABLES

GF DF **Taylor Shellfish PNW Fresh Oyster***
Served raw on the half shell over ice with lemon and a rotating mignonette.
Half Dozen 27 | Full Dozen 54
Make it broiled with house butter 6 | 12

DF **Crispy Pork Belly* 14**
Fried pork belly slices served with lingonberry chutney and chili crunch.

Veg **Bread & Butter Board 12**
Toasted baguette served with house jam, Mama Lil's relish, and compound butter.

Manila Clams* 23
Sauteed with Spanish chorizo, garlic, white wine, and butter. Served with toasted herb focaccia.

Tenderloin Skillet* 27
Rosemary, garlic butter, and pickled chanterelle mushrooms. Served with toasted herb focaccia.

FROM THE GRILL

Choice of:
Steak Butter | Red Wine Demi Glace | Chimichurri

DF GF **8oz American Wagyu Picanha* 49**

DF GF **10oz Filet Mignon* 58**

DF GF **8oz Bone-in Pork Chop* 21**

Steak Add Ons:
Buttered Lobster 21 | Garlic Prawns 12

SIDES

Veg GF **Vegetable Medley 12**
Sauteed sunchokes, cippolini onions, delicata squash, and radish tossed in butter and topped with pepitas.

Veg **Brussels Sprouts 11**
Pickled shallots, pumpkin seeds, and sherry gastrique.

Veg DF **Seared Sweet Potato 14**
Topped with house chili garlic crunch, avocado emulsion, dressed arugula, and pickled shallots.

Veg DF **Smashed Potatoes 12**
Baby potatoes confit with garlic and rosemary.

Veg DF **Side Salad 7**
choice of: Caesar | Farmers | Green

FROM THE LAND

Chicken Picatta* 28
Seared chicken breast and fettucine with lemon, butter, spinach, and capers.

Veg **Fettucine Alfredo 19**
Creamy parmesan and butter sauce served with lemon herb breadcrumbs.
Add: Chicken 10 | Salmon 12 | Flat Iron 15 | Shrimp 10

The Jetty Burger* 24
8oz beef patty, smoked gouda, bacon, pickles, and roasted garlic aioli on a sourdough burger bun. Served with regular or sweet potato fries.
Sub: Garlic Parm Truffle Fries, Side Salad or Soup 4
Sub: Vegan Black Bean Patty 2 | Vegan Cheese 2

V **Marinated Olives and Spicy Nuts 7**
A variety of seasoned olives and a Spanish cocktail mix of almonds, fava, garbanzo, and corn.

DF **Chicken Lollies* 15**
Fried chicken drummets lollipop style.
Choice of: Hot Sauce | Bourbon BBQ

Veg **Baked Brie 16**
Baked brie wheel served with fig jam, lingonberry chutney, green grapes, and toasted herb focaccia.

Smoked Salmon Dip* 17
House hot smoked salmon cream cheese dip. Served with lemon and toasted herb focaccia.

SOUP & SALAD

GF **Lummi Island Smoked Salmon Chowder**
Cup 9 | Bowl 17
Yukon gold potatoes, celery, onion, thyme and dill.
Add Toasted Baguette 4

Veg GF **Farmer's Market Salad 15**
Sweet gem lettuce, pickled pears, candied pecans, Humboldts Fog, and walnut-brown butter dressing.

Caesar Salad 13
Sweet gem lettuce, crouton crumble, shaved parmesan, and caesar dressing.

Add to any salad:
Chicken 10 | Salmon 12 | Flat Iron 15 | Shrimp 10

FROM THE SEA

Pan-roasted Wild Salmon* 39
Creamy orzo with shaved brussels sprouts, roasted delicata squash, sundried tomato cream, and pistachio gremolata.

GF DF **PNW Seafood Paella* 49**
Bomba rice cooked with a rich broth and served with chorizo, octopus, clams, and shrimp.

Lobster Fettucine* 46
Lobster tossed in a creamy sauce of lemon, dijon, and tarragon.

GF **Grilled Octopus* 39**
Baby potatoes and white bean hash with chimichurri and avocado emulsion.

DF **Fish and Chips* 25**
Fresh fillets of panko crusted Cod served with fries, coleslaw and Old Bay remoulade.

Shrimp Scampi* 21
Garlic, white wine, butter, fresh herbs, and chili flakes. Served with a toasted baguette.
Add Fresh Pasta 5

Lobster Roll* 29
Lobster meat seasoned with Old Bay remoulade on a buttered New England Roll with a side of fries.

Mahi Tacos* 29
Blackened Mahi Mahi, chipotle slaw, avocado emulsion, and pickled shallots on flour tortillas.

JETTY BAR & GRILLE

Happy Hour | 3pm - 5pm | $3 off anchored food items | $2 off drafts and wells | $10 house red or white wine | $10 cocktail special

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.

GF: Gluten Free
DF: Dairy Free
V: Vegan
Veg: Vegetarian