



STARTERS

- Ahi Tuna Poké* 18**

soy, radish, cucumber, carrots, cilantro, scallion, spicy aioli, wonton chips
- Coconut Prawns 16**

house-made mango chutney
- Spinach Artichoke Dip 14**

parmesan, cream cheese, herbs, crostini
- Pan Roasted Vegetables 8**

baby zucchini, patty pan, artichoke, heirloom tomato, artichoke puree

- Crab Cake 24**

snow crab, pea puree, tomato, peppers, onion, frisee salad, pickled red onion, basil
- Peach Bruschetta 12**

peaches, fromage blanc, balsamic glaze, micro basil, sliced baguette
- Roasted Brussel Sprouts 15**

smoked pork belly, pumpkin seeds, sherry gastrique

Taylor Shellfish PNW Oysters*

half dozen 24 | full dozen 42

champagne mignonette, chives

SOUP & SALADS

- add to any salad: grilled chicken 5 | salmon 6 | prawns 8 | steak 15
- Caesar Salad 12 | 17**

romaine, heirloom tomatoes, white anchovies, parmesan, brioche croutons, lemon
- Farmer's Market Salad 12 | 17**

spinach, strawberry, red onion, pecans, honey lavender vinaigrette
- Watermelon Salad 14**

watermelon, basil, feta cheese crumble, balsamic glaze
- Peach Panzanella 16**

toasted brioche, spiced peaches, arugula, goat cheese, basil, white balsamic vinaigrette

Lummi Island Smoked Salmon Chowder

cup 9 | bowl 17

yukon gold potatoes, celery, onion, thyme, smoked totamto creme, dill, bread

ENTREES

- Cedar Roasted Salmon* 36**

baby zucchini, patty pan, artichoke, heirloom tomato, artichoke puree
- Scallop & Pea Risotto 44**

pea puree, peas, lardon, parmesan, lemon, mascarpone
- The Jetty Burger* 24**

1/2 lb. prime beef, char siu pork belly, tillamook cheddar, grilled onions, garlic aioli, brioche bun

Sub Impossible™ patty at no extra charge
- Mac & Cheese 12**

tillamook cheddar, cavatappi pasta, old bay crumbs

add crab 12 | grilled chicken 10

bacon 3 | salmon 12
- 8 oz Filet Mignon* 56**

crab, prosciutto wrapped asparagus, hollandaise sauce, roasted baby potatoes, caramelized soubise
- Chicken Fettuccini 26**

pesto, heirloom tomato, olives, basil, parmesan
- Baja Fish Tacos (3) 20**

panko breaded Alaskan cod, pineapple salsa, queso fresco, cilantro, pickled red onion, lime creme
- Wild Alaskan Cod & Chips (3) 25**

panko breaded Alaskan cod, house made coleslaw, tartar sauce, lemon

add piece 6

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.