

Happy Hour every day from 3pm to 5pm



2 off draft | 2 off wells | 10 glass of house wine | 10 cocktail special | 3 off food



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

Veg **Corn and Bacon Fritter 11**
green onions 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

GF
DF **Taylor Shellfish PNW Fresh Oyster***
served half shell on ice with champagne mignonette and citrus mojo
half dozen 27 | full dozen 54

 **Puget Sound Mussels 23**
mussels 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

 **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

Lobster Fettucine 47
garlic, tomato, white wine, preserved lemon, finished with lobster butter and fresh herbs

GF **Pan-roasted Wild Salmon* 39**
tomato, garlic, fennel and white wine broth with olives, and charred broccolini

Club Sandwich 19
ham, turkey, bacon with tillamook cheddar, lettuce tomato and garlic aioli on toasted sourdough

Avocado BLT 21
bacon, lettuce, tomato and avocado with garlic aioli on toasted sourdough

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