JETTY
BAR & GRILLE

Happy Hour every day from 3pm to 5pm
$2 off Draft & Wells | $10 House Red or White | $10 Cocktail Special | $3 off Anchored Food

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

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

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

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

Veg **Parmesan Garlic Truffle Fries 12**
Fresh garlic, shaved parmesan, and truffle oil. Served with roasted garlic aioli.

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

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

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

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

SOUP & SALAD

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

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

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

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

JETTY FAVORITES

Steak and Frites* 43
8oz wagyu picanha steak topped with red wine demi glace and served with crispy french fries.

Veg **House Mac n' Cheese 17**
Tillamook cheddar, parmesan, cavatappi pasta, and Old Bay breadcrumbs.
Add : Crab 12 | Chicken 10 | Bacon 4 | Salmon 12

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

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

Lobster Fettucine 47
Lobster tossed in a creamy sauce of lemon, dijon, and tarragon.

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

BURGERS & SANDWICHES

Served with french fries or sweet potato fries.
Sub : Garlic Parm 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, and roasted garlic aioli on a toasted sourdough bun.
Sub : Vegan Black Bean Patty 2 | Vegan Cheese 2

Veg **Chicken Sandwich 19**
Grilled chicken breast, smoked gouda, pickles, and chipotle aioli on a toasted sourdough bun.

Club Sandwich 19
Ham, turkey, bacon, Tillamook cheddar, lettuce, tomato and roasted garlic aioli on toasted sourdough.

Avocado BLT 21
Bacon, lettuce, tomato, avocado, and roasted garlic aioli on toasted sourdough.

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