

RAW AND FRESH

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

Wild Salmon Mosaic* 19
 lemon-dill creme fraiche, green oil and pickle asparagus

Fresh Catch of the Day* MP
 check what our chefs have created using the best of what the PNW has to offer. Subject to availability

SNACKS

Marinated Olives and Spicy Nuts 9
 variety of seasoned olives and Spanish cocktail mix of almonds, fava, garbanzo and corn

Bread Board & Butter Flight 9
 demi baguette with 3 varieties of flavored butter

Crab Toast 11
 grilled baguette, crab, arugula and pickled shallots

Wild Salmon Tartare* 19
 lightly cured sockeye salmon, spicy pickle green beans, shallots, lemon and black garlic nori aioli

Chicken Lollies 15
 chicken drummets lollipop style and fried choice: orange harissa or maple mustard glaze

Corn and Bacon Fritter 11
 green onions and Old Bay remoulade

LARGER PLATES

PNW Seafood Paella 49
 bomba rice cooked with a rich broth and served with chorizo, smoked salmon, mussels and shrimp

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

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

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

SMALL PLATES

Puget Sound Mussels 23
 mussels sauteed with Spanish chorizo, garlic, white wine, finished with butter and with sourdough bread

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

Shrimp Scampi 21
 garlic, white wine, butter sauce, fresh herbs, chili flakes with 1/2 grilled baguette
 add: fresh pasta 5

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 | steak 15 | shrimp 10

Caesar Salad 13
 sweet gem lettuce, croutons, shaved parmesan, and caesar dressing

Farmer's Market Salad 13
 sweet Gem lettuce, pickled pear, candied walnuts, Humboldts Fog, and walnut-brown butter dressing

Northwest Harvest Salad 13
 winter mixed salad, strawberries, quinoa, red onion, pepitas and vanilla vinaigrette

Lummi Island Smoked Salmon Chowder cup 9 | bowl 17
 yukon gold potato, celery, onion, thyme and dill
 toasted baguette 4

FROM THE GRILL

choice of sauce: green pepper mushroom, wild berry red wine compote or Spanish salsa verde

8 oz American Wagyu Bavette* (Kuro) 49

12 oz Striploin* (Carmen Ranch) 47

8 oz Pork Chop (Salmon Creek) 21

6 oz Blackened Mahi Mahi* 27

SIDES

Brussels Sprouts 11
 pickled shallots and pumpkin seeds

Grilled Broccolini 11
 with brown-butter walnut emulsion

Harissa glazed baby carrots 9
 orange-harissa glaze

Crispy Potatoes 9
 truffle salt and rosemary

Mashed Potatoes 9
 brown-butter and chives

Side Salad 7



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BAR & GRILLE

A 2% service charge on the bill is added to all checks and goes directly to our culinary team members. A 20% taxable service charge will be added to parties of 8 or more and goes directly to our service personnel.
 *Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of food borne illness.

Happy hour

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

DESSERTS

GF
Veg

Vanilla Basque Cheesecake 10

House made basque style cheesecake, topped with blueberry-mint compote

GF
Veg

Pistachio Creme Brulee 12

Pistachio cream custard with crunchy caramelized sugar, confit cherries and whipped cream

Veg

Warm Cookie and Ice Cream 12

White chocolate chip lemon cookie with vanilla ice cream and butterscotch sauce

V
GF

Dark Chocolate Tart 9

Almond crust, shredded coconut, chocolate and coconut cream ganache with blood orange coulis

DIGESTIFS

Cuban Espresso 7

double shot fresh espresso
sweetened condensed milk cinnamon stick

Cafe Affogato 8

vanilla ice cream | double shot fresh espresso

Coffee Nudge 10

brandy | Kahlua | creme de cocoa fresh whipped cream

Sazerac 19

Sazerac rye | Hennessy VS | simple | Peychaud's bitters | orange peel | Chuckanut Madame's absinthe rinse

Espresso Martini 12

Titos | Chuckanut Old Busker coffee liqueur
vanilla simple | chilled espresso

Fonseca Tawny Port 12

Fonseca Ruby Port 8

Vecchio Amaro Del Capo 10

DRAFT

Rotating Local 8

Stella Artois 8

Voodoo Ranger IPA 8

Soundbite Cider 11

BOTTLE & CANNED

Athletic Brewing NA 7

Bud Light 6

Blue Moon 7

Corona 6

Guinness 8

Rainier 6

Truly Seltzer 6

SEASONAL COCKTAILS

Mariner's Paradise 13

Espolon Blanco | Cointreau | lime
Perfect pear puree | cinnamon simple

Stormfront Sour 17

Astraea Ocean gin (Seattle) | Pajarote Clavos & Canela liquor | lemon cinnamon simple | fee foam | black walnut bitters

Admiral's Grog 16

Ten to One dark rum | Fonseca Bin 27 ruby port
Chuckanut Bay Krampus herbal liqueur
(Bellingham) grapefruit | lime | cinnamon simple

Oceanspray Mistletoe 13

Aloo vodka (Seattle) house infused with cranberries and spices | Massenez Creme de Pomm apple liqueur house cran-apple syrup

PB & Jetty 20

house peanut butter fat-washed Woodinville Rye whiskey | house strawberry infused Moxie Mule strawberry-rhubarb vermouth (Seattle)
BroVo orange curacao (Woodinville)
Angostura orange bitters

WINES BY THE GLASS

SPARKLING 6oz

Piper Sonoma Brut 14

California

La Marca Prosecco 11

Prosecco, IT

WHITE 6oz / 9oz

Infamous Goose Sauv Blanc 13/19

Marlborough, NZ | 2024

Gilbert Chardonnay 12/17

Horse Heaven Hills, WA | 2024

Kind Stranger Rose 10/14

Yakima Valley, WA | 2024

King Artisan Pinot Gris 14/20

Willamette Valley, OR | 2023

RED 6oz / 9oz

Alki Merlot 12/17

Columbia Valley, WA | 2018

Canvasback Cab Sauv 16/23

Red Mountain, WA | 2022

Inscription Pinot Noir 13/19

Willamette Valley, OR | 2023

Sleight of Hand Red 14/20

Columbia Valley, WA | 2022



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BAR &
GRILLE

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

