



STARTERS

Ahi Tuna Poké* 18

soy | radish | cucumber | carrots | scallion
spicy aioli | house tortilla chips

Coconut Prawns 16

panko breaded | sweet chili sauce

Spinach Artichoke Dip 14

cream cheese | parmesan | herbs | pita bread

Pan Roasted Vegetables 15

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

Crab Cake 24

snow crab | pea puree | tomato | bell pepper
onion | frisee salad | pickled red onion | basil

Toasted Baguette 8

garlic herb compound butter | maldon salt
olive oil and balsamic vinegar 2

Roasted Brussel Sprouts 15

smoked pork belly | pumpkin seed
sherry gastrique

Taylor Shellfish PNW Oysters*

half dozen 24 | full dozen 48

champagne mignonette | lemon | chive

SOUP & SALADS

add to any salad : grilled chicken 10 | roasted salmon 12 | sautéed prawns 10 | flat iron 15

Caesar Salad 12 | 17

romaine | heirloom tomato | shaved parmesan
crouton | lemon

Watermelon Salad 14

watermelon | basil | feta | balsamic glaze

Farmer's Market Salad 12 | 17

spinach | strawberry | red onion | pecan
honey lavender vinaigrette

Peach Panzanella 16

arugula | toasted brioche | spiced peaches
goat cheese | white balsamic vinaigrette

Lummi Island Smoked Salmon Chowder

cup 9 | bowl 17

yukon gold potato | celery | onion | thyme | dill
toasted baguette 4

ENTREES

Salmon & Pea Risotto* 36

pea puree | lardon | mascarpone | peas
parmesan | lemon

Shrimp Scampi 24

white wine | butter | garlic | lemon
red pepper flake | parmesan | fettuccini

The Jetty Burger* 24

1/2 lb prime beef | char siu pork belly
tillamook cheddar | caramelized onion
garlic aioli | kaiser bun
sub : vegan black bean patty | vegan cheese 2

Baja Fish Tacos 20

panko breaded cod | pineapple salsa | cilantro
cotija | pickled red onion | lime crema

8 oz Filet Mignon* 56

snow crab | grilled asparagus | hollandaise
roasted baby potatoes | caramelized onion soubise

Wild Alaskan Cod & Chips 25

panko breaded cod | house coleslaw
tartar sauce | lemon | french fries
extra piece 8

Indigo Mac 15

tillamook cheddar | cavatappi
old bay breadcrumbs
add : crab 12 | chicken 10 | bacon 4 | salmon 12

Chicken Fettuccini 26

house pesto | cherry tomato | kalamata olive
basil | shaved parmesan

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.