



J E T T Y

BAR &
GRILLE

BAR

STARTERS

Garlic Fries 8

garlic oil, served with garlic aioli or
truffle fries with truffle oil and parmesan.

Ahi Tuna Poké* 18

soy, radish, cucumber, carrots, cilantro,
scallion, spicy aioli, wonton chips

Coconut Prawns 16

house-made mango chutney

Roasted Brussel Sprouts 15

smoked pork belly, pumpkin seeds, sherry
gastrique

JETTY FAVORITES

Taylor Shellfish PNW Oysters*

half dozen 24 | full dozen 42

champagne mignonette, chives

Baja Fish Tacos (3) 20

panko breaded Alaskan cod, pineapple salsa,
queso fresco, cilantro, pickled red onion, lime
creme

Crab Cake 24

snow crab, pea puree, tomato, peppers, onion,
frisee salad, pickled red onion, basil

SOUP & SALAD

add to any soup or salad: grilled chicken 5 | salmon 6 | prawns 8 | steak 15

Caesar Salad 12 | 17

romaine, heirloom tomatoes, white anchovies,
parmesan, brioche croutons, lemon

Cobb Salad 17

grilled chicken, hard-boiled egg, heirloom
tomatoes, avocado, smoked pork belly, capers,
tarragon blue cheese dressing

Spinach Artichoke Dip 14

parmesan, cream cheese, herbs,
grilled naan

Boom Boom Shrimp 14

popcorn shrimp, boom boom sauce, scallion

Wings 18

creamy parmesan garlic, BBQ, or red hot

Chicken Bacon Ranch Flatbread 18

pesto marinated chicken, ranch, bacon,
parmesan, mozzarella

Mac & Cheese 12

tillamook cheddar, cavatappi pasta,
old bay crumbs

add crab 12 | grilled chicken 10
bacon 3 | salmon 12

Wild Alaskan Cod & Chips (3) 22

panko breaded Alaskan cod, house made
coleslaw, tartar sauce, lemon
add piece 6

Farmer's Market Salad 12 | 17

spinach, strawberry, red onion, pecans, honey
lavender vinaigrette

Watermelon Salad 14

watermelon, basil, feta cheese crumble,
balsamic glaze

Lummi Island Smoked Salmon Chowder

cup 9 | bowl 17

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

BURGERS & SANDWICHES

Served with choice of french fries, sweet potato fries, or fruit

Sub for garlic fries, truffle fries 2 | cup of soup or half salad 3

Add to any burger or sandwich: egg 3 | bacon 3 | avocado 3

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

Chicken Sandwich 16

Breaded chicken, tomato, lettuce, mozzarella,
parmesan, black garlic aioli, focaccia bread

Club Sandwich

ham, turkey, bacon, tillamook cheddar, lettuce,
tomato, pesto aioli, sourdough bread

Pastrami Sandwich 21

toasted marble rye, pastrami, smoked provolone,
coleslaw, russian dressing

Alex Amstutz, 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.