

PACKERS KITCHEN + BAR

DINNER MENU

STARTERS

SMOKED SALMON DIP 16

avenue focaccia, fresh herbs, lemon

BITES: CHOICE OF BONELESS CHICKEN OR CAULIFLOWER 16

celery, choice of rads buffalo, BBQ,
gouchujang V, DF

SEMIAHMOO SEAFOOD CHOWDER 8/14

clams, salmon, cod, bacon, potatoes GL

SPICY FRIED CALAMARI 15

soy ginger slaw

ARTISAN CHEESE + CURED MEAT 29

chef selected cheeses and cured meats,
assorted pickled vegetable, berries,
crackers, and stone-ground mustard GL

LIGHT FARE

CAESAR 11

fresh romaine, croutons,
round bale parmesan

ORGANIC MIXED GREENS 11

toasted hazelnuts, blueberries,
Whatcom bleu cheese, golden
balsamic vinaigrette V, GL, CN

PEEL & EAT SHRIMP 23

½ lb shell on shrimp, lemon
lime + pepper cocktail GL

ALBACORE TUNA TOSTADA 16

crispy wonton shell, sweet ponzu,
sesame, wakame, ginger, radish DF

OYSTERS

FRESH RAW MARKET OYSTERS

market price
lemon, house mignonette DF, GL

BROILED OYSTERS

market price
bacon, horseradish,
sundried tomato, spinach
-or-
lemon, black pepper,
garlic, parmesan GL

FRESH FROM THE SEA

SEARED SALMON 39

fennel + celery root, potato gratin, asparagus,
sea salt GL, CN

COCONUT SHRIMP + CHIPS 24

six jumbo shrimp, spiced marmalade dip,
choice of chips or fries

OYSTERS + CHIPS 26

six breaded oysters, cocktail,
choice of chips or fries

BEER BATTERED PACIFIC COD 19/23/27

one piece, two pieces, or three pieces
hand-dipped cod, tartar sauce,
choice of chips or fries

STEAMER CLAMS

***market price**
1 lb clams, butter, herbs, white wine, garlic,
fresh lemon, avenue bread sourdough

SALISH SEA CIOPPINO

***market price**
clams, cod, wild salmon, shrimp, chorizo,
tomato fennel broth, saffron aioli, avenue
bread sourdough

BUTTER BASTED LOBSTER TAIL 49

Maine lobster tail, garlic thyme clarified
butter, fennel + celery root potato gratin,
asparagus GL

FRESH CATCH OF THE DAY

***market price**

seasonal risotto, round bale parmesan,
preserved lemon, extra virgin olive oil
just the seasonal risotto 19

FRIED COD FRITTER 19

garlic breaded cod, tartar, slaw, lemon
wedge
choice of chips or fries

MAC + CHEESE 21

parmesan herb and bread crumb baked
mac and cheese in a local three cheese
mornay sause.
add bacon +4
*add crab *market price*
*add lobster *market price*
add chicken +9
add jumbo shrimp +11

DIETARY RESTRICTIONS

V - vegetarian

GL - gluten-less

VE - vegan

CN - contains nuts

DF - dairy-free

please inform your sever of any dietary restrictions

ADD TO ANY ITEM

jumbo shrimp +11

grilled natural chicken breast +9

seared diver scallops + market price

**Consuming raw or undercooked food can lead to food-borne illnesses. A \$5 split fee is automatically charged for all kitchen plated items. A 20% taxable service charge will be automatically added to parties of six or more.*



SEMAIHM MOO CLASSICS

BUTTER BASTED STEAK 49

6oz tenderloin, 10oz new york, or 12oz ribeye, fennel + celery root potato gratin, asparagus, red wine reduction GL

CLASSIC CHEESEBURGER 20

6oz wagyu beef, choice of cheese, romaine, tomato, onion, zucchini pickle, moo sauce, brioche bun
choice of chips or fries
beyond burger +1 V

BBQ BLEU BURGER 24

6oz wagyu beef, bacon, caramelized onion, whatcom bleu cheese, tomato, romaine, zucchini pickles, tangy bbq sauce, brioche bun
choice of chips or fries

LAMB BURGER 23

lamb, blueberry tamarind sauce, feta, romaine, caramelized onion, brioche bun
choice of chips or fries

GRILLED SALMON B.L.T.A. SANDWICH 23

lime aioli, bacon, lettuce, tomato, avocado, toasted avenue sourdough bread
choice of chips or fries DF

PORTOBELLO REUBEN 23

coconut vegan remoulade, smoked gouda, sauerkraut, toasted Avenue French bread V
choice of chips or fries

CHICKEN STRIP BASKET 18

honey mustard
choice of chips or fries

PIZZA

MARGHERITA 21

tomato sauce, Ferndale mozzarella, cherry tomato, basil, olive oil

CLASSIC PEPPERONI 23

tomato sauce, Ferndale mozzarella, pepperoni

FIG + PROSCIUTTO 25

tomato sauce, Whatcom bleu cheese, olive oil, garlic, Ferndale mozzarella, basil, balsamic

TRUFFLE MUSHROOM RICOTTA 25

tomato sauce, garlic, Ferndale mozzarella, truffle oil V

SMOKED SALMON + BLACK GARLIC ALFREDO 26

lemon oil, Ferndale mozzarella
green onion CN

SHRIMP + SKAGIT RIVER RANCH CHORIZO 27

tomato sauce, basil, Ferndale mozzarella, lemon oil
substitute gluten-less dough +2

SIDES

MACARONI + CHEESE 8

HOUSE-MADE CHIPS 6
buttermilk ranch dip

FRIES 9

choice of sweet potato waffle or steak cut Idaho seasoned with garlic & herbs DF

LOADED BAKED POTATO 8

butter, sour cream, green onion, bacon, cheddar GL

VEGAN BAKED POTATO 8

bell pepper, fried leeks, dairy free cheese V

FENNEL + CELERY ROOT POTATO GRATIN 8

SAUTÉED SEASONAL VEGETABLE 8

ROASTED BACON BRUSSELS SPROUTS 13

COLESLAW 4/8

DESSERT

FRUIT CRISP 10

seasonal fruit, warm spiced crisp oat topping, lopez island creamery vanilla ice cream GL

CHOCOLATE ROYAL 12

rich mousse, holmquist hazelnuts, almond sponge, dark chocolate ganache CN

SEMAIHM MOO CHOCOLATE CHIP COOKIE 9

callebaut chocolate, flaked sea salt, lopez island creamery vanilla ice cream

STRAWBERRY CHEESECAKE 11

rich toffee, whipped cream, graham cracker crust

TRIO OF LOPEZ ISLAND CREAMERY ICE CREAM or SORBET 11

made with locally sourced fruit, cream and farm eggs GL

KEEPING IT LOCAL

PACKERS PROUDLY PARTNERS WITH LOCAL PURVEYORS

We love our rivers, lakes, and oceans!
Whenever possible, our seafood, meat and produce are local, seasonal, and always traceable & ethical. Learn more at semiahmoo.com/artisans

Items and vendors may change seasonally, highlighting the best of our region.

**** Note that all parties of 6 or more must agree to one check per table of 6, and guaranteed service charge of 20%. ****