

PACKERS KITCHEN + BAR

BRUNCH MENU | 7-3 DAILY

TO SHARE

WARM DAILY PASTRY 3
CN

CAULIFLOWER BITES 15
GL, V

GARLIC ROSEMARY FRIES 9
buttermilk dip GL

SHRIMP COCKTAIL 18
poached jumbo prawns
lime & pepper cocktail sauce DF, GL

FRESH FRUIT PLATE 20
fresh cut seasonal fruit VE, GL, DF

CLASSICS

BISCUITS & GRAVY 18
scratch-made buttermilk biscuits
sausage gravy, two scrambled eggs

AVOCADO TOAST 9
multigrain or french bread, feta
jalapeño, smashed avocado
everything bagel seasoning V
add two eggs your way +4

OATMEAL 9
brown sugar, berries, edaleen milk V

FRENCH TOAST 17
house-made brioche, real maple syrup
fresh fruit, choice of sausage or bacon

LYNDEN DUTCH BABY 17
lemon, butter, confectioner's sugar V

BELGIAN WAFFLE 14
butter, maple, choice of jam CN, V
add homquist hazelnuts +2

COUNTRY BREAKFAST 21
two eggs any-style, country potatoes
sweet onions, sausage, back bacon
belly bacon, biscuit

MONTE CRISTO 18
ham, turkey, ferndale farmers cheese
avenue bread, battered & crisped
sweet potato fries, cinnamon butter

SMOKED SALMON FRITTATA 19
spinach, shallots, samish bay feta, smoked
salmon, house salad GL, CN

COCONUT RICE BOWL 15
coconut basmati, sautéed vegetables
wakame, pickled ginger, kewpie mayo
oyster sauce
add fresh avocado and fried egg +6
add crispy chicken bites +6
add salmon +12

SOUTHERN LOW BOIL
for two - market price
crab, shrimp, clams, sausage, corn, potato
spinach, mushrooms, lemon, old bay butter
avenue bread

SEMAHMOO SEAFOOD CHOWDER 8/14
clams, salmon, cod, bacon, potatoes GL

**DOCKSIDE BEER BATTERED FISH-
CATCH OF THE DAY market price**
PACIFIC COD 19 / 23 / 27
one-piece, two pieces, or three pieces
tartar sauce, coleslaw, french fries

FRESH CATCH OF DAY market price
seasonal risotto, parmesan
preserved lemon, evo

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

SALADS

LYONNAISE 16
frisée lettuce, caramelized onion
vinaigrette, warm bacon
two poached farm eggs GL

CAESAR 11
fresh romaine, croutons, local cheese
add chicken +9, salmon +12
prawns +11

SHRIMP LOUIE 22
six poached prawns, romaine, frisée
tomatoes, poached egg, red onion
croutons, louie dressing

ORGANIC MIXED GREENS 7 / 10
toasted hazelnuts, dried blueberries
blue cheese, golden balsamic
vinaigrette V, GL, CN

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

smoked salmon lox +6 | wild salmon +12

five sautéed prawns +11

grilled natural chicken breast +9

*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. To-go orders have an automatic 8¢ charge per bag. Please let us know if you would prefer not to have a bag.



SANDWICHES

CHICKEN ON A BISCUIT 19
scratch-made buttermilk biscuit
crispy fried chicken breast, moo sauce
zucchini pickles

OYSTER PO'BOY 22
panko-breaded pacific oysters
fried jalapeños, coleslaw, moo sauce
tomatoes, baguette

GRILLED SALMON BLTA 19
black garlic aioli, bacon, lettuce, tomato
avocado, avenue bread DF

above items served with rosemary fries

**GRILLED CHEESE
& TOMATO SOUP 19**
french bread, cheddar & provolone
cheese, roasted tomato soup CN
house salad V, CN
just the soup 6 / 10

CLASSIC BURGER 18
8oz ground choice cut, lettuce, onion
tomato, zucchini pickle, aioli, choice of
cheese
extra cheese +2
roasted poblano peppers +2
bacon +3
mushrooms +4
caramelized onion +2
arugula +2
egg +2.50
beyond burger (sub) +1 VE

BENNIES TRADITIONAL 23
kurobuta ham, poached farm eggs
hollandaise, chives

BENNIES SMOKED SALMON 25
smoked salmon lox, salmon roe, poached
farm eggs, hollandaise

BENNIES VEGGIE 23
fresh avocado, sliced tomato, poached
farm eggs, hollandaise. smoked paprika V

*bennies are on a rosemary english muffin
served with crispy breakfast potatoes*

SKILLET CHORIZO & SHORT RIB 21
roasted red peppers, onions
crispy potatoes, smoked provolone
hollandaise, poached farm eggs GL

SKILLET VEGGIE 21
mushrooms, onions, peppers
edamame, feta, hollandaise
poached farm eggs GL, V

SIDES GRACE HARBOR YOGURT 9
honey, berries, granola GL, V

SIDES BREAKFAST SAUSAGE 7
GL, DF

SIDES HARDWOOD SMOKED BACON 6
GL, DF

SIDES TWO FARM EGGS ANY-STYLE 5
GL, DF

SIDES LEMON RICOTTA PANCAKES 7
V

SIDES BACK BACON 5
GL, DF

SIDES COUNTRY POTATOES 5
V, VE, GL, DF

PACKERS KIDS MENU

12 & UNDER FRENCH TOAST 9
one brioche french toast, fresh fruit
choice of bacon or sausage
real maple syrup

12 & UNDER TWO EGGS 9
scrambled, choice of bacon or sausage
fresh fruit, toast

*below items served with a side (vegetables
or fries), dessert (seasonal sliced fruit or
fresh-baked cookie), and drink (juice, milk or
soda)*

12 & UNDER BUTTERED NOODLES 10.50
parmesan V

CHICKEN STRIPS 10.50
three pieces

FISH & CHIPS 10.50
one piece of cod, grilled or fried

CHEESEBURGER 10.50
cheddar cheese

CHICKEN STRIP BURGER 10.50
cheddar cheese

GRILLED CHEESE 10.50
french bread V

CAESAR SALAD 10.50

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.