

PACKERS KITCHEN + BAR

DINNER MENU

STARTERS

PEEL & EAT SHRIMP 23

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

SMOKED SALMON DIP 16

avenue bread, 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 SESAME FRIED CALAMARI 15

soy ginger salad

ARTISAN CHEESE + CURED MEAT 27

salt blade cured meats, golden glen creamery cheddar queso con salsa, samish bay farmer's cheese with chive, ferndale farmstead smoked scamorza, crackers, house-made jam, mustard, fruit GL

DIETARY RESTRICTIONS

V - vegetarian

GL - gluten-less

VE - vegan

CN - contains nuts

DF - dairy-free

please inform your sever of any dietary restrictions

LIGHT FARE

CAESAR 11

fresh romaine, croutons, round bale parmesan

ORGANIC MIXED GREENS 7/11

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

SHRIMP COCKTAIL 18

spiced poached jumbo shrimp, lime + pepper cocktail sauce DF, GL

ALBACORE TUNA TACOS 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 gratin, marcona almonds, 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 OR MUSSELS 26

1 lb clams or mussels, butter, herbs, white wine, garlic, fresh lemon, avenue bread sourdough

SALISH SEA CIOPPINO 37

clams, mussels, cod, wild salmon, shrimp, chorizo, potato, tomato fennel broth, saffron aioli, avenue bread sourdough

BUTTER BASTED LOBSTER TAIL 49

maine lobster tail, fennel + celery root gratin, asparagus, red wine reduction GL

FRESH CATCH OF THE DAY

market price

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

SHRIMP LOUIE 22

six jumbo shrimp, romaine, frisée, tomatoes, poached egg, red onion, croutons, louie dressing

SOUTHERN LOW BOIL FOR TWO

market price

crab, shrimp, clams, sausage, corn, potato, spinach, mushrooms, lemon, old bay, butter, avenue bread sourdough

ADD TO ANY ITEM

traditional smoked wild salmon +19

butter poached lobster tail +29

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.*



SEMIAMMOO CLASSICS

BUTTER BASTED STEAK 49

8oz tenderloin, 10oz new york, or 12oz ribeye, fennel + celery root gratin, asparagus, red wine reduction GL

CLASSIC CHEESEBURGER 20

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

LAMB BURGER 19

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

GRILLED SALMON B.L.T.A. SANDWICH 19

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

PORTOBELLO REUBEN 21

coconut vegan remoulade, smoked gouda, sauerkraut, toasted avenue sourdough bread V
choice of chips or fries

CHICKEN STRIP BASKET 18

honey mustard
choice of chips or fries

FRIED FISH BITES 19

corn-garlic breaded cod, tarter
choice of chips or fries

PIZZA

MARGHERITA 21

tomato sauce, ferndale mozzarella, basil, olive oil
add pepperoni +3

FIG + PROSCIUTTO 23

tomato sauce, whatcom bleu cheese, olive oil, garlic, ferndale mozzarella, basil, balsamic

TRUFFLE MUSHROOM RICOTTA + THYME 25

tomato sauce, garlic, ferndale mozzarella, truffle oil V

SMOKED SALMON + BLACK GARLIC ALFREDO 25

holmquist hazlenuts, lemon oil, ferndale mozzarella, green onion CN

SHRIMP + SKAGIT RIVER RANCH CHORIZO 24

tomato sauce, basil, ferndale mozzarella, lemon oil

substitute gluten-less dough +2

SIDES

MACARONI + CHEESE 8

add bacon +2
add chicken + 9
add butter-poached maine lobster tail +29
add crab +10

HOUSE-MADE CHIPS 6

FRIES 7/14

choice of sweet potato waffle or steak cut Idaho seasoned with sea salt or 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 gouda V

FENNEL + CELERY ROOT GRATIN 8

ASPARAGUS 7

SAUTÉED SEASONAL VEGETABLE 7

ROASTED BACON BRUSSELS SPROUTS 11

SOUTHERN STYLE BRAISED GREENS IN POT LIQUOR 7

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

SEMIAMMOO 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 9

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.