

# PACKERS KITCHEN + BAR

## DINNER MENU

### SMALL PLATES AND SHAREABLES

#### \*OYSTERS ON THE HALF SHELL 20 / 40

champagne mignonette | house hot sauce

GF

#### \*CAESAR SALAD 18

romaine | black garlic dressing | shaved parmesan  
crouton

#### HOUSE WEDGE SALAD 19

iceberg wedge | cucumber | tomato | bacon  
blue cheese croutons | green goddess dressing

#### WATERMELON AND BURRATA SALAD 19

farm greens | torn burrata | watermelon | basil | tomato  
sherry vinaigrette

#### SEMAHMOO CHOWDER 11 / 16

bacon | clams | salmon | cod | potato

#### \*SALMON TARTARE 21

capers | shallot | egg | dill | lemon | garlic crostini

#### \*SEAFOOD PLATTER 43

½ dozen local oysters | PNW ahi poke | salmon tartare  
Oregon bay shrimp ceviche | garlic crostini

#### STEAMERS 25

local manilla clams | shaved fennel | white wine  
herbs | toasted baguette

#### BLACK TRUFFLE FRIES 16

black truffle oil | parmesan | parsley | black garlic aioli

V

#### CARROT GLAZED CARROTS 11

orange | ginger | tarragon

VF GF

#### ASIAN BROCCOLI 11

oyster sauce | chili garlic crisp

GF

#### SALISH SEA CIOPPINO 43

local clams | cod | salmon | prawns | nduja | calamari  
tomato saffron broth | toasted baguette

#### FISH AND CHIPS 31

3 pieces cod | beer battered fries | tartar sauce | lemon

#### HALIBUT NICOISE 44

olive oil poached | nicoise olives | white anchovy  
cured egg yolk

GF

#### LAMB RAGU 44

pappardelle pasta | pesto | parmesan crisp

#### \*½ POUND WAGYU BURGER 25

bacon bourbon jam | peppercorn farmhouse cheese  
pickles | over easy egg | brioche bun

#### SPRING PEA RICE NOODLE CURRY 31

snap peas | fava beans | seared baby bok choy  
coconut milk

VEG GF

#### ADD TO ANY ITEM

sautéed shrimp +13 | grilled chicken breast +13  
seared salmon +16

### LARGER PLATES

#### FROM OUR WOODSTONE OVEN

#### WARM PARKERHOUSE ROLLS 9

smoked sea salt butter

V

#### ANTIPASTI PLATE 23

cured meats | local cheese | olives | pickles  
white beans | garlic flatbread

#### \*14 OUNCE SEARED RIBEYE 49

smashed red potatoes | wild mushrooms | radish  
bone marrow butter

#### SPRING SALMON 39

smashed white beans | pea pesto | carrot | radish

GF

#### CHARRED OCTOPUS 25

serrano pepper | garlic | sherry vinegar | herbs

GF

#### ITALIAN 17

pepperoni | nduja | sausage | mozzarella | marinara

#### WHITE CLAM 17

local clams | bacon | garlic cream | mozzarella

#### VEGGIE 16

wild mushrooms | Mama Lil's peppers | pesto  
onion straws

### PIZZETTAS

#### ARTISANS WE LOVE TO WORK WITH:

Avenue Bread • Bellwood Farms • Spotted Owl  
Farm • Bellingham Pasta Company • Cascade  
Blueberry Farm • Cascadia Mushrooms Lummi  
Seafood • Judd Cove Oyster Farm • Ferndale  
Farmstead • Grace Harbor Farms • Perfect  
Hazelnut Farm • Twin Sisters Creamery



UR - Upon Request

V - vegetarian

GF - gluten-free

VE - vegan

CN - contains nuts

DF - dairy-free

\*Consuming raw or undercooked food can lead to food-borne illnesses. \$5 split fee is automatically charged for all kitchen plated items.

20% taxable service charge will be automatically added to parties of 6 or more. All parties of 10 or more will be given one check unless stated otherwise by the server.