

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 crouton | green goddess dressing

FIG AND BURRATA SALAD 19

farm greens | torn burrata | fig | 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

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.