

PACKERS KITCHEN + BAR

BRUNCH MENU

EARLY START

WARM DAILY PASTRY 3
CN

BITES: CHOICE OF BONELESS CHICKEN OR CAULIFLOWER 16
celery, choice of Rads buffalo, BBQ, gouchujang V, DF

POUTINE FRIES 14
french fries with Gravy and Cheese Curds

PEEL & EAT SHRIMP 23
½ lb shell on shrimp, seasoned butter, lemon, lime + pepper cocktail GL

FRESH FRUIT PLATE 10 / 20
fresh cut seasonal fruit VE, GL, DF

SEMAHMOO BRUNCH CLASSICS

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

AVOCADO TOAST 9
multigrain or french bread, feta
jalapeño, smashed avocado
everything bagel seasoning V
add two eggs your way +6, add lox +10

OATMEAL 9
brown sugar, berries, Edaleen milk V

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

DUTCH BABY 17
lemon, butter, assorted berries,
confectioner's sugar V

BELGIAN WAFFLE 14
butter, real maple syrup, jam CN, V
add holmquist hazelnuts +2

COUNTRY BREAKFAST 21
two eggs any-style, country potatoes
sweet onions, sausage, ham steak and
bacon, choice of toast

**LEMON RICOTTA PANCAKE
BREAKFAST 17**
two lemon ricotta pancakes, butter, real
maple syrup, choice of bacon or sausage, two
eggs your way

MONTE CRISTO 19
ham, turkey, Ferndale farmers cheese
Avenue bread, battered & crisped
sweet potato fries, cinnamon butter, jam

SMOKED SALMON FRITTATA 19
spinach, shallots, Samish Bay feta, lox, chives,
house salad GL, CN

COCONUT RICE BOWL 18
coconut basmati, sautéed vegetables,
wakame, pickled ginger, kewpie mayo,
oyster sauce
add fresh avocado +6
add (1) one egg your way +3
add crispy chicken bites +6

OYSTERS + CHIPS 26
six breaded oysters, cocktail,
choice of chips or fries

CHICKEN STRIP BASKET 18
honey mustard
choice of chips or fries

MACARONI + CHEESE 8
add bacon +2
add chicken + 9
add butter-poached maine lobster tail +29
add crab +16

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

**DOCKSIDE BEER BATTERED FISH & CHIPS
19 / 23 / 27**
one-piece, two pieces, or three pieces
tartar sauce, coleslaw, fries

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

LIGHT FARE

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
jumbo shrimp +11

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

ORGANIC MIXED GREENS 11
toasted hazelnuts, 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
jumbo shrimp +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 AND A BISCUIT 21
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, hoagie

GRILLED SALMON BLTA 21
black garlic aioli, bacon, lettuce, tomato
avocado, Avenue bread DF

above items served with steak cut fries

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

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

BENNIES

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

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

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*

SKILLETS

CHORIZO & SHORT RIB 22
roasted red peppers, onions, mushroom
crispy potatoes, smoked provolone
hollandaise, poached farm eggs GL

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

SIDES

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

(3) THREE BREAKFAST SAUSAGE 7
GL, DF

**(3) THREE PIECES OF HARDWOOD
SMOKED BACON 6**
GL, DF

(2) TWO FARM EGGS ANY-STYLE 5
GL, DF

LEMON RICOTTA PANCAKES 7
V

HAM STEAK 6
GL, DF

COUNTRY POTATOES 5
V, VE, GL, DF

STEAK CUT FRIES 9
DF

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 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%. ****