

# FRESH SEAFOOD

<b>HALIBUT AND CHIPS.</b> ..... \$23 (2) \$31(3) <i>Farmstrong beer batter &amp; panko, house made tartar served with fries and coleslaw</i>	<b>COD AND CHIPS.</b> ..... \$19 (2) \$22 (3) <i>Farmstrong beer batter &amp; panko, house-made tartar served with french fries &amp; coleslaw</i>
<b>MACADAMIA NUT CRUSTED HALIBUT.</b> ... \$39 <i>Alaskan halibut, panko, macadamia nuts, &amp; lemon beurre blanc, served with seasonal vegetables &amp; your choice of side</i>	<b>PAN FRIED LOCAL OYSTERS.</b> ..... \$21 <i>Locally sourced, floured &amp; pan-fried, served with french fries &amp; coleslaw (Available GF)</i>
<b>CIOPPINO &amp; CAESAR.</b> ..... \$24 <i>1/2 size cioppino, house caesar salad, served with bread</i>	<b>COCONUT PRAWNS.</b> ..... \$22 <i>Coconut &amp; panko breading, apple-jalapeno salsa, served with french fries &amp; coleslaw</i>
<b>GF CIOPPINO.</b> ..... \$33 <i>Zesty seafood stew, house-made tomato &amp; fennel broth, topped with basil oil, served with bread</i>	<b>DUNGENESS CRAB CAKES.</b> ..... (2) \$37 <i>Served with a shrimp &amp; mushroom, tarragon cream sauce, comes with your choice of side &amp; coleslaw</i>
<b>SEA SCALLOPS.</b> ..... \$48 <i>NW Sea Scallops, pan seared, with basil oil and beurre blanc served with seasonal vegetables &amp; your choice of side (Available Gluten Free)</i>	<b>FROM THE SEA.</b> ..... \$Market\$ <i>Sustainably sourced seafood. Seasonal availabilty, limited quanities. Ask your server what we have today!</i>
<b>GF FISH TACOS.</b> ..... \$22 (3)tacos <i>Alaskan cod, house seasonings, flat grilled, smokey honey slaw, pickled veggies</i>	

## PASTA

<b>VODKA ROSÉ PENNE.</b> ..... \$19 <i>House infused vodka, tomato base, garlic cream, basil oil, With prawns \$28 with chicken \$25</i>	<b>FETTUCCINE ALFREDO.</b> ..... \$19 <i>House-made garlic cream, parmesan With prawns \$28 with bay shrimp \$24 with chicken \$25</i>
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**PASTA LA CONNER** \$32  
*Bay shrimp, dungeness crab, spinach, garlic cream, fettuccine*

## POULTRY & BEEF

All Entrées served with seasonal vegetables & your choice of side

<b>GF CHICKEN MARSALA</b> ..... \$28 <i>2 All natural chicken breasts, shallot, mushroom, &amp; Marsala cream sauce</i>	<b>GF RIB EYE.</b> ..... \$50 <i>14oz.choice grade, seasoned &amp; char-grilled to your liking. -served with house made compound butter</i>
<b>GF BLACKENED CHICKEN.</b> ..... \$28 <i>2 All natural chicken breasts, pan seared. Finished with a shallot, garlic, cherry tomato, lemon &amp; white wine sauce</i>	<b>GF FILET MIGNON.</b> ..... \$45 <i>8oz Hand-cut tenderloin, seasoned &amp; char-grilled to your liking. - served with house made compound butter</i>
<b>SLOW ROASTED</b>	<b>FROM THE LAND.</b> ..... \$Market\$ <i>Responsibly Sourced protein. Seasonal availability, limited quantities. Ask your server what we have today!</i>
<b>GF PRIME RIB.</b> ..... 10oz \$40 14oz \$46 <i>Lovingly Curated garlic &amp; cracked pepper crust (available after 4pm daily) limited quantity available</i>	

### STEAK ADDS

PAN FRIED OYSTERS
\$12
COCONUT PRAWNS
\$12
SEARED SCALLOPS
\$Market
CRISPY ONIONS
\$4
SAUTÉED MUSHROOMS
\$3



### SIDES

FRENCH FRIES
\$5
HOUSE COLESLAW
\$3
SEASONAL VEGETABLES
\$5
RICE PILAF
\$3
LOADED BAKED POTATO
\$4
HERB TOSSED POTATOES
\$4

Service charge will be added for parties of 8 or more.

All of our dressings and sauces are prepared in house; additional charges will be added for extra sauces.

\*Consumer Advisory; Raw or undercooked meat,poultry,seafood,or eggs may increase risk of foodborne illness

STARTERS

<b>CALAMARI</b> ..... \$18 <i>Flash fried, house-made red pepper aioli</i>	<b>GF SEARED BEEF TIPS*</b> ..... \$20 <i>Tenderloin tips, garlic, sweet &amp; spicy cream sauce, char-broiled sliced baguette (available Gluten Free)</i>
<b>PAN FRIED LOCAL OYSTERS</b> ..... \$18 <i>Locally sourced, pan-fried, house-made cocktail sauce (Available Gluten Free)</i>	<b>ARTICHOKE AND SPINACH DIP</b> ..... \$18 <i>Cream cheese, artichoke hearts, spinach, parmesan, crostini</i>
<b>COCONUT PRAWNS</b> ..... \$17 <i>Coconut &amp; panko breading, apple-jalapeno salsa</i>	<b>GARLIC AND BAKED BRIE</b> ..... \$19 <i>Brie, roasted garlic, balsamic glaze, apples, crostini (Available Gluten Free)</i>
<b>GF STEAMED CLAMS</b> ..... \$23 <i>Locally sourced, butter, white wine, shallot, garlic, &amp; herbs</i>	<b>FRESH BAKED GARLIC BREAD</b> ..... \$10 <i>Garlic &amp; parmesan house-made herbed butter</i>
<b>SEARED SEA SCALLOPS*</b> ..... \$23 <i>Wild sea scallops, pan seared with basil oil and beurre blanc (Available Gluten Free)</i>	<b>DUNGENESS CRAB CAKES</b> ..... \$32 <i>Served with a shrimp &amp; mushroom, tarragon cream sauce</i>
<b>SHRIMP OR DUNGENESS CRAB COCKTAIL</b> ..... Shrimp \$16 Crab \$38 <i>Bay shrimp or fresh dungeness crab with celery and our house made cocktail sauce</i>	<b>FRESH BAKED BAGUETTE</b> ..... \$5 <i>French baguette, served with sweet cream butter</i>

SOUPS & SALADS

<b>CLAM CHOWDER</b> ..... \$8 cup \$12 bowl <i>Traditional creamy, white chowder, made fresh daily</i>	<b>GF SPINACH SALAD</b> ..... \$5 starter \$15 entree <i>Blue cheese crumbles, balsamic, apples, candied walnuts With chicken \$21 with shrimp \$25 with calamari \$22</i>
<b>GF SMOKED TOMATO BISQUE</b> . \$7cup \$11bowl <i>Smokey, creamy, sweet tomato bisque, finished with house-made basil oil, topped with fresh herbs, crumbled blue cheese &amp; smoked bacon With Dungeness crab \$15-\$19</i>	<b>HOUSE SALAD</b> ..... \$6 starter <i>Choice of house-made: honey poppy seed, balsamic, ranch, blue cheese, thousand island</i>
<b>SEAFOOD LOUIS-GF</b> ..... Crab \$42 Shrimp \$25 <i>Seasonal greens,egg,onion,tomatoe,cucumber,thousand island dressing</i>	<b>CAESAR SALAD</b> ..... \$5 starter \$13 entree <i>Crisp romaine lettuce with house-made dressing With chicken \$21 with shrimp \$23 with calamari \$22</i>

SANDWICHES & BURGERS

Substitute Fresh Chicken Breast- \$3 / Udi's Gluten Free Bun- \$3  
All Burgers & Sandwiches served with a kosher dill pickle,  
your choice of french fries, rice pilaf or coleslaw-  
substitute salad \$2- substitute clam chowder \$3

<b>HOUSE CHEESE BURGER*</b> ..... \$18 <i>1/3 pound chuck patty, chimichurri aioli, romaine lettuce, tomato, cheddar cheese</i>	<b>AVOCADO BRIE BURGER*</b> ..... \$20 <i>1/3 lb. chuck patty chimichurri aioli, brie cheese, avocado, romaine lettuce, tomato</i>
<b>CRISPY COD SANDWICH</b> ..... \$18 <i>Smokey honey slaw, tomato, tartar</i>	<b>BACON JAM BURGER*</b> ..... \$20 <i>1/3 lb. chuck patty, smoked gouda, romaine lettuce, house-made bacon jam, two slices bacon &amp; crispy onions</i>
<b>PRIME RIB DIP</b> ..... \$20 <i>Thinly sliced prime rib, toasted hoagie, demi glace, swiss cheese. Served with House-made Au Jus -Get it La Conner Style! Sauteed with onions &amp; peppers, topped with smoked gouda \$21</i>	

ADDITIONS

SAUTEED MUSHROOMS \$1.50	SAUTEED ONIONS \$1.50	SLICED AVOCADO \$3
BACON \$2	BACON JAM \$2	CRISPY ONIONS \$2