

STARTERS

CALAMARI \$17 <i>Flash fried, house-made red pepper aioli</i>	GF SEARED BEEF TIPS* \$18 <i>Tenderloin tips, garlic, sweet & spicy cream sauce, char-broiled sliced baguette (available Gluten Free)</i>
PAN FRIED LOCAL OYSTERS \$17 <i>Locally sourced, pan-fried, house-made cocktail sauce (Available Gluten Free)</i>	ARTICHOKE AND SPINACH DIP \$16 <i>Cream cheese, artichoke hearts, spinach, parmesan, crostini</i>
COCONUT PRAWNS \$16 <i>Coconut & panko breading, apple-jalapeno salsa</i>	GARLIC AND BAKED BRIE \$18 <i>Brie, roasted garlic, balsamic glaze, apples, crostini (Available Gluten Free)</i>
GF STEAMED CLAMS \$22 <i>Locally sourced, butter, white wine, shallot, garlic, & herbs</i>	FRESH BAKED GARLIC BREAD \$9 <i>Garlic & parmesan house-made herbed butter</i>
SEARED SEA SCALLOPS* \$Market\$ <i>Wild sea scallops, pan seared with basil oil and beurre blanc (Available Gluten Free)</i>	DUNGENESS CRAB CAKES \$Market\$ <i>Served with a shrimp & mushroom, tarragon cream sauce</i>
GF SHRIMP OR DUNGENESS COCKTAIL \$market\$ crab \$15 shrimp <i>Bay shrimp OR fresh dungeness crab, celery, house-made cocktail sauce</i>	FRESH BAKED BAGUETTE \$4 <i>French baguette, served with sweet cream butter</i>

SOUPS & SALADS

CLAM CHOWDER \$7 cup \$11 bowl <i>Traditional creamy, white chowder, made fresh daily</i>	GF SPINACH SALAD \$5 starter \$15 entree <i>Blue cheese crumbles, balsamic, apples, candied walnuts With chicken \$21 with shrimp \$25 with calamari \$22</i>
SMOKED TOMATO BISQUE GF \$7cup \$11bowl <i>Smokey, creamy, sweet tomato bisque, finished with house-made basil oil, topped with fresh herbs, crumbled blue cheese & smoked bacon With Dungeness crab \$15-\$19</i>	HOUSE SALAD \$6 starter <i>Choice of house-made: honey poppy seed, balsamic, ranch, blue cheese, thousand island</i>
SEAFOOD LOUIS- GF \$Market\$ crab \$24 shrimp <i>Seasonal greens, egg, onion, tomato, cucumber, thousand island dressing</i>	CAESAR SALAD \$5 starter \$13 entree <i>Crisp romaine lettuce with house-made dressing With chicken \$20 with shrimp \$23 with calamari \$21</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	
HOUSE CHEESE BURGER* \$16 <i>1/3 pound chuck patty, chimichurri aioli, romaine lettuce, tomato, cheddar cheese</i>	AVOCADO BRIE BURGER* \$18 <i>1/3 lb. chuck patty chimichurri aioli, brie cheese, avocado, romaine lettuce, tomato</i>
CRISPY COD SANDWICH \$14 <i>Smokey honey slaw, tomato, tartar</i>	BACON JAM BURGER* \$18 <i>1/3 lb. chuck patty, smoked gouda, romaine lettuce, house-made bacon jam, two slices bacon & crispy onions</i>
PRIME RIB DIP \$19 <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 & 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

FRESH SEAFOOD

HALIBUT AND CHIPS \$22 (2) \$30 (3)
Farmstrong beer batter & panko, house made tartar served with fries and coleslaw

MACADAMIA NUT CRUSTED HALIBUT \$35
Alaskan halibut, panko, macadamia nuts, & lemon beurre blanc, served with seasonal vegetables & your choice of side

CIOPPINO & CAESAR \$22
1/2 size cioppino, house caesar salad, served with bread

GF CIOPPINO \$31
Zesty seafood stew, house-made tomato & fennel broth, topped with basil oil, served with bread

SEA SCALLOPS \$Market\$
NW Sea Scallops, pan seared, with basil oil and beurre blanc served with seasonal vegetables & your choice of side (Available Gluten Free)

GF FISH TACOS \$21 (3)tacos
Alaskan cod, house seasonings, flat grilled, smokey honey slaw, pickled veggies

COD AND CHIPS \$17 (2) \$20 (3)
Farmstrong beer batter & panko, house-made tartar served with french fries & coleslaw

PAN FRIED LOCAL OYSTERS \$20
Locally sourced, floured & pan-fried, served with french fries & coleslaw (Available GF)

COCONUT PRAWNS \$19
Coconut & panko breading, apple-jalapeno salsa, served with french fries & coleslaw

DUNGENESS CRAB CAKES (2) - \$Market\$
Served with a shrimp & mushroom, tarragon cream sauce, comes with your choice of side & coleslaw

FROM THE SEA \$Market\$
Sustainably sourced seafood. Seasonal availabilty, limited quantities. Ask your server what we have today!

PASTA

VODKA ROSÉ PENNE \$18
House infused vodka, tomato base, garlic cream, basil oil, With prawns \$27 with chicken \$24

FETTUCCINE ALFREDO \$18
House-made garlic cream, parmesan With prawns \$27 with bay shrimp \$23 with chicken \$24

PASTA LA CONNER \$32
Bay shrimp, dungeness crab, spinach, garlic cream, fettuccine

POULTRY & BEEF

All Entrées served with seasonal vegetables & your choice of side

GF CHICKEN MARSALA \$28
2 All natural chicken breasts, shallot, mushroom, & Marsala cream sauce

GF BLACKENED CHICKEN \$28
2 All natural chicken breasts, pan seared. Finished with a shallot, garlic, cherry tomato, lemon & white wine sauce

GF SLOW ROASTED PRIME RIB
Lovingly Curated garlic & cracked pepper crust (available after 4pm daily) limited quantity available \$38/ 10oz \$42/ 14oz

GF RIB EYE \$54
14oz.prime grade, seasoned & char-grilled to your liking. -served with house made compound butter

GF FILET MIGNON \$44
8oz Hand-cut tenderloin, seasoned & char-grilled to your liking. - served with house made compound butter

FROM THE LAND \$Market\$
Responsibly Sourced protein. Seasonal availability, limited quantities. Ask your server what we have today!

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