

FRESH SEAFOOD

HALIBUT AND CHIPS \$26 (2) \$34(3)

Farmstrong beer batter & panko, house made tartar served with fries and coleslaw

MACADAMIA NUT CRUSTED HALIBUT \$43

Alaskan halibut, panko, macadamia nuts, & lemon beurre blanc, served with seasonal vegetables & your choice of side

CIOPPINO & CAESAR \$27

1/2 size cioppino, house caesar salad, served with bread

GF CIOPPINO \$36

Zesty seafood stew, house-made tomato & fennel broth, topped with basil oil, served with bread

GF FISH TACOS \$24 (3)tacos

Alaskan cod, house seasonings, flat grilled, smokey honey slaw, pickled veggies

GF PAN SEARED HALIBUT \$41

Alaskan halibut, pan seared. Finished with a shallot, garlic, cherry tomato, lemon & white wine sauce

COD AND CHIPS \$22(2) \$25 (3)

Farmstrong beer batter & panko, house-made tartar served with french fries & coleslaw

PAN FRIED LOCAL OYSTERS \$25

Locally sourced, floured & pan-fried, served with french fries & coleslaw (Available GF)

COCONUT PRAWNS \$25

Coconut & panko breading, apple-jalapeno salsa, served with french fries & coleslaw

DUNGENESS CRAB CAKES \$38

Served with a shrimp & mushroom, tarragon cream sauce, comes with your choice of side & seasonal veggies

SALMON RISOTTO \$42

Northwest Salmon with a lemon caper cream sauce over creamy risotto

PASTA

VODKA ROSÉ LINGUINI \$22

House infused vodka, tomato base, garlic cream, basil oil, With prawns \$31 with chicken \$28

DIABLO PASTA \$32

Linguine Pasta, tenderloin beef tips, in a sweet and spicy garlic cream sauce

LINGUINE ALFREDO \$23

House-made garlic cream, parmesan With prawns \$32 with bay shrimp \$28 with chicken \$28

PASTA LA CONNER \$40

Bay shrimp, Dungeness crab, spinach, garlic cream, linguine

POULTRY & BEEF

All Entrées served with seasonal vegetables & your choice of side

GF CHICKEN MARSALA \$31

2 All natural chicken breasts, shallot, mushroom, & Marsala cream sauce

GF BLACKENED CHICKEN \$31

2 All natural chicken breasts, pan seared. Finished with a shallot, garlic, cherry tomato, lemon & white wine sauce

GF RIB EYE* \$52

14oz.choice grade, seasoned & char-grilled to your liking. -served with house made compound butter

GF FILET MIGNON* \$49

7oz Hand-cut tenderloin, seasoned & char-grilled to your liking. - served with house made compound butter

GF SLOW ROASTED PRIME RIB*

10oz \$42 14oz \$48

Lovingly Curated in an Ancho and Coffee crust(available after 4pm daily) limited quantity available

STEAK ADDS

PAN FRIED OYSTERS \$13
COCONUT PRAWNS \$14
CRISPY ONIONS \$4
SAUTÉED MUSHROOMS \$4



SIDES

FRENCH FRIES \$6
HOUSE COLESLAW \$4
SEASONAL VEGETABLES \$6
RICE PILAF \$4
LOADED BAKED POTATO \$5
HERB TOSSED POTATOES \$5

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:** All meats are cooked to the required minimum temperatures. Upon request, we will cook to your specifications. However, consuming raw or undercooked meats may increase your risk of foodborne illness.

STARTERS

CALAMARI \$21

Flash fried, house-made red pepper aioli

PAN FRIED LOCAL OYSTERS \$21

*Locally sourced, pan-fried, house-made cocktail sauce
(Available Gluten Free)*

COCONUT PRAWNS \$19

Coconut & panko breading, apple-jalapeno salsa

GF STEAMED CLAMS \$26

Locally sourced, butter, white wine, shallot, garlic, & herbs

SHRIMP COCKTAIL \$19

Bay shrimp with celery and our house made cocktail sauce

FRESH BAKED BAGUETTE \$8

French baguette, served with sweet cream butter

GF SEARED BEEF TIPS* \$23

*Tenderloin tips, garlic, sweet & spicy cream sauce,
char-broiled sliced baguette (available Gluten Free)*

ARTICHOKE AND SPINACH DIP \$20

Cream cheese, artichoke hearts, spinach, parmesan, crostini

GARLIC AND BAKED BRIE \$21

*Brie, roasted garlic, balsamic glaze, apples,
crostini
(Available Gluten Free)*

FRESH BAKED GARLIC BREAD \$12

Garlic & parmesan house-made herbed butter

DUNGENESS CRAB CAKES \$31

Served with a shrimp & mushroom, tarragon cream sauce

SOUPS & SALADS

CLAM CHOWDER \$11cup \$15bowl

Traditional creamy, white chowder, made fresh daily

GF SMOKED TOMATO BISQUE \$10cup

\$14bowl

Smokey, creamy, sweet tomato bisque, finished with house-made basil oil, topped with fresh herbs, crumbled blue cheese & smoked bacon

SEAFOOD LOUIS-GF Shrimp \$29 Crab \$48

Seasonal greens, egg, onion, tomatoe, cucumber, thousand island dressing

GF SPINACH SALAD \$8starter \$18entree

*Blue cheese crumbles, balsamic, apples, candied walnuts
With chicken \$24 with shrimp \$27 with calamari \$24*

HOUSE SALAD \$8 starter

Choice of house-made: honey poppy seed, balsamic, ranch, blue cheese, thousand island

CAESAR SALAD \$8 starter \$18 entree

*Crisp romaine lettuce with house-made dressing
With chicken \$25 with shrimp \$28 with calamari \$25*

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 \$3- substitute clam chowder \$4**

HOUSE CHEESE BURGER* \$20

*1/3 pound chuck patty, chimichurri aioli,
romaine lettuce, tomato, cheddar cheese*

CRISPY COD SANDWICH \$18

Smokey honey slaw, tomato, tartar

AVOCADO BRIE BURGER* \$22

*1/3 lb. chuck patty chimichurri aioli, brie cheese,
avocado, romaine lettuce, tomato*

BACON JAM BURGER* \$23

*1/3 lb. chuck patty, smoked gouda, romaine lettuce,
house-made bacon jam, two slices bacon & crispy onions*

PRIME RIB DIP \$21

Thinly sliced prime rib, toasted hoagie, demi glaze, swiss cheese. Served with House-made Au Jus -Get it La Conner Style! Sauteed with onions & peppers, topped with smoked gouda \$23

ADDITIONS

SAUTEED MUSHROOMS \$4

BACON \$3

SAUTEED ONIONS \$2

BACON JAM \$3

SLICED AVOCADO \$3

CRISPY ONIONS \$4

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