

FRESH SEAFOOD

HALIBUT AND CHIPS \$25 (2) \$33(3) <i>Farmstrong beer batter & panko, house made tartar served with fries and coleslaw</i>	COD AND CHIPS \$21(2) \$24 (3) <i>Farmstrong beer batter & panko, house-made tartar served with french fries & coleslaw</i>
MACADAMIA NUT CRUSTED HALIBUT \$MP <i>Alaskan halibut, panko, macadamia nuts, & lemon beurre blanc, served with seasonal vegetables & your choice of side</i>	PAN FRIED LOCAL OYSTERS \$22 <i>Locally sourced, floured & pan-fried, served with french fries & coleslaw (Available GF)</i>
CIOPPINO & CAESAR \$26 <i>1/2 size cioppino, house caesar salad, served with bread</i>	COCONUT PRAWNS \$24 <i>Coconut & panko breading, apple-jalapeno salsa, served with french fries & coleslaw</i>
GF CIOPPINO \$35 <i>Zesty seafood stew, house-made tomato & fennel broth, topped with basil oil, served with bread</i>	DUNGENESS CRAB CAKES \$MP <i>Served with a shrimp & mushroom, tarragon cream sauce, comes with your choice of side & seasonal veggies</i>
GF FISH TACOS \$23 (3)tacos <i>Alaskan cod, house seasonings, flat grilled, smokey honey slaw, pickled veggies</i>	
GF PAN SEARED HALIBUT \$MP <i>Alaskan halibut, pan seared. Finished with a shallot, garlic, cherry tomato, lemon & white wine sauce</i>	

PASTA

VODKA ROSÉ PENNE \$21 <i>House infused vodka, tomato base, garlic cream, basil oil, With prawns \$30 with chicken \$27</i>	FETTUCCINE ALFREDO \$22 <i>House-made garlic cream, parmesan With prawns \$31 with bay shrimp \$27 with chicken \$27</i>
PASTA LA CONNER \$38 <i>Bay shrimp, dungeness crab, spinach, garlic cream, fettuccine</i>	

POULTRY & BEEF

All Entrées served with seasonal vegetables & your choice of side

GF CHICKEN MARSALA \$30 <i>2 All natural chicken breasts, shallot, mushroom, & Marsala cream sauce</i>	GF RIB EYE* \$52 <i>14oz.choice grade, seasoned & char-grilled to your liking. -served with house made compound butter</i>
GF BLACKENED CHICKEN \$30 <i>2 All natural chicken breasts, pan seared. Finished with a shallot, garlic, cherry tomato, lemon & white wine sauce</i>	GF FILET MIGNON* \$49 <i>8oz Hand-cut tenderloin, seasoned & char-grilled to your liking. - served with house made compound butter</i>
GF SLOW ROASTED PRIME RIB* <i>Lovingly Curated garlic & cracked pepper crust(available after 4pm daily) limited quantity available</i> 10oz \$42 14oz \$48	

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 \$20 <i>Flash fried, house-made red pepper aioli</i>	GF SEARED BEEF TIPS* \$21 <i>Tenderloin tips, garlic, sweet & spicy cream sauce, char-broiled sliced baguette (available Gluten Free)</i>
PAN FRIED LOCAL OYSTERS \$20 <i>Locally sourced, pan-fried, house-made cocktail sauce (Available Gluten Free)</i>	ARTICHOKE AND SPINACH DIP \$19 <i>Cream cheese, artichoke hearts, spinach, parmesan, crostini</i>
COCONUT PRAWNS \$19 <i>Coconut & panko breading, apple-jalapeno salsa</i>	GARLIC AND BAKED BRIE \$20 <i>Brie, roasted garlic, balsamic glaze, apples, crostini (Available Gluten Free)</i>
GF STEAMED CLAMS \$25 <i>Locally sourced, butter, white wine, shallot, garlic, & herbs</i>	FRESH BAKED GARLIC BREAD \$11 <i>Garlic & parmesan house-made herbed butter</i>
SHRIMP OR DUNGENESS CRAB COCKTAIL Shrimp \$18 <i>Bay shrimp or fresh dungeness crab with celery and our house made cocktail sauce</i>	DUNGENESS CRAB CAKES \$MP <i>Served with a shrimp & mushroom, tarragon cream sauce</i>
FRESH BAKED BAGUETTE \$7 <i>French baguette, served with sweet cream butter</i>	

SOUPS & SALADS

CLAM CHOWDER \$10cup \$14 bowl <i>Traditional creamy, white chowder, made fresh daily</i>	GF SPINACH SALAD \$7starter \$17entree <i>Blue cheese crumbles, balsamic, apples, candied walnuts With chicken \$24 with shrimp \$27 with calamari \$24</i>
SMOKED TOMATO BISQUE \$9cup \$13bowl <i>Smokey, creamy, sweet tomato bisque, finished with house-made basil oil, topped with fresh herbs, crumbled blue cheese & smoked bacon</i>	HOUSE SALAD \$7 starter <i>Choice of house-made: honey poppy seed, balsamic, ranch, blue cheese, thousand island</i>
SEAFOOD LOUIS-GF Shrimp \$28 <i>Seasonal greens,egg,onion,tomatoe,cucumber,thousand island dressing</i>	CAESAR SALAD \$7 starter \$17 entree <i>Crisp romaine lettuce with house-made dressing With chicken \$24 with shrimp \$27 with calamari \$24</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 \$3- substitute clam chowder \$4

HOUSE CHEESE BURGER* \$19 <i>1/3 pound chuck patty, chimichurri aioli, romaine lettuce, tomato, cheddar cheese</i>	AVOCADO BRIE BURGER* \$21 <i>1/3 lb. chuck patty chimichurri aioli, brie cheese, avocado, romaine lettuce, tomato</i>
CRISPY COD SANDWICH \$18 <i>Smokey honey slaw, tomato, tartar</i>	BACON JAM BURGER* \$22 <i>1/3 lb. chuck patty, smoked gouda, romaine lettuce, house-made bacon jam, two slices bacon & crispy onions</i>
PRIME RIB DIP \$21 <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 \$23</i>	

ADDITIONS

SAUTEED MUSHROOMS \$4	SAUTEED ONIONS \$2	SLICED AVOCADO \$3
BACON \$3	BACON JAM \$3	CRISPY ONIONS \$4

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