



ALL DAY MENU

STARTERS

BUFFALO WINGS

Choice of Spicy, BBQ or Teriyaki
Six \$8 Dozen \$14

PORK POTSTICKERS

Tossed in Firecracker Sauce
Six \$8 Dozen \$14

HOUSE NACHOS - \$9

Pico de Gallo, Avocado, Jalapeños
Sliced Olives, Sour Cream
Add Grilled Chicken - \$5

DUNGENESS CRAB DIP - \$12

Artichoke, Parmesan, Flat Bread

SHRIMP IN THE SHELL - \$14

Lemon, Cocktail Sauce

CALAMARI - \$12

Sriracha Aioli, Green Curry,
Crudités

OYSTERS ON A HALF SHELL*

Three \$6 Six \$12 Dozen \$24

FLAME-GRILLED OYSTERS*

Garlic Butter, Parmesan,
Flat Bread
Three \$6 Six \$12 Dozen \$24

SOUPS

Cup \$6 Bowl \$8

PACKERS GUMBO

Andouille, Shrimp, Smoked Chicken
Crab, Okra, Jasmine Rice

CLAM CHOWDER

Clams, Potatoes, Herbs, Cream

SALADS

GREEN SALAD - \$6

Radish, Carrot, Cucumber, Greens,
Tomato, Onion

CAESAR SALAD - \$7

Traditional Caesar Salad with
House-made dressing

GREEK SALAD - \$9

Chopped Romaine, Kalamata Olives,
Cucumbers, Pickled Onions,
Peppercini, Croutons, Feta,
Oregano Vinaigrette

THE WEDGE - \$10

Iceberg, Tomato, Crumbled Bleu
Cheese, Bacon, House
Thousand Island

CAPRESE - \$11

Roma Tomatoes, Fresh Mozzarella,
Balsamic Reduction, Basil

SEAFOOD COBB - \$15

Dungeness Crab, Avocado, Bacon,
Egg, Shrimp, House Smoked Salmon,
Romaine

Add Grilled Chicken Breast, Wild Caught
Salmon or Crispy Calamari - \$5

SANDWICHES & BURGERS

Include choice of Fries
or House Salad

SEMAIHMOO ANGUS BURGER* - \$12

Lettuce, Tomato, Onion, Pickles,
Choice of Cheese
Add Mushrooms or Bacon - \$1

SALMON BURGER - \$14

Preserved Lemons, Tarter Sauce,
Lettuce and Fried Pickles

VEGGIE BURGER - \$12

House Made Hazelnut Veggie Burger,
Forest Mushrooms, Lettuce,
Tomatoes, Green Pepper Aioli

DRAPER VALLEY CHICKEN

ANTIPASTO - \$13

Roasted Red Peppers, Balsamic
Onions, Salami and Swiss

PRIME CHEESE STEAK* - \$12

Sliced Onions, Caramelized
Mushrooms, Horseradish Mustard
Cream and Provolone Cheese

BRAISED SHORT RIB & GRILLED

CHEESE SANDWICH - \$14

8 Hour Braised Short Rib
and Tillamook Cheddar

SEMAIHMOO CLUB - \$13

Ham, Bacon, Turkey, Lettuce,
Tomato and Swiss Cheese

\$4 split charge on all entrées. An automatic 18% gratuity charge will be added to parties of six or more.

*Item may be served raw or undercooked.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SPECIALTIES

SERVED ALL DAY

FRITO MISTO - \$16

Fried Calamari, Shrimp,
Cod, Artichoke Hearts,
Cajun Garlic Aioli, Lemons

FISH & CHIPS

Fries, Tartar, Slaw, Lemons
Cod 2 piece - \$12, 3 piece - \$15
Halibut 2 piece - \$19, 3 piece - \$22

COASTAL COCKTAIL - \$12

Jumbo Shrimp, Dungeness Crab,
Celery, Cucumbers, Lemon

STEAMER CLAMS - \$15

Garlic, Butter, Herbs, Flatbread

FISH TACOS - \$14

2 Cod Tacos with Cole Slaw,
Pico De Gallo, and Lemon Aioli

STEAK FRITES - \$24

Grilled Flat Iron Steak, Parmesan Fries,
Roasted Mushroom Jus,
Steamed Vegetables

PASTA VERANO - \$18

Penne Pasta, Sundried Tomato Pesto,
Ciligene Mozzarella, Parsley,
Oregano, Rosemary
Add Chicken or Salmon \$5

ENTRÉES

5pm-11pm

DUNGENESS CRAB CAKE - \$24

An Avocado salad topped with a pan seared
Crab Cake, served with Lemon and Chili Aioli

ALASKAN COD EN CROUTE - \$25

Cod fillet from the fishing vessel Katie Ann,
wrapped in phyllo dough and then baked to
perfection, served with pesto mashed potatoes

CEDAR PLANK WILD CAUGHT SALMON - \$24

Wild local Salmon with Lemon Honey Glaze,
Roasted Asparagus and Potato Planks

HALIBUT ALMANDINE - \$29

Pan Seared Halibut with Baby Green Beans,
Slow Roasted Tomatoes, Mashed Potatoes
and Toasted Almond Vinaigrette

RIB-EYE STEAK* - \$30

Grilled 12oz WA state Beef topped with Steak Butter
with a Baked Potato and Steamed Vegetables

BONE IN PORK CHOP* - \$25

Grilled Pork Chop, Washington Apple Chutney,
Artichoke Mashed Potatoes, Roasted Vegetables

SEAFOOD MAC - \$22

Creamy Fontina Cheese sauce, Jumbo Shrimp,
Dungeness Crab, Scallops, Smoked Salmon, Garlic

Happy Hour

DAILY: 3 PM - 6 PM

9 PM - CLOSE

ALL DAY SUNDAY



LUNCH AND DINNER SERVED:

SUNDAY - THURSDAY, 11 AM - 11 PM[†]

FRIDAY AND SATURDAY, 11 AM - MIDNIGHT[†]

\$4 split charge on all entrées. An automatic 18% gratuity charge will be added to parties of six or more.

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