



# DINNER

Local, Seasonal, Authentic

### Add to any menu item:

roasted chicken breast 7 salmon filet 10 flat iron steak 9  
three prawns 9 diver scallop 9 bone marrow 9

## TO SHARE

- Avenue Bread Focaccia** sun-dried tomato spread, garlic herb butter, olive tapenade 5.50
- Roasted Garlic Fries** black garlic aioli 7.50
- Brussels Sprouts** brown butter, bacon, balsamic glaze, Salish Sea smoked salt GF 6.75
- Dungeness Crab Cake** mixed greens, red pepper relish 12.75
- Soft Pretzels** beer cheese sauce V 9.75
- Jumbo Chicken Wings** Rads Pepper Sauce "buffalo" style, Whatcom Blue dip, fresh celery 14.75
- Pork Wings** crispy mini pork shanks, Calypso Kitchen's blueberry tamarind glaze 13.75
- PNW Charcuterie and Cheese Platter** selection of Salumi Salami Meats and Whatcom County cheeses, pickles, mustard, fruit, and berries 15.75
- Ahi Tuna Tartare** avocado, ginger soy dressing, wakame, Sriracha aioli, potato chips DF, GF 15.75
- Spicy Crispy Fried Calamari** buttermilk dip 14.50
- Peel 'n' Eat Shrimp** cocktail sauce 15.75
- PNW Oysters** lemon, mignonette chef's daily selection GF, DF 6 - 15.50  
12 - 25.75

V - Vegetarian    Ve - Vegan    GF - Gluten-Free    DF - Dairy-Free  
N - Contains Nuts    - 50% or more locally-sourced

## LETTUCE + SOUP

- Local Organic Mixed Greens Salad** candied pecans, Whatcom white cheese, Cloud Mountain Farm Center lettuce, blueberries, white balsamic vinaigrette V, GF, N 5.25/9.75
- Caesar Salad** romaine, sourdough croutons, shaved Parmesan 6.25/11.75
- Asparagus Salad** cherry heirloom tomatoes, prosciutto, burrata, toasted almonds, garlic lemon dressing 13.75
- Semiahmoo Seafood Chowder** cup or bowl 7.50/13.75  
sourdough bread bowl 16.75
- Artichoke Truffle Soup** cup or bowl 7.25/13.50  
smoked paprika oil, fresh herbs V, Ve, GF, DF

## SEMAIHMUO FAVORITES

- Dockside Beer-Battered Pacific Cod** one piece, tartar sauce, coleslaw, served with French fries 15.50  
two-piece 18.50 three-piece 21.50
- American Kobe Beef Burger** lettuce, tomato, pickle, black garlic aioli, sliced red onions, served with French fries 16.75  
add cheese 2 add half avocado 3 add bacon 3
- Crab Croissant** avocado, dill aioli, Dungeness crab, served with house-made potato chips 19.75
- Portobello Sandwich** tomato, onion, roasted red pepper, chipotle aioli, smoked cheddar, focaccia, served with house-made potato chips V 15.75
- Salish Sea Cioppino** clams, cod, wild salmon, whole sweet shrimp, chorizo, tomato broth, saffron aioli, Avenue bread 29.75
- Fried Chicken** braised rainbow chard, corn pudding, pickled cabbage slaw, rosemary biscuit 23.75

## WOODSTONE PIZZA

- Four Cheese Pizza** mozzarella, Parmesan, blue cheese, asiago 14.75
  - Fig & Blue Pizza** port-soaked figs, pickled shallots, Whatcom blue, balsamic glaze V 15.50
  - Roasted Vegetable Pizza** seasonal fresh vegetables, fresh chevre, pesto V, N 14.50
  - Pepperoni Pizza** pepperoni, tomato sauce, mozzarella 14.50
  - Margherita Pizza** roasted heirloom cherry tomatoes, Ferndale Farmstead fresh mozzarella, basil V 14.50
- Gluten-Free Dough Available 2

## FROM THE HEARTH

- add three prawns 9 add diver scallop 9
- 10 oz. NY Strip Steak** heirloom baby potatoes, Brussels sprouts, lardon, chimichurri add roasted Skiyou Ranch bone marrow 9 32.25
- Cedar Plank Wild PNW Salmon** garlic and herb roasted asparagus, local heirloom cherry tomatoes, toasted almonds DF 29.75
- Stuffed Roasted Tomatoes** quinoa pilaf, braised greens, artichoke purée, fennel salad V, Ve, GF, DF 19.75

### OUR LOCAL PARTNERS

Avenue Breads, Bellingham Pasta Co., Misty Meadows Farms, Rads Pepper Sauce, Hempler's Smoked Meats, Twin Sisters Creamery, Growing Veterans Farms, Taylor Shellfish, Nerka Salmon, Lummi Wild Co-Op, Cloud Mountain Farm Center, Cauldron Bone Broths, Skiyou Ranch, Silver Creek Farm, Ferndale Farmstead Cheese, Cairnspring Mills

Devin Kellogg, Executive Chef  
Nakisha Holmes, Sous Chef  
Shawn Tolliver, Sous Chef

We love our rivers, lakes, and oceans; the majority of our seafood is local, seasonal, and always traceable and ethical. Consuming raw or undercooked food can lead to food-borne illnesses. A 18% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. There will be a \$.50 additional charge per item when ordered to-go.