



DINNER

Local, Seasonal, Authentic

TO SHARE

- Avenue Bread Focaccia** sun-dried tomato spread, garlic herb butter, olive tapenade 5.25
- Roasted Garlic Fries** black garlic aioli add chevre, Parmesan, or smoked cheddar 2 7.50
- Brussels Sprouts** brown butter, bacon GF 6.50
- Fingerling Potatoes** garlic herb butter, Salish alderwood-smoked salt V, GF 6.50
- Garlic Mushrooms** shallots, white wine, butter, Avenue bread V, GF 6.50
- Roasted Root Vegetables** butternut squash, carrot, celeriac, sunchokes V, GF 7.50
- Soft Pretzels** beer cheese sauce V 9.75
- Jumbo Chicken Wings** Rads Pepper Sauce "buffalo" style, Whatcom Blue dip, fresh celery 14.50
- Pork Wings** crispy mini pork shanks, Calypso Kitchen's blueberry tamarind glaze 13.75
- PNW Charcuterie and Cheese Platter** pickles, mustard, fruit, berries 15.50
- Ahi Tuna Tartare** avocado, ginger soy dressing, wakame, Sriracha aioli, wonton crisps DF 15.50
- Spicy Crispy Fried Calamari** buttermilk dip 14.50
- Peel 'n' Eat Shrimp** cocktail sauce 15.75
- Semiahmoo Steamers** clams or mussels, butter, white wine, garlic, herbs, Avenue bread 19.50
- PNW Oysters** lemon, cucumber mignonette chef's daily selection DF 6 - 15.25
12 - 25.75

LETTUCE + SOUP

- add chicken 7 add salmon 10 add steak 9
- Baby Lettuces** caramelized pear, toasted almonds, Whatcom blue, golden balsamic vinaigrette V, Ve, N 5/9.50
- Caesar Salad** romaine, sourdough croutons, shaved Parmesan 6/11.50
- Warm Spinach Salad** cherry tomatoes, brie, crispy onions, bacon, golden balsamic vinaigrette N 12.75
- Semiahmoo Seafood Chowder** cup or bowl 7.25/13.50
sourdough bread bowl 16.75
- Cauliflower Soup** cup or bowl 7.25/13.50
crispy Brussels sprouts, beet purée V, GF, DF

SEMIAMMOO FAVORITES

- Dockside Beer-Battered Pacific Cod** one piece, 15.25
tartar sauce, coleslaw, French fries
two-piece 18.25 three-piece 21.25
- Crab Mac 'n' Cheese** creamy crab sauce, Bellingham Pasta Co. pasta, Parmesan bread crumbs 23.75
- American Kobe Beef Burger** lettuce, tomato, pickle, black garlic aioli, French fries 17.25
add cheese 2 add half avocado 3 add bacon 3
- The Moo Grilled Cheese** caramelized pear, sweet onion, brie, Whatcom Blue, fig spread, house chips V 15.75

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

FROM THE HEARTH

- add three prawns 9
 - Cauliflower "Steak"** stewed white beans, tofu aioli, baby spinach, smoked paprika Ve, GF, DF 17.50
 - Oven-Roasted Chicken Breast** creamy fingerling potatoes, braised leeks, fresh thyme 24.25
 - Cedar Plank Wild PNW Salmon** tomato relish, Salish alderwood-smoked salt, roasted root vegetable GF 29.50
 - Salish Sea Cioppino** clams, mussels, cod, wild salmon, prawns, chorizo, tomato broth, saffron aioli, Avenue bread 29.75
 - 7 oz. Top Sirloin Steak** roasted potatoes, Brussels sprouts, miatake mushrooms, demi-glace 27.95
 - Red Wine Braised Short Ribs** broccolini, red wine reduction, crispy onions, Beaugard yam purée 28.25
 - 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, fresh mozzarella, basil V 14.50
- Gluten-Free Dough Available 2

OUR LOCAL PARTNERS

- Avenue Breads
- Twin Sisters Creamery
- Bellingham Pasta Co.
- Growing Veterans Farms
- Misty Meadows Farms
- Taylor Shellfish
- Rads Pepper Sauce
- Nerka Salmon
- Hempler's Smoked Meats
- Lummi Wild Co-Op

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.

Devin Kellogg, Executive Chef
Andrew Tucker, Chef de Cuisine