


PACKERS KITCHEN + BAR

DINNER MENU

Add to Any Item:	Flat Iron Steak	11	Sautéed Prawns (5 pieces)	9
	Local Wild Salmon	12	Grilled Natural Chicken breast	9


V - Vegetarian **Ve** - Vegan **DF** - Dairy-Free **GL** - Gluten-Less **CN** - Contains Nuts

TO SHARE

Avenue Bread Focaccia 7 
extra virgin olive oil, balsamic vinegar
garlic herb butter, olive tapenade **V**

Roasted Garlic Fries 8 / 11
fermented black garlic aioli **GL, DF, V**
add bacon 2 | scallions 2 | black truffle 2
round bale cheese 2

Roasted Brussels Sprouts 11
bacon, smoked sea salt, citrus oil
balsamic reduction **GL, DF**

PNW Oysters on the Half-Shell 
six oysters 18 | twelve oysters 32
cilantro lime mignonette, ask for chef's daily
selection **GL, DF** **not available for takeout*

House-Made Chips 7
house-made buttermilk dip **V, GL**

Boneless Chicken Bites 15
celery, choice of house-made sauce:
rads buffalo sauce **GL, V**
bbq sauce **DF, V**
gochujang **GL, DF, Ve**

SOUPS AND SALADS

Semiahmoo Seafood Chowder 8 / 14 
locally sourced clams, salmon, cod, bacon
potatoes

Organic Mixed Greens 7 / 11
toasted holmquist hazelnuts, dried blueberries
twin sister's whatcom blue cheese
golden balsamic vinaigrette **V, GL, CN**

Caesar Salad 7 / 11
fresh romaine, sourdough croutons,
round bale cheese, lemon

PIZZA HAPPY HOUR

Sunday - Friday | 4:00 pm - 5:00 pm

Saturday | 2:00 pm - 5:00 pm

FOLLOW US

@PACKERSKITCHENBAR



WELCOME TO PACKERS

Sunday - Thursday | 5:00 pm - 9:00 pm


Fridays | 5:00 pm - 10:00 pm


Saturdays | 2:00 pm - 10:00 pm


SEMAIHMUO SIGNATURES

Dockside Beer-Battered Pacific Cod
one-piece 19 | two-piece 23 | three-piece 27
hand-dipped cod, tartar sauce, coleslaw, french fries


Prawns and Chips 23
beer-battered prawns(6), cocktail sauce, coleslaw
french fries

Steamer Clams or Mussels 25 
1lb of your choice clams or mussels
butter, white wine garlic, herbs, preserved lemon
sourdough


Salish Sea Cioppino 37 
locally sourced clams, mussels, cod, wild salmon, prawns
chorizo, tomato fennel broth, saffron aioli, sourdough

Fish Tacos 21 
pan-seared local rockfish, pico de gallo, spicy chipotle salsa
cilantro crème, fresh slaw, local flour tortillas, house-made
potato chips
substitute salmon or prawns +3

Butter Basted Steak 47
local fingerling potatoes, roasted heirloom carrots, red wine
reduction, crispy leeks **GL**
choice of:
10 oz new york
12 oz ribeye

Cedar Plank Local Wild Salmon 39 
fennel & celeryroot gratin, marcona almonds, broccolini
alder smoked salish sea salt **GL, CN**

Bacon Cheeseburger 19
1/2 lb. kobe beef patty
bacon, cheddar, lettuce, tomato, onion housemade zucchini
pickles
black garlic aioli, french fries
substitute beyond patty +2
add mushrooms +2

Lamb Burger 19 
local lamb, blueberry tamarind sauce, caramelized onion,
local feta, romaine, french fries



EAT LOCAL

Packers is proud to partner with local farmers, producers, and purveyors to serve the freshest seasonal and sustainable ingredients.



*Consuming raw or undercooked food can lead to food-borne illnesses. A \$5 split fee is automatically charged for all kitchen plated items. A 20% taxable service charge will be automatically added to parties of six or more. We love our rivers, lakes, and oceans! Whenever possible our seafood, meat and produce are local, seasonal, and always traceable & ethical.

Devin Kellogg Executive Chef

Nakisha Holmes Sous Chef

Shawn Tolliver Sous Chef

