JETTY

BAR & GRILLE

SHAREABLES

Beer Vinegar Fries 7
dill, celery seed, remoulade

Poutine 14
smoked brisket, battered fries, cheese curds, thyme gravy

Seafood & Artichoke Dip 20
dungeness crab, prawns, scallops, artichokes, grilled naan

Fried Calamari 16
garlic, lemon, remoulade

Boom Boom Shrimp 10
popcorn shrimp, boom boom sauce, scallion

Ahi Tuna Poké* 14
soy, bell pepper, tomato, cucumber, lime, cilantro, scallion, frisée salad

Chicken Wings 14
choice of buffalo or korean BBQ

Roasted Brussel Sprouts 10
smoked pork belly, pumpkin seeds, sherry creme

JETTY FAVORITES

Penn Cove Mussels* 18
garlic, white wine, butter, fines herbs, fries

Dungeness Crab Cake 24
butternut, brussels sprouts, delicata squash, frisée salad, pickled red onion, sherry vinaigrette

The Indigo Burger* 20
1/2 lb. wagyu burger, crispy char siu pork belly, tillamook cheddar, grilled onions, garlic aioli

Wild Alaskan Cod & Chips 18
scuttlebutt beer-battered cod, tartar sauce, lemon

Grilled Chicken Sandwich 16
roasted apple, brie, arugula, garlic aioli

Autumn Focaccia 16
roast butternut, pork belly, thyme-honey ricotta, mizuna, pickled onion, cider vinaigrette

Club Sandwich 16
ham, turkey, bacon, tillamook cheddar, lettuce, tomato, pesto aioli, focaccia

Mac & Cheese 12 add crab 12
gemelli pasta, old bay crumb

Jetty Bar & Grille's Signature

Lummi Island Smoked Salmon Chowder
cup 7 **bread bowl** 16
yukon gold potatoes, celery, onion, thyme, smoked tomato crème, dill

We are proud partners of Smart Catch by James Beard Foundation. Smart Catch is an educational sustainable seafood program created by chefs for chefs with the purpose of increasing the sustainability of the seafood supply chain. A 22% taxable service charge will be added to parties of 8 or more. 100% of the service charge will be distributed to service personnel.
*Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of food borne illness.

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SIGNATURE COCKTAILS

Shiver-Me-Timbers 12
Jetty's hot buttered rum made from scratch with our own inhouse recipe, perfect for a cold day

Mistletoe Margarita 13
blanco tequila, orange liqueur, cranberry thyme syrup, fresh sour mix

Festivus 14
empress gin, cranberry thyme syrup, prosecco, lemon

Sunset Sour 12
bourbon, fresh lemon, frangelico, spiced syrup, egg white topping

Captain's Carameltini 13
whipped vodka, sour apple pucker, caramel apple cider

Spiced Sailor 14
captain morgan's spiced rum, pear puree, ginger liqueur, ginger ale

WINES BY THE GLASS

Sparkling			
Vandori	Prosecco	IT	8
Bottega Gold	Prosecco	IT	10
White			
Alexandria Nicole Horse Haven Hills	Sauvignon Blanc	WA	11
Thurston Wolfe	PGV	WA	12
Chateau Ste. Michelle "Mimi"	Chardonnay	WA	12
Ryan Patrick	Riesling	WA	10
Vandori	Pinot Grigio	IT	9
Rosé			
Disastrous	Rose	WA	11
Red			
Geyser Peak	Cabernet Sauvignon	CA	12
Sagelands Dark Shadow	Cabernet Sauvignon	WA	9
The Velvet Devil	Merlot	WA	11
19 Crimes	Red Blend	CA	11
Erath	Pinot Noir	OR	13

BEER, CIDER, & MORE

Bottled/Canned Beer		Cider/Seltzer		16oz Tall Can	
Coors Light Corona Heineken	5	San Juan Seltzer Fuji Apple or Huckleberry Tieton Wild Washington Cranberry Cider	6	Rainier Pabst Blue Ribbon	5
Fremont Interurban IPA Trumer Pilsner Scuttlebutt Amber	6				

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