

TAKEOUT MENU

STARTERS

Lummi Island Smoked Salmon Chowder
cup 6 / bread bowl 14

yukon gold potatoes, celery, onion, thyme, smoked tomato crème fraîche, dill

Ahi Tuna Poké* 12

tamarind, soy, bell pepper, tomato cucumber, lime, cilantro, scallion

Dungeness Crab Cake 21

kabocha puree, roasted brussels, baby carrots, frisee salad, sherry gastrique

Seafood & Artichoke Dip 18

Dungeness crab, prawns, scallops, artichokes, grilled naan

French Onion Soup 6

baguette, gruyere cheese

Calamari 9

garlic, lemon, remoulade

Roasted Brussel Sprouts 6

smoked pork belly, pumpkin seeds, sherry gastrique

SALADS

Farmers' Market Salad 12

mixed greens, spiced apples, pickled grapes, shaved fennel, candied walnuts, blue cheese, apple cider vinaigrette

Beet Salad 14

cambozola, candied walnuts, prosciutto, pickled grapes, arugula, sherry-beet vinaigrette

Caesar Salad 14

grilled romaine, heirloom tomatoes, white anchovies, parmesan, brioche croutons, lemon

Prawn Louie Salad 16

prawns, marinated heirloom tomatoes, iceberg, egg, Old Bay breadcrumbs, crystal hot sauce-buttermilk dressing

ENTREES

The Indigo Burger* 16

1/2 lb. wagyu burger, crispy char siu pork belly, tillamook cheddar, grilled onions, garlic aioli

The Jetty Burger* 12

1/2 lb. wagyu burger, tillamook cheddar, spicy aioli, lettuce, tomato, red onion

Baja Fish Tacos 14

grilled cod, pineapple salsa, queso fresco, cilantro

Wild Alaskan Cod & Chips 14

scuttlebutt beer-battered cod, tartar sauce, lemon

Poutine 12

choice of fries: regular, sweet potato, or tater tots smoked brisket, rosemary gravy, cheese curds

Grilled Chicken Sandwich 12

tillamook cheddar, bacon, avocado, tomato, red onion, lettuce, garlic aioli

Lobster Mac & Cheese 22

gemelli pasta, lemon-herb crumb

Scallop & Squash Risotto* 28

parmesan, kabocha puree, lardon, mascarpone, lemon, capers

Cedar Roasted Salmon* 32

roasted baby carrots, caramelized cipollini, potato salad

Executive Chef Andrew Cross