CHINOOK'S MENU

Pay with Winners Circle points! 200 points = \$1

APPETIZERS

STEAMERS* | \$19

Wine, garlic, herbs, tomato and lemon broth

GRILLED OYSTERS* | \$19

Garlic butter and lemon

THREE TACOS* | \$14

Shaved cabbage, chipotle aioli and Pico de Gallo, choice of shrimp, cod, oyster or scallops

OYSTER SHOOTERS* | \$4 EACH

Choice of Bloody Mary, cocktail sauce or mango tequila

MANGO CEVICHE* | \$14

Scallops, shrimp, Pico de Gallo and fresh mango

CAJUN PEEL & EAT SHRIMP | \$13

CAMPFIRE BREAD | 53

CRISPY PACIFIC OYSTERS & FRIES | \$17

BAY SHRIMP & CRAB CAKES | \$18

CALAMARI STEAK FRIES | \$12

BAY SHRIMP, CLASSIC SHRIMP, OR CRAB COCKTAIL* GF | \$9 / \$13 / \$22

RAW OYSTERS ON THE HALF SHELL*

Choice of mignonette, cocktail sauce, lemon, fresh horseradish, or hot sauce

HALF DOZEN | \$18 DOZEN | \$34

CHEESY BREAD | \$7

Spicy tomato sauce

SOUP & SALAD

HOUSE SALAD | \$6

Fresh greens, cucumbers, tomatoes and rainbow carrots with bay shrimp and choice of dressing

BLACKENED SALMON SALAD | \$24

Romaine, roasted peppers, tomatoes, cucumbers, avocados and spicy ranch

PACIFIC SALAD | \$24

Spinach, prawns, crab, tomatoes, green onion, hard cooked egg, avocado, and lemon vinaigrette

CHINOOK SEAFOOD GRILL'S SIGNATURE CLAM CHOWDER | \$6 / \$8

CLASSIC CAESAR SALAD | \$12

Add Chicken* + \$5 Add Bay Shrimp + \$5 Add Prawns* + \$9

CHINOOK SEAFOOD BOILS

All boils come with potatoes, corn on the cob and campfire bread

PICK YOUR FAVORITE (MINIMUM OF 3)

1/2 Lb. Shrimp **\$13**

1/2 Lb. Lobster Tail \$54

1/2 Lb. Scallop \$17

½ Lb. Dungeness Crab \$29

½ Lb. Andouille Sausage \$13

1/2 Lb. Manilla Clam \$ 13

CHOOSE ONE SEASONING

Cajun / New England Butter Garlic & Lemon / Garlic Butter

Extra Corn & Potatoes + \$3

THE CHINOOK CLASSIC BOIL | \$53 Steamers, shrimp and dungeness crab with your choice of seasoning

Please inform your server of any allergies or dietary restrictions prior to ordering. * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



FAVORITES

Sandwich selections come with choice of fries, sweet potato fries or coleslaw.

Add a small salad or cup of clam chowder to any entrée for \$5 | Add campfire bread + \$3

BURGER* | \$15

1/3-pound beef, lettuce, tomato and onion with sundried tomato mayo

Add Cheese + \$1

Add Bacon + \$2

BAY SHRIMP & CRAB CAKE MELT | \$19

On an English muffin with tomato and melted cheddar

MARINATED GRILLED CHICKEN SANDWICH* | \$15

Bacon, sundried tomato mayo, lettuce, tomato and pickle

PASTA | \$12

Creamy tomato sauce, spinach, mushrooms, green onions and Parmesan cheese

Add Chicken* + \$5

Add Prawns* + \$9

Add Scallops* + \$11

BEYOND BURGER | \$15

Plant based burger served with lettuce, tomato, red onion and sundried tomato mayo

BEER BATTERED FISH & CHIPS

Cole slaw and tartar sauce

BLACKENED SALMON SANDWICH | 523

Grilled peppers, lettuce, avocado and sundried tomato mayo

CHINOOK'S SEAFOOD GRILL'S SIGNATURE COCONUT SHRIMP | \$22

Spicy pineapple rum sauce

COD OR HALIBUT SANDWICH*

Lettuce, tomato and tartar sauce

COD | \$16 HALIBUT | \$28

BIG PLATES

All entrees come with seasonal vegetables and choice of fries, sweet fries, garlic mashed red potatoes or rice pilaf. Add a small salad or cup of clam chowder to any entrée for \$5 | Add campfire bread + \$3

NEW YORK STRIP 120Z* GF | \$45

Whiskey mushrooms

SURF & TURF* GF

12oz New York steak

DUNGENESS CRAB | \$68 LOBSTER | \$85

ONE OR TWO LOBSTER* | \$50 / \$90

Cold water tails with drawn butter

SAUTEED HALIBUT* GF | \$45

DUNGENESS CRAB*

Served hot with butter and lemon

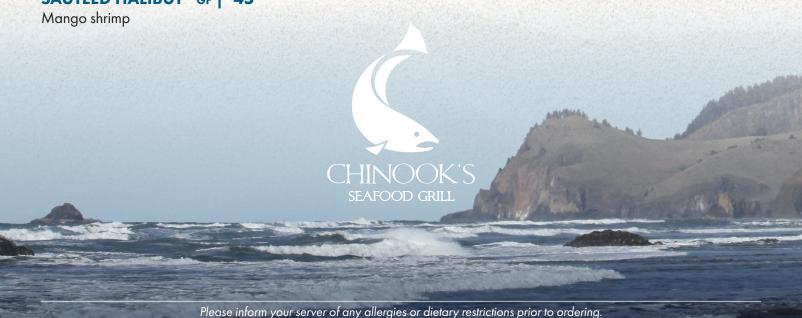
1 LB. | \$68 2 LBS. | \$90

STUFFED SALMON* | \$32

Stuffed with shrimp and crab and an herb Hollandaise

CHICKEN BREAST* | \$19

Sautéed and served with whiskey mushrooms



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