



APPETIZERS

1. Coconut Prawns 11.00

Wild American white prawns dipped in beer batter and dredged in coconut. Served with a spicy cinnamon honey dipping sauce.

2. Dungeness Crab & Artichoke Dip 14.00

Spinach, parmesan, sweet onions & foccacia bread.

3. Prawn Cocktail 12.00

Wild American white prawns poached in court bouillon. Served on a bed of crisp lettuce with a side of wasabi cocktail sauce.

4. Buffalo Wings 11.00

One pound of organic chicken drumette wings tossed in a spicy buffalo sauce and served with Maytag blue cheese dressing and celery sticks.

5. Oregonzola Fries 9.00

Our waffle fries smothered in a creamy Oregonzola cheese sauce.

6. Dungeness Crab Cakes 12.00

Sweet peppers, panko breading, mango buerre blanc.

7. Filet Mignon Tidbits 10.50

Prime tenderloin pieces marinated in teriyaki sauce and pan seared. Served with sweetened red peppers and rice.

STARTER SOUPS & SALADS

8. Classic Caesar 6.50

Fresh romaine tossed with traditional Caesar dressing.

9. Maytag Bleu Cheese Salad 7.00

Romaine tossed with Maytag bleu cheese dressing, candied hazelnuts and pears.

10. House Salad 6.00

Crisp romaine, tossed with tomato, sweet onion and cucumbers. Choice of dressing (ranch, bleu cheese, thousand island or balsamic vinaigrette)

11. Clam Chowder cup 3.50 bowl 6.50

Rich cream, potato, ocean clams & a hint of nutmeg.

ENTREE SALADS

12. Fin N Bone Seafood Louie 17.50

Crisp romaine tossed with citrus vinaigrette, topped with Dungeness crab, Chilean shrimp, fresh grilled salmon, asparagus and Kalamata olives. Choice of dressing.

13. Sesame Chicken Salad 13.50

Crisp romaine and seasonal greens, tossed with chicken, slivered almonds and sesame seeds, with a sesame-pepper dressing.

14. Chicken Caesar Salad 15.00

Marinated grilled chicken served atop crisp romaine and topped with Caesar dressing, corn salsa and Parmesan cheese crisp. **With salmon 16.00**

With steak 18.00

15. Maple Chicken Salad 15.00

Maple marinated grilled chicken breast on a bed of baby greens, crisp romaine with sliced pears and blue cheese. Tossed with maple vinaigrette.

SANDWICHES & BURGERS

16. French Dip Sandwich 13.50

Prime rib thinly sliced, caramelized onion and Swiss cheese with au jus

17. Blackened Chicken Burger 11.50

Organic chicken breast, seasoned in Cajun spices and pan seared topped with roasted red pepper mayo and havarti cheese.

18. Kobe Beef Burger 12.00

Broiled Kobe beef patty on a sesame seed bun with tangy burger spread, green leaf lettuce, tomato and onion. Served with waffle fries.

19. Focaccia Club 13.00

Sliced smoked turkey breast served on focaccia bread with garlic aioli, pepper bacon, green leaf lettuce, red onion and tomato. Served with waffle fries.

20. Fish and Chips 13.00

Beer battered with Cajun spices.

POULTRY

21. Stuffed Chicken Milan 19.00

Tender organic chicken breast stuffed with cream cheese roasted garlic, prosciutto, spinach, basil and topped with garlic cream sauce.

22. Roasted Long Island Duck 21.00

Duck twice roasted for crispness and fresh raspberry sauce made with duck stock and brandy.

FIN N BONE HOURS: LUNCH: Mon-Fri 11am-3pm DINNER: Mon-Thurs 4:30pm-9:30pm, Fri & Sat 4:30pm-10:30pm, Sun 4:30pm-9:30pm



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SEAFOOD & SHELL STOCK

- 23. Seafood Skewers 21.50**
Salmon, prawns, and weathervane scallops grilled with hazelnut butter.
- 24. Salmon with Garlic Vermouth Butter 18.00**
Tender salmon with a sweet tangy butter sauce.
- 25. Dungeness Crab Stuffed Mahi Mahi 22.00**
Hawaiian Mahi Mahi stuffed with crab, cream cheese and herbs coated with Japanese bread crumbs and mango buerre blanc. Served with asparagus.
- 26. Australian Rock Lobster market price**
12oz tail broiled and basted with tarragon butter.
- 27. Crab Cake Dinner 23.50**
Dungeness crab, sweet peppers, panko breading and mango buerre blanc.
- 28. Fin N Bone Louisiana Style Gumbo 19.00**
Traditional southern style gumbo, made with peanut oil, chicken, hot sausage, prawns, salmon and Dungeness crab. Served with rice.
- 29. Coconut Prawns 22.00**
Wild American white prawns dipped in beer batter, dredged with coconut. Served with a spicy cinnamon honey dipping sauce.
- 30. Pan Seared Jumbo Scallops with Cabernet Glaze 25.00**
Sweet weathervane scallops in a cabernet butter glaze with toasted almonds.
- 31. Alaskan King Crab 36.00**
Sweet merus select crab legs steamed and basted with taragon butter.

PASTAS

- 32. Seafood Linguine 17.25**
Rich garlic cream sauce sauteed with salmon, prawns and clams.
- 33. Chicken Fettucine 15.00**
Rich garlic cream sauce, tender chicken, asparagus and Parmesan cheese.
- 34. Cajun Chicken Fettucine 15.00**
Fettucine tossed with a Cajun style sauce made from tomatoes, cayenne pepper, garlic & herbs.

BEEF

All steaks are served with garlic mashed potatoes, seasonal vegetables and crispy onion strings.

- 35. 10oz Prime Top Sirloin 22.00**
- 36. 10oz Bacon Wrapped Filet Mignon 29.00**
- 37. 14oz New York Steak 31.00**
- 38. Prime Rib of Beef - slow roasted in rock salt crust**
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|--------------------------|------------------------------------|
| Available only after 5pm | Petite cut (12oz) 25.00 |
| | Fin N Bone cut (16oz) 31.00 |

Add to any steak

- Sauteed mushrooms with white wine and butter 3.00
- Peppercorn medley sauce, with rich mushroom demiglaze 3.50

Make a combination to any steak

- Salmon 10.00
- Lobster Tail market price
- Pound of king crab 30.00
- Jumbo Prawn skewer 12.00
- Jumbo Seafood skewer 13.00

CHOPS

- 39. New Zealand Lamb Chops with Jalapeno Mint Sauce 25.00**
Marinated tender lamb chops grilled & finished with fresh rosemary, mint & crisp jalapeno pepper chips.
- 40. Jamaican Jerk Rubbed Pork Chop 21.00**
Bone-in jerk marinated pork chop grilled and topped with spicy mango pineapple chutney served with fried plantains.
- 41. Fin N Bone Barbecue Ribs 19.50**
Smoked baby back ribs served with coconut barbecue sauce, waffle fries and chipotle coleslaw.

DESSERTS

- 42. Key Lime Pie 7.00**
Home made, smooth custard sweet citrus graham cracker crust and fresh whipped cream topping.
- 43. Seasonal Fruit Cobbler 7.00**
Made fresh daily, seasonal fruit topped with a snickerdoodle cookie crust and vanilla ice cream.
- 44. Pear Bread Pudding 7.00**
Oven roasted bread pudding served with rich bourbon custard sauce topped with vanilla ice cream

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