

KETCHIKAN CRAB & GRILLE

AFTER DEPARTURES MENU *created and prepared by locally-renowned Chef Eddy Lopez*

----- Appetizers -----

SHRIMP & AVOCADO TOSTADA WITH CABBAGE RELISH CHIPOTLE CREME. | \$17⁹⁵

SPINACH & ARTICHOKE DIP WITH ROASTED GARLIC CROSTINIS. | \$14⁹⁵

CHICKEN WINGS | \$17⁹⁵

EIGHT WINGS FRIED AND TOSSED IN YOUR CHOICE OF BUFFALO, GARLIC-PARMESAN, HOT HONEY-GARLIC OR SWEET BABY RAY'S BBQ.

FLAT BREAD PIZZA THREE CHOICES | \$17⁹⁵

MARGHERITA - FRESH MOZZARELLA, BASIL AND TOMATO WITH A BALSAMIC VINEGAR GLAZE.
PULLED PORK- HOUSE-ROASTED WITH RED ONION, CILANTRO, WHITE CHEDDAR & BBQ SAUCE.
BUFFALO CHICKEN - WITH BACON, GARLIC, CHEDDAR, GREEN ONIONS AND BUFFALO SAUCE.

----- Entrees -----

PORK OSSO BUCO | \$27⁹⁵

SLOW-BRAISED PORK SHANK WITH A RED WINE SAUCE, SAUTÉED VEGETABLES AND CREAMY POLENTA.

MEDITERRANEAN SHRIMP PASTA | \$27⁹⁵

SAUTÉED PRAWNS, BASIL, ONIONS, TOMATOES, ARTICHOKE & KALAMATA OLIVES IN A WHITE WINE SAUCE.
TOPPED WITH FETA. SERVED WITH GARLIC BREAD.

SUN-DRIED TOMATO CHICKEN PASTA | \$25⁹⁵

SAUTÉED CHICKEN BREAST WITH ONIONS, PEPPERS, SPINACH & BASIL IN A SUN-DRIED PESTO CREAM SAUCE OVER PENNE WITH GARLIC BREAD.

NEW YORK STRIP STEAK | \$35⁹⁵

PAN-SEARED AND SERVED WITH A WHISKEY PEPPERCORN SAUCE, SAUTÉED VEGETABLES & LYONNAISE POTATOES.

KOREAN-STYLE SHORT RIBS | \$31⁹⁵

SLOW-BRAISED IN A SOY, GINGER, PINEAPPLE SAUCE WITH ASIAN SPICES. SERVED WITH JASMINE RICE AND SAUTÉED VEGETABLES.

EDDY'S CHICKEN | \$25⁹⁵

PAN-SEARED, HERB-ENCUSTED CHICKEN BREAST, TOPPED WITH FRESH MOZZARELLA, BASIL, TOMATOES AND A BALSAMIC REDUCTION OVER JASMINE RICE WITH SAUTÉED VEGETABLES.

SWEET & SPICY PRAWNS | \$27⁹⁵

BREADED AND TOSSED IN A THAI CHILI SAUCE. SERVED WITH JASMINE RICE AND SAUTÉED VEGETABLES.

LOCALLY-CAUGHT WHITE KING SALMON OR HALIBUT | \$37⁹⁵

PAN-FRIED WITH A LEMON AND FRESH DILL BEURRE BLANC SAUCE. SERVED WITH SAUTÉED SPINACH AND CHOICE OF STARCH.

BLACKENED AHI TUNA | \$35⁹⁵

IN A SOY GINGER GLAZE WITH JASMINE RICE AND MANGO RELISH.

----- Desserts -----

KEY LIME PIE SERVED FROZEN | \$8⁹⁵

THE ORIGINAL RECIPE OF JOE'S STONE CRAB IN MIAMI.

DARK CHOCOLATE BUNDT CAKE | \$8⁹⁵

WITH EDDY'S RASPBERRY SAUCE.

COCONUT CREME BRULEE | \$8⁹⁵