

Front Street Grill

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

APPETIZERS AND SMALL PLATES

CRISPY CALAMARI

Tender calamari steaks, hand-cut into strips, breaded in-house, and fried to a golden crisp. Served with our spicy remoulade. 24

DUNGENESS CRAB ARTICHOKE DIP

An amazing blend of dungeness crab, artichokes, red peppers and parmesan. Served with garlic toast. 26

DUNGENESS CRAB CAKES

Fresh pan-seared dungeness crab cakes with spicy remoulade. Served with a house or Caesar salad. 27

BAVARIAN-STYLE PRETZEL BREAD STICKS

Eight soft pretzel sticks served warm with our own house-made tangy beer cheese dip and honey mustard dipping sauce 22

Penn Cove SHELLFISH

Add two slices of garlic toast +5 | Add linguine to any mussel dish +7

**Gluten free guests, please ask your server for gluten free garlic toast +6 with your order.

*"Winner of 2025 Mussel Madness Competition"
-Amanda Brager*

JAMAICAN SPICE MUSSELS

Red Pepper, onion, coconut rum, coconut milk, lime, turmeric, house-made jerk seasoning, green onions and mango. 32

MUSSELS ROCKEFELLER

Spinach, bacon, Pernod, shallots, garlic and cream. 33

COPENHAGEN MUSSELS

Butter, shallots, garlic, bacon, spinach, bleu cheese, cream and sun-dried tomatoes. 31

SAFFRON MUSSELS

Saffron, cream, white wine, shallots, garlic and lemon. 34

WHIDBEY MUSSELS

Garlic, shallots, port, Whidbey blackberry liqueur and red wine. 32

WHITE WINE MUSSELS

Butter, garlic, shallots, thyme, white wine, lemon, salt and pepper. 26

COCONUT GREEN CURRY MUSSELS

A unique secret blend that comprises our signature dish here at FSG!
A little kick of spice as well! 26

BOURBON CREME MUSSELS

Butter, onions, garlic, mushrooms, bacon jam, bourbon creme, whiskey, cream and spinach. 33

STEAMED CLAMS

White wine, garlic and fresh thyme. 25
Add linguine +7 and/or garlic toast +5

SOUPS & SALADS

Add to any Salad: Grilled Chicken +8 | Crab Cake +10 | (6) Prawns +10 | (3) Scallops +10 | Flat Iron Steak +13

SPINACH MÉLANGE SALAD  A vibrant mélange of tender spinach, savory prosciutto, sweet peas, creamy goat cheese, and crunchy pistachios all brought together with a delicate orange vinaigrette for a harmonious balance of flavors and textures. 17

CHOPPED SALAD  Romaine, Bleu cheese, bacon, tomatoes and chopped veggies. Tossed with our house-made ranch. 18

WHIDBEY SALAD  Mixed greens, blackberries, strawberries, red onion, roasted pepitas, and goat cheese crumbles with our house-made strawberry vinaigrette dressing. 28

CLASSIC CAESAR SALAD House classic with real Parmigiano-Reggiano and crunchy croutons. 15

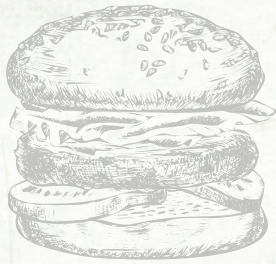
SIDE GREEN SALAD  7 **SIDE CAESAR SALAD 7**

CHEF'S CHOWDER

cup - 8 | bowl - 11

SOUP OF THE DAY

cup - 5 | bowl - 7



BURGERS AND SANDWICHES

All burgers and sandwiches
are served with fries.

Substitute:

sweet potato fries +2.5,

onion rings +3,

cup of soup +1.5,

cup of chowder +1.5,

house salad +1.5 or Caesar +1.5.

Black bean veggie patty substitute
available by request.

Ask your server about
gluten free bun or bread +1.5

**FRONT STREET GRILL BURGER

Washington grass-fed beef prepared to your liking.
Served with lettuce, tomato and our own sauce. 20
Cheese +1 | (2) Bacon +1.5 | Mushrooms +1

**LAMB BURGER

House-made lamb burger locally sourced from Bell's Farm.
Topped with fresh cucumber, tomato, butter lettuce, feta cheese,
tapenade olives, red onions and tzatziki. Simply fresh and delicious! 25

BRISKET REUBEN SANDWICH

Corned beef brisket, sauerkraut, swiss cheese, and
house sauce on toasted marble rye. 22

CHICKEN BACON CAESAR WRAP

Choice of crispy chicken tenders or chicken breast,
chopped romaine, bacon, parmesan cheese and
house-made Caesar dressing. Wrapped in a spinach flour tortilla. 20

**RASPBERRY JALAPEÑO GOUDA BACON BURGER

Grass-fed beef patty topped with smoked gouda, bacon,
and spring lettuce tossed with a raspberry jalapeño balsamic.
Served on a telera bun with a mixed berry jalapeño aioli. 25

HALIBUT FISH SANDWICH

Lightly breaded halibut filet fried and served on a bun
with lettuce, tomato and house-made lemon dill aioli. 22

BIG Plates

FRONT STREET CIOPPINO gf

Fresh fish, mussels, clams, prawns, and calamari
prepared in our own house-made sauce. 30
Add linguine +7 and/or garlic toast +5

SPICY SEAFOOD PASTA

Fresh fish, mussels, clams, prawns and calamari
tossed with linguine in our signature coconut
green curry sauce. 33 Add garlic toast +5

PRAWN & GARLIC PASTA

White wine, prawns, spinach, garlic, shallots,
butter, lemon, tomatoes, parmesan, prosciutto
and mushrooms. Tossed with Penne pasta. 36
Add garlic toast +5

WILD SALMON (SEASONAL AVAILABILITY)

Ask your server for preparation details.
May be substituted with another fresh fish when
wild salmon is not available. Served with fresh
vegetables and chef's potato. Market Price

FISH & CHIPS

Hand-breaded fresh fish of the day. Served with
house-made tartar, coleslaw and fries. 28

LAND AND SEA DUET

A perfectly seared 4oz Flat Iron steak paired
with three tender, buttery pan-seared scallops,
all draped in a rich and zesty Cajun bleu crème
sauce. Served with fresh vegetables and
chef's potato. 38

MEDITERRANEAN GNOCCHI

Artichoke hearts, capers, Kalamata and
Spanish olives, roasted red peppers, garlic,
shallots, butter, feta cheese, cherry tomatoes
and cherry walnut balsamic. 26

**WAGYU SPIDER STEAK

Indulge in a cut with superior marbling,
tender and rich with flavor. Topped with
a sweet garlic ginger soy glaze and served
with fresh vegetables and chef's potato. 41

**NEW YORK STRIP

12oz wet-aged choice New York grilled to your
liking and topped with a compound butter!
Served with fresh vegetables and chef's potato. 51

Ask your server about gf gluten-free options

*Cash discount available on all menu items.

**NOTICE: Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of foodborne illness.