

# 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 Gluten-free toast available.

### DUNGENESS CRAB CAKES

Two 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

### HALIBUT FISH TACOS

Pan-seared halibut marinated in vibrant chimichurri, served in three warm flour tortillas with crisp red cabbage, fresh mango salsa, a squeeze of lime, and finished with a smoky chipotle crema. 21

### STEAMED CLAMS

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

## Penn Cove MUSSELS



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 2026 Mussel Madness Competition  
-Brenden Davis*

### LEMON-BASIL-CELLO MUSSELS

Sautéed in butter, garlic, salt, pepper and white wine, then finished with cream, Limoncello, lemon liqueur, basil and lemon zest. 36

### 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

### BOURBON CREME MUSSELS

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

### WHITE WINE MUSSELS

Butter, garlic, shallots, thyme, white wine, lemon, salt and pepper. 27

### COCONUT GREEN CURRY MUSSELS

A unique secret blend that comprises our signature dish here at FSG!  
A little kick of spice as well! 27

## SOUPS & SALADS


### CHEF'S CHOWDER


cup - 8 | bowl - 11


### SOUP OF THE DAY

cup - 5 | bowl - 7


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

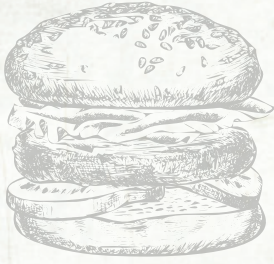
**SPINACH MÉLANGE SALAD ** A vibrant mélange of tender spinach, savory prosciutto, sweet peas, creamy goat cheese, and crunchy pistachios all brought together with a delicate orange vinaigrette for a harmonious balance of flavors and textures. 17

**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



## 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 Walden Lane's raspberry jalapeño balsamic. Served on a ciabatta roll with a mixed berry jalapeño aioli. 25

### \*\*WAGYU BURGER

Richly marbled 1/2 pound Wagyu beef patty grilled to your liking and served on a toasted ciabatta roll. Topped with crisp lettuce, ripe tomato, and then finished with our house sauce for a bold, savory bite with every mouthful. 23

### 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

Penne tossed with sautéed shrimp, garlic, and shallots in a light white wine butter-oil sauce with prosciutto and sweet peas, finished with cream and parmesan. 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 Walden Lane's 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

An automatic gratuity of 20% may be applied to parties of six or more. \*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.