

Please inform your server of any food allergies.

# Front Street Grill

## APPETIZERS AND SMALL PLATES

### STEAMED CLAMS gf

White wine, garlic, and fresh thyme. 24  
Add linguini +6.5 and/or garlic toast +4.5

### FRIED ZUCCHINI

Lightly hand-bread zucchini  
Served with a lemon basil aioli. 18

### CRISPY CALAMARI

Calamari steak hand-breaded, sliced  
and served with spicy remoulade. 23

### CRAB ARTICHOKE DIP

An amazing blend of crab, artichokes,  
red peppers and parmesan. Served with  
garlic toast. 23

### CURRY CILANTRO CHICKEN SKEWERS

House-cut, skewered and marinated  
chicken served over a bed of  
chimichurri and cilantro lime aioli. 23

### DEEP-FRIED MAC AND CHEESE

House-made macaroni and four cheeses,  
panko breaded, deep-fried and served  
with a small Caesar salad. 20

### BREADED PORTOBELLO FINGERS

Hand-breaded Portobello slices  
served with a chipotle aioli. 18

### CRAB CAKES

Fresh pan-seared crab cakes with  
remoulade. Served with a house  
or Caesar salad. 23

### \*\*OYSTERS ON THE HALF SHELL gf

Freshly shucked and served raw  
1/2 dozen - Market Price

### SHRIMP MARGARITA BRUSCHETTA

Olive oil brushed crostini sprinkled  
with grated parmesan. Topped with  
shrimp, basil, mozzarella and a  
balsamic vinegar drizzle. 21

## penn cove MUSSELS

Add two slices of garlic toast +4.5  
Add linguini to any mussel dish +6.5

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

### WHIDBEY MUSSELS gf

Keeping it local. Garlic, shallots, Whidbey's port,  
Whidbey blackberry liqueur and red wine. 30

### WHITE WINE MUSSELS (GF)

For the die-hard traditionalists. 23

*"I cook with wine; sometimes I even add it to the food"*  
-W.C. Fields

### SAFFRON MUSSELS gf

Saffron, cream, white wine, shallots,  
garlic, and lemon. 32

### COCONUT GREEN CURRY MUSSELS gf

A unique secret blend that comprises our signature dish  
here at FSG! A little kick of spice as well! 23

### COPENHAGEN MUSSELS gf

Butter, shallots, garlic, bacon, spinach, bleu cheese,  
cream and sun-dried tomatoes. 28

### BOURBON CREME MUSSELS gf

Bourbon creme liqueur, Makers Mark, butter,  
garlic, mushrooms, sautéed onions,  
bacon jam, spinach and cream. 34

### MUSSELS ROCKEFELLER gf

Spinach, bacon, Pernod, shallots, garlic, and cream. 31  
*"Don't be afraid to give up the good to go for the great!"*  
- John D Rockefeller

### BISCUITS AND GRAVY MUSSELS

*Winner of our 2023 Mussel Madness Competition!*  
Biscuits, fennel, sausage, garlic, shallots,  
cream, butter, salt and pepper. 28

## SOUPS & SALADS

Add to any Salad: Grilled Chicken +8 | Crab Cake +4 | (6) Prawns +10

### CHOPPED SALAD gf

Bleu cheese, bacon, tomatoes, chopped veggies and tossed with our house-made  
ranch. 17

### MEDITERRANEAN SALAD gf

Spring mix, feta cheese, parmesan cheese, Kalamata olives, red onions, roasted garlic,  
red peppers & tossed with a tzatziki chimichurri dressing. 21

### CLASSIC CAESAR SALAD

House classic with real Parmigiano-Reggiano and crunchy croutons. 14.5

SIDE GREEN SALAD gf 6.5    SIDE CAESAR SALAD 6.5

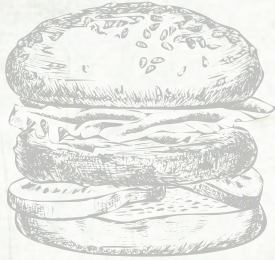
### CHEF'S CHOWDER

cup - 7.5 | bowl - 10.5

### SOUP OF THE DAY

cup - 5.5 | bowl - 7.5





## BURGERS AND SANDWICHES

All burgers and sandwiches are served with fries.

Substitute:

Sweet potato fries+2.5,

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. 19  
Cheese +1 | (2) Bacon +1.5 | Mushrooms +1

### \*\*LAMB BURGER

House-made lamb burger topped with fresh cucumber, tomato, butter lettuce, feta cheese, Kalamata olives, red onions and tzatziki. Simply fresh and delicious! 23

### \*\*WAGYU KOBE BURGER

Half-pound house-made wagyu kobe patty grilled to your liking, topped with house-made bacon jam and saffron aioli. Served on a telera bun. 26

### BRISKET REUBEN SANDWICH

Corned beef brisket, sauerkraut, swiss cheese, and house sauce on toasted marble rye. 21

### CHICKEN BACON CAESAR WRAP

Crispy chicken tenders, chopped romaine, bacon, parmesan cheese and house-made Caesar dressing. Wrapped in a spinach tortilla. 18

### \*\*BOBBY'S RASPBERRY JALAPENO GOUDA BACON BURGER

Grass-fed beef patty topped with smoked gouda, bacon, and spring lettuce tossed with a raspberry jalapeno balsamic. Served on a telera bun with a mixed berry jalapeno aioli. 23

### CHICKEN WAFFLE SANDWICH

Maple bourbon cream marinated chicken breast served between two Belgian waffles topped with maple syrup, spinach, bacon & a fried egg. So amazing! 29

## BIG Plates

### FRONT STREET CIOPPINO gf

Fresh fish, mussels, clams, prawns, and calamari prepared in our own house-made sauce. 28

### SEAFOOD PASTA

Fresh fish, mussels, clams, prawns, calamari, tossed in our signature coconut green curry sauce. 32

### PESTO PRAWN & GARLIC PASTA

White wine, garlic, prawns, pesto, spinach, and tomatoes tossed with linguini. 34

### WILD SALMON (SEASONAL AVAILABILITY) gf

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

### MEDITERRANEAN GNOCCHI

Artichoke hearts, capers, Kalamata and Spanish olives, roasted red peppers, garlic, shallots, butter, feta cheese, and cherry tomatoes. 24

### FISH & CHIPS

Hand-breaded fresh fish of the day. Served with house made tartar, coleslaw and fries. 26

### BRAISED TOMAHAWK LONGBONE SHORT RIB *New!*

Our chef's artistry shines in this succulent, melt-in-your-mouth experience. This bone-in short rib is slow-braised to perfection, delivering unparalleled tenderness and deep, rich flavors. Accompanied by a velvety red wine reduction, it's a harmonious marriage of exquisite taste and presentation, crowned by its impressive bone handle. Served with fresh vegetables and chef's potato. 44

### \*\*BISON NEW YORK STRIP gf

Arguably one of the best steaks, with its rich flavor and buttery smooth texture. Recommended to be served between medium-rare and medium. 45

### \*\*NEW YORK STRIP gf

12oz wet-aged choice New York grilled to your liking & topped with a compound butter! Served with fresh vegetables and chef's potato. 48

### GRILLED LAMB CHOPS WITH CHERRY COMPOTE *New!*

Expertly seasoned and grilled to perfection. Indulge in a symphony of flavors while enjoying a delightful balance of tartness and sweetness that creates this culinary experience. Served with fresh vegetables and chef's potato. 46

gf gluten friendly

\*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.