



GF = Gluten Free

*We cook with 100% pure beef tallow
in our fryers and on our grill.*



Dinner Menu Alaskan Signatures

★Prices reflect our house pour.★
Premium substitutions gladly made for an added fee.

Grandma Kay's Mimosa

Champagne & orange juice
14.95

Alaskan Beer Flight

Sample four 6 oz. pours showcasing Alaska's brews.
Rotates with the season & what's freshest on draft
19.95

Alaskan Mule

Port chilkoot vodka, ginger beer, fresh lime
16.95

Annabelle's Cosmopolitan

Vodka, lime juice, cranberry juice, triple sec
14.95

Alaskan Duck Fart

Kahlua, bailey's, crown royal
12.95

Grandpa Rich's Bloody Mary

House pepper infused vodka & a bold savory mix
16.95

Annabelle's Margarita

Tequila, triple sec, lemon juice, lime juice
Upgrade to mango, peach, raspberry, strawberry, mixed berry +1.95
14.95

Annabelle's Mojito

Mint infused rum
Upgrade to mango, raspberry +1.95
14.95

Annabelle's Martini

Vodka, vermouth
Upgrade to gin, appletini, lemon drop, mixed berry +1.95
14.95

Annabelle's Famous Alaska Chowders

A traditional 1920s house recipe featuring tender clams, smoked bacon, vegetables, cream, and select herbs. Made fresh daily and served with a warm house baked bread roll.

Add a fresh garden or caesar salad for 9.95

Over 10,000 bowls served yearly

★Start your meal the Annabelle's way.★

Annabelle's Chowder Flight

One cup each: clam chowder, smoked salmon chowder, and seafood chowder. Made fresh daily and served with warm bread.
32.95

Annabelle's Famous New England Clam Chowder

A traditional 1920s house recipe featuring tender clams, smoked bacon, vegetables, cream, and select herbs. Made fresh daily and served with warm bread.

Cup 10.95 Bowl 16.95 Sourdough Bread Bowl 23.95

Smoked Salmon Chowder

Wild caught Alaskan smoked salmon, tender clams, potatoes, and herbs in a rich cream chowder. Made fresh daily and served with warm bread.

Cup 12.95 Bowl 18.95 Sourdough Bread Bowl 25.95

Seafood Chowder

Wild caught Alaskan halibut, salmon, tender clams, potatoes, and herbs in a rich cream chowder. Made fresh daily and served with warm bread.

Cup 14.95 Bowl 20.95 Sourdough Bread Bowl 27.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

To help us provide competitive wages & benefits, a service charge is added to every check.

The current rate appears on your receipt.

Gratuities are appreciated and remain at your discretion.

An automatic gratuity may be added to parties of eight or more.



Wild Alaska Crab

Accompanied by sautéed fresh seasonal vegetables and warm house bread.

Choice of mashed potatoes, fries, jasmine rice, or coleslaw.

Upgrade your side to our famous clam chowder for +6.95

Other premium substitutions available:

baked potato, caesar or garden salad

A Whole Jumbo Alaska King Crab

Both halves of a jumbo Alaska king crab. 6 legs and 2 claws. A crab feast for your group. Served steaming hot with drawn butter and lemon. (GF)

679.95

Jumbo Alaska King Crab Half

Whole half cluster 3 legs & claw. Served steaming hot with drawn butter and lemon. (GF)

349.95

Jumbo Alaska King Crab Leg

Wild caught Alaska red king crab, split and served steaming hot with drawn butter and lemon. A true Alaska experience. (GF)

129.95

Jumbo King Crab Leg & Claw

Extra large wild Alaska king crab leg & claw. Split and served steaming hot with drawn butter and lemon. (GF)

195.95

King Crab Pieces & Claws (Great for Sharing)

Wild Alaskan king crab claws, knuckles, and select leg pieces. Served steaming hot with drawn butter and lemon. (GF)

16 oz 134.95 32 oz 254.95

Alaska Dungeness Crab

Wild caught Alaskan dungeness crab. A sweet, flaky, light indulgence (GF)

Half Dungeness Crab 37.95 Full Dungeness Crab 69.95

Alaska Crab Sampler

King leg, king claw, whole dungeness crab. Premium trio that is great for one or to share (GF)

259.95

Add Additional King Crab Leg (GF) +109.95 each

Add-ons

Cup of Clam Chowder 10.95

Bowl of Clam Chowder 16.95

Garlic Parmesan Ranch Fries 12.95

Extra Drawn Butter (GF) 3.95

Wild Alaska Fish

Accompanied by sautéed fresh seasonal vegetables and warm house bread.

Choice of mashed potatoes, fries, jasmine rice, or coleslaw.

Upgrade your side to our famous clam chowder for +6.95

Other premium substitutions available:

baked potato, caesar or garden salad

Creamy Dill Alaskan Salmon

Fresh Alaska salmon seasoned with our signature sweet & smoky seasoning (featuring Barnacle Foods - Juneau)
Topped with creamy dill sauce

Also available simply grilled with herb butter if preferred (GF)

39.95

Add King Crab Leg (GF) 109.95 each

Lemon Beurre Blanc Alaskan Halibut

Fresh Alaskan halibut seasoned with our signature kelp ranch seasoning (featuring Barnacle Foods - Juneau)
Topped with our house lemon beurre blanc sauce

Also available simply grilled with herb butter if preferred (GF)

49.95

Add King Crab Leg (GF) +109.95 each

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Appetizers



Annabelle's Famous Crab Wontons

Crisp golden wontons filled with crab, cream cheese and house seasoning. Accompanied by sweet chili sauce.
Annabelle's Guest Favorite

28.95

Dungeness Crab Cakes

Pan-seared wild Alaska dungeness crab cakes, blended Cajun seasoning, crisp breadcrumbs, cayenne red pepper aioli

29.95

Coconut Shrimp

Hand breaded coconut shrimp, crispy and lightly sweet. Fried golden and served with sweet chili sauce

25.95

Jumbo Wings

Crispy jumbo wings served with your choice of Buffalo, BBQ or Sweet Chili sauce on the side. Great for sharing

19.95

Crispy Garlic Parmesan Ranch Fries

Crispy fries tossed in garlic butter, parmesan, and herbs. Add garlic parmesan ranch fries to any appetizer for +7.95

12.95

Salads

Paired with a soft, oven fresh house bread roll, baked in house daily

Garden Salad

Crisp romaine & spring greens, fresh seasonal vegetables, choice of house-made dressings. (GF)
All grilled add-on proteins are GF

16.95

Grilled Chicken +9.95 Grilled Salmon +18.95 Grilled Halibut +22.95

Caesar Salad

Chopped romaine hearts, house Caesar dressing, shaved parmesan, garlic croutons (GF)
All grilled add-on proteins are GF

16.95

Grilled Chicken +9.95 Grilled Salmon +18.95 Grilled Halibut +22.95

Sides

Two Freshly Baked House Bread Rolls 4.50
Jasmine Rice (GF) Small 4.50 Large 8.50

Coleslaw (GF) 7.50
French Fries Small 5.50 Large 9.50

Side Caesar or Garden Salad (GF) 9.95

Add-ons

Bacon (GF) 3.95

White American Cheese (GF) 1.95

Cheddar Cheese (GF) 1.95

Fish & Chips

Served with fries, jasmine rice or coleslaw.
Upgrade to Garlic Parmesan Ranch Fries +4.95
Upgrade your side to our famous clam chowder or a fresh garden or caesar salad +6.95

Alaska Halibut Fish & Chips

Wild Alaska halibut, hand cut & dipped in a tempura style beer batter made with Alaskan White Ale. Finished crisp & golden.
House tartar & lemon
Annabelle's Guest Favorite

38.95

Alaska Cod Fish & Chips

Wild Alaska cod, hand cut & coated in crisp panko breading and fried golden. House tartar & lemon

29.95

House Favorites

Served with fries, jasmine rice or coleslaw.
Upgrade to Garlic Parmesan Ranch Fries +4.95
Upgrade your side to our famous clam chowder or a fresh garden or caesar salad +6.95

Alaska Halibut Brioche

Wild caught Alaska halibut beer battered & fried golden. Lettuce, tomato, pickles, red onion, on toasted brioche with lemon and tartar
Available grilled upon request at no charge
Annabelle's Guest Favorite

42.95

Alaska Snow Crab Cake Brioche

Panko crusted wild Alaskan snow crab cakes, lettuce, tomato, pickles & red onion on toasted brioche with lemon and tartar

37.95

Certified Angus Prime Rib BBQ Melt

Certified Angus prime rib, tossed in sweet baby ray's BBQ sauce, layered with cheddar cheese on toasted brioche

35.95

Annabelle's Signature Cheeseburger

Seasoned homestyle ground beef patty, charbroiled & served with white American cheese, lettuce, tomato, pickles, red onion, & mayo on toasted brioche. Substitute cheddar cheese or a vegan black bean patty upon request at no charge
Add an additional patty +4.95

18.95

Crispy Buttermilk Fried Chicken Sandwich

Buttermilk marinated southern spiced chicken, lettuce, tomato, pickles, red onion, mayo on toasted brioche

18.95

Annabelle's House BLT

Bacon, lettuce, tomato & mayo on toasted brioche

16.95

Crispy Southern Chicken Tenders

Hand trimmed white meat tenderloins, southern seasoning, crisp golden fry. Accompanied by honey mustard dipping sauce

18.95

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Steak

◆ Available After 5 PM ◆

Accompanied by sautéed fresh seasonal vegetables and warm house bread.

Choice of mashed potatoes, fries, jasmine rice, or coleslaw.

Upgrade your side to our famous clam chowder for +6.95

Other premium substitutions available:

baked potato, caesar or garden salad

Certified Angus Prime Rib

◆ Friday and Saturday Nights After 5 PM Limited Availability ◆

Slow roasted certified Angus beef prime rib, hand carved to order.

Served with house au jus & creamy horseradish (GF)

Full Cut (16oz.) 59.95 Half Cut (10oz.) 39.95

Add King Crab Leg (GF) 109.95 each

Annabelle's Pub Steak

(8 oz.) Premium hand cut beef sirloin, charbroiled to order.

Finished with house herb butter (GF)

Pair: Milbrandt Traditions Merlot +10.50

39.95

Add King Crab Leg (GF) 109.95 each

Certified Angus Ribeye

(16 oz.) Premium hand cut beef ribeye, charbroiled to order.

Finished with house herb butter.

Guest Favorite (GF)

Pair: Robert Hall Cabernet Sauvignon +10.50

59.95

Add King Crab Leg (GF) 109.95 each

Dinner Sides

◆ Available After 5 PM ◆

Garlic Redskin Mashed Potatoes (GF)

Small 5.95 Large 7.95

Baked Potato (GF)

7.95

Fresh Sautéed Vegetables (GF)

9.50

Grandma Kay's Homestyle Cooking

◆ Available After 5 PM ◆

Classic comfort food, done the Annabelle's way.

Hearty portions, made fresh daily.

Accompanied by sautéed fresh seasonal vegetables and warm house bread.

Choice of mashed potatoes, fries, jasmine rice, or coleslaw.

Upgrade your side to our famous clam chowder for +6.95

Other premium substitutions available:

baked potato, caesar or garden salad

Grandma Kay's Pot Roast

Slow braised hearty beef pot roast with rich gravy.

Annabelle's Homestyle Favorite

Pair: Salmon Creek Cabernet Sauvignon +9.50

32.95

Annabelle's Country Fried Steak

Golden fried beef steak topped with rich sausage gravy

Pair: Salmon Creek Merlot +9.50

29.95

Grandma Kay's Meatloaf

Homestyle beef meatloaf, oven baked and finished with our sweet brown sugar tomato glaze

Pair: Boneshaker Zinfandel +11.95

29.95

Herb Butter Grilled Chicken

Seasoned grilled chicken breasts finished with house herb butter (GF)

Pair: Kim Crawford Sauvignon Blanc +10.95

27.95

Desserts

Warm Alaskan Snowcap Beignets

Golden fried pillows of dough, dusted in powdered sugar and served warm.

Perfect for sharing

Pair: Dr. Loosen Riesling +9.50

12.95

Molten Chocolate Lava Cake

Warm dark chocolate cake, flowing ganache core, decadently smooth

Pair: Graham's Six Grapes Porto +11.95

12.95

Three Layer Carrot Cake

Three layer spiced carrot cake, shredded carrot, crushed pineapple, pecans, cream cheese icing

Pair: Seaglass Pinot Noir +10.50

12.95

Wild Blueberry & White Chocolate Cheesecake

Vanilla bean layers, berry swirls, infused blueberries, whipped cream, white chocolate shavings

Pair: La Bella Prosecco Split +11.95

12.95

Vanilla Bean Scoop

A scoop of pure vanilla bean bliss. Served à la mode for the perfect sweet pairing (GF)

Pair: Salmon Creek White Zinfandel +9.50

5.95

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