



*Legend	
Gluten Free	GF
Vegetarian	VE
Vegan	VG
Ketogenic	KG

# Breakfast & Lunch Menu

## Breakfast

*+Available until 10:45AM+*

### Grandma Kay's Mimosa

A timeless classic made with our house champagne and orange juice bubbly, bright, and refreshingly simple, just the way Grandma Kay loves it  
+Available all day+

9.95

### Annabelle's Breakfast

A classic morning favorite featuring three fluffy scrambled eggs, four crisp slices of bacon, and seasoned country potatoes. Served with two slices of toasted white bread and whipped butter

19.95

### Chicken Fried Steak Breakfast

Hand breaded, tenderized beef cube steak, coated in a seasoned blend of corn flour, cracker crumbs, and cracked black pepper, then fried to a golden crisp. Finished with rich, savory sausage gravy and served with three fluffy scrambled eggs, crispy breakfast potatoes, and two slices of toasted white bread with whipped butter

24.95

### Classic Eggs Benedict

Delicately smoked and cured ham atop a toasted english muffin, layered with two perfectly poached eggs and finished with velvety hollandaise sauce. Accompanied by a side of seasoned country potatoes

19.95

### Prime Rib Eggs Benedict

Thinly sliced certified angus prime rib served on a toasted english muffin, topped with two poached eggs and finished with a rich, buttery hollandaise sauce. Accompanied by a side of seasoned country potatoes

29.95

### Smoked Salmon Eggs Benedict

Delicately smoked salmon layered over a toasted english muffin, topped with two perfectly poached eggs and finished with silky hollandaise sauce. Accompanied by a side of seasoned country potatoes

29.95

### Grandpa Rich's Bloody Mary

Crafted with our housemade pepper infused vodka and a bold, savory bloody mary mix. A spicy tribute to Grandpa Rich smooth, spirited, and full of character  
+Available all day+

11.50

### Annabelle's Giant Warm Cinnamon Roll

Freshly baked and served warm, this oversized cinnamon roll is swirled with rich cinnamon and brown sugar, then finished with a generous drizzle of smooth vanilla icing  
+Add strawberries & whipped cream for an additional 3.95

9.95

### Brioche French Toast

Three slices of rich brioche, griddled to a golden finish and dusted with powdered sugar. Served with whipped butter and warm maple syrup for a classic, indulgent touch  
+Add strawberries & whipped cream for an additional 3.95

9.95

### Pearl Sugar Waffles

Two handcrafted Belgian waffles made from a rich, brioche style dough folded with caramelized pearl sugar for a delicate crunch and golden finish. Lightly dusted with powdered sugar and served with whipped butter and warm maple syrup  
+Add strawberries & whipped cream for an additional 3.95

11.95

### Bob's Red Mill Maple & Brown Sugar Oatmeal

Bob's Red Mill premium rolled oats blended with maple and brown sugar. Enhanced with flax and chia seeds for a wholesome, heart healthy start to your day  
(GF, VG, VE)

9.95

# Breakfast Sides

*+Available until 10:45AM+*

### Two Pieces of White Toast

Served with whipped butter  
(VE)

2.95

### English Muffin

Served with whipped butter  
(VE)

3.50

### Country Potatoes

(VG, VE)

6.95

### Three Scrambled Eggs

(GF, KG)

7.95

### Four Pieces of Bacon

(GF, KG)

7.95

\* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

# Housemade New England Clam Chowder

A rich, creamy chowder crafted from a time honored recipe dating back to the 1920s. Made in house with tender clams, smoky bacon, fresh vegetables, aromatic herbs, and cream. Paired with a soft, oven fresh white bread roll, baked in house daily

## Three Chowder Sampler

A curated trio of chowders: classic clam, smoked wild caught salmon, and seafood. Each crafted in small batches with premium ingredients

27.95

## Annabelle's Own Original Clam Chowder

An heirloom recipe from a distinguished local cannery. Perfected since the 1920s

Cup 9.95 Bowl 13.95 Sourdough Bread Bowl 19.50  
Smoked Salmon Chowder

Tender flakes of smoked wild caught salmon stirred into our creamy, time honored signature clam chowder base. Creamy, savory, and deeply satisfying

Cup 12.50 Bowl 15.95 Sourdough Bread Bowl 21.50  
Seafood Chowder

A decadent medley of grilled wild caught salmon, halibut, and tender sea scallops, gently folded into our time honored signature clam chowder base. Creamy, savory, and deeply satisfying. Crafted for true seafood lovers

Cup 12.50 Bowl 15.95 Sourdough Bread Bowl 21.50

# Appetizers

## Crab Wontons

Eight golden wontons filled with a rich blend of crabmeat and cream cheese. Served with Sweet Baby Ray’s Sweet Chili Sauce for the perfect balance of sweet heat

21.95

## Coconut Shrimp Appetizer

Six crisp coconut shrimp with a sweet, golden finish. Served with Sweet Baby Ray’s Sweet Chili Sauce for a touch of island inspired flavor

21.95

## Cajun Dungeness Crab Cakes

Wild dungeness crab blended with cajun seasoning and crisp breadcrumbs, formed into two savory cakes. Mildly spiced and served with a bold cayenne red pepper aioli

24.95

## Battered Mozzarella Cheese Sticks

Six golden fried mozzarella sticks with a creamy, buttery center, wrapped in a light, lemon pepper seasoned batter. Served with Sweet Baby Ray’s BBQ Sauce for a smoky sweet finish

(VE)

16.95

## Macaroni & Smoked Gouda Cheese Bites

Twelve crave worthy bites of creamy mac & cheese featuring smoked Gouda and seven other cheeses crisped to perfection. Paired with cayenne red pepper aioli

(VE)

16.95

## Smoked BBQ Beef Brisket Burnt Ends and Pieces

BBQ enthusiasts know burnt ends are the prized delicacy of true barbecue. Ours are carved from a whole brisket, hardwood-smoked low and slow for over 12 hours by a trained pitmaster. Tender, caramelized, and packed with flavor. Served with Sweet Baby Ray’s bold BBQ Sauce

(GF, KG)

24.95

# Sides

Two Freshly Baked White Bread Rolls

(VE)

3.95

Coleslaw

(VE, GF, KG)

6.95

Side Caesar or Garden Salad

(VG, VE, GF, KG)

GF & KG with no croutons

7.95

White Rice

(VG, VE, GF)

Small 4.50 Large 7.95

Kettle Potato Chips

(VG, VE, GF)

4.50

French Fries

(VE, VG)

Small 4.95 Large 8.95

# Salads

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

## Garden Salad

A refreshing blend of crisp romaine, tender spring mix, and hand cut vegetables. Paired with your favorite dressing

(VG, VE, GF, KG)

13.95

Grilled Chicken 21.95 \*Grilled Salmon 28.50 \*Grilled Halibut 32.95

## Caesar Salad

Fresh romaine hearts tossed in traditional caesar dressing, topped with parmesan and crunchy golden croutons

(VE, KG)

12.95

Grilled Chicken 21.95 \*Grilled Salmon 28.50 \*Grilled Halibut 32.95

# House Favorites

Accompanied by your choice of fries, kettle chips, rice or coleslaw. Substitute a cup of clam chowder or garden salad for \$2.95

## Alaskan Pub Style Cod

Wild caught Alaskan cod, hand dipped in our housemade beer batter crafted with Alaskan White Ale and light, crispy tempura. Golden fried to perfection for a flaky, tender bite with a crisp finish. Served with tartar sauce

28.95

## Annabelle's Pub Style Halibut

Wild caught Alaskan halibut, hand dipped in our housemade beer batter crafted with Alaskan White Ale and light, crispy tempura. Golden fried to perfection for a flaky, tender bite with a crisp finish. Served with tartar sauce

32.95

## Chicken Tenders

Premium, all white meat chicken tenderloins, expertly hand trimmed and marinated for tenderness, then coated in a seasoned southern style breading and fried to a golden, flavorful crisp. Served with honey mustard dipping sauce

17.95

## Crab Cake Sandwich

Golden, crisp crab cakes coated in delicate Japanese panko, featuring a decadent blend of bering sea dungeness crab, fresh cream, butter, and house seasonings. Layered with crisp lettuce, vine ripened tomatoes, house pickles, and red onion on a toasted brioche bun, finished with a touch of tartar sauce

29.95

## Alaskan Halibut Sandwich

Your choice of wild caught halibut grilled for a clean, delicate flavor or beer battered and fried to a golden crisp. Served on a toasted brioche bun with crisp lettuce, vine ripened tomatoes, house pickles, and red onion, finished with our signature tartar sauce.

32.95

## Buttermilk Fried Chicken Sandwich

Tender, Southern style chicken, marinated in buttermilk and fried to a golden, crispy finish. Served on a toasted brioche bun with crisp lettuce, vine ripened tomatoes, house pickles, and red onion, finished with a touch of creamy mayonnaise

18.95

## \*Annabelle's Burger

A seasoned, flame grilled ground beef patty, charbroiled to perfection and layered with crisp lettuce, vine ripened tomatoes, house pickles, and red onion. Served on a toasted brioche bun with creamy mayonnaise

+Add Beef Burger Patty For 4.50

+For an additional 2.95 substitute ground beef patty with vegan black bean burger

17.95

## Add-ons

Bacon 3.50 American Cheese 1.50 White American Cheese 1.50

Cheddar Cheese 1.50 Swiss Cheese 1.50 Pepperjack Cheese 1.50

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# Wild Caught Fish

Accompanied by your choice of fries, kettle chips, rice or coleslaw.  
Substitute a cup of clam chowder or garden salad for \$2.95

## \*Wild Caught Sockeye Salmon

Premium wild caught sockeye salmon, grilled and enhanced with our housemade fresh herbal compound butter for a savory, aromatic finish  
(GF, KG)

34.95

## \*Wild Caught Halibut

Premium wild caught halibut, grilled and enhanced with our housemade fresh herbal compound butter for a savory, aromatic finish  
(GF, KG)

42.95

# Bering Sea Crab

Accompanied by warm drawn butter and your choice of fries, kettle chips, rice, or coleslaw.  
Substitute a cup of clam chowder or garden salad for \$2.95

## Jumbo King Crab Leg

A giant, picture worthy wild caught king crab leg. Prized for its rich, succulent flavor and striking snow white meat with vibrant red highlights. Unforgettable and widely regarded as the finest crab in the world  
+Approximately 14-16 oz./1 pound+  
(GF, KG)

84.95

## One Pound of King Crab Assorted Pieces

(16 oz.) Assortment of premium wild caught king crab claws, knuckles, and select pieces. Sweet, tender, and packed with rich, buttery flavor  
(GF, KG)

89.95

## Half Pound Dungeness Crab

(8 oz.) Sweet, flaky wild caught dungeness crab served as a half pound portion for the perfect light indulgence  
(GF, KG)

29.95

## Full Pound Dungeness Crab

(16 oz.) Enjoy a full pound of wild caught dungeness crab. Prized for its naturally sweet meat and melt in your mouth texture. A true local delicacy  
(GF, KG)

54.95

## Crab Sampler

A decadent trio of premium crab: one king crab leg, one king crab claw, and a whole dungeness crab. A true seafood lover's feast. Perfect for sharing or savoring solo  
(GF, KG)

219.95

## Platter of King Crab

A signature king crab platter with two legs and a claw. Delicately sweet, impressively meaty, and unforgettable  
(GF, KG)

219.95

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# Desserts

## Vanilla Bean Ice Cream

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

**4.50**

## Molten Chocolate Lava Cake

Warm mini chocolate cake with a flowing ganache center. Decadent, rich, and irresistibly smooth  
(VE)

**9.95**

## Three Layer Carrot Cake

Three moist layers of spiced carrot cake, filled with shredded carrots, crushed pineapple, and pecan pieces.  
Finished with smooth cream cheese icing and a pecan garnish  
(VE)

**11.95**

## New York Turtle Cheesecake

Smooth New York cheesecake wrapped in a graham cracker crust, topped with thick fudge, flowing caramel,  
and a sprinkle of chopped pecans  
(VE)

**11.95**

## White Chocolate Blueberry Cheesecake

Where blueberry cobbler meets white chocolate cheesecake. Featuring layers of vanilla bean cream cake,  
berry swirls, and infused blueberries. Crowned with whipped cream and white chocolate shavings  
(VE)

**11.95**