



*Legend

Gluten Free	GF
Vegetarian	VE
Vegan	VG
Ketogenic	KG

Lunch Menu

* 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.

Chowder

Housemade creamy New England Style Clam Chowder consisting of fresh vegetables, herbs, spices, bacon, clams & cream.

Our chowder recipes go back to the 1920's.
Served with a freshly baked bread roll

Three Chowder Sampler

Cup of clam, smoked salmon & seafood chowder
26.95

Annabelle's Own Original Clam Chowder

Local cannery recipe created in the 1920's

Cup 8.95 Bowl 12.95 Bread Bowl 16.95

Smoked Salmon Chowder

Smoked salmon in our famous clam chowder base

Cup 9.95 Bowl 13.95 Bread Bowl 17.95

Seafood Chowder

Salmon, halibut & scallops in our famous clam chowder base

Cup 11.50 Bowl 14.95 Bread Bowl 19.50

Appetizers

Macaroni & Smoked Gouda Cheese Bites

Twelve pieces of eight delicious cheeses in a lightly battered, bite size nugget of rich creamy perfection combined with al dente pasta. Served with cayenne red pepper aioli
(VE)

16.95

Smoked BBQ Beef Brisket Burnt Ends and Pieces

BBQ enthusiasts all know that burnt ends are the secret delicacy of quality barbecue. Ours come from a trained pitmaster hardwood-smoking a whole brisket for more than 12 hours. Served with Sweet Baby Ray's BBQ Sauce and bourbon molasses sauce
(GF, KG)

18.95

Crab Wontons

Eight wontons stuffed with a delicious blend of cream cheese and crabmeat. Served with Sweet Baby Ray's Sweet Chili Sauce

19.95

Cajun Dungeness Crab Cakes

Two crab cakes consisting of wild dungeness crab mixed with cajun seasoning and breading. Not too spicy, just right. Served with cayenne red pepper aioli

21.95

Sides

Two Freshly Baked Bread Rolls

(VE)
2.95

Coleslaw

(VE, GF, KG)
5.95

White Rice

(VG, VE, GF)
Small 3.50 Large 5.50

Tavern French Fries

(VE)
Small 3.95 Large 5.95

Side Caesar or Garden Salad

(VG, VE, GF, KG)
GF & KG with no croutons
6.95

Salads

Served with a freshly baked bread roll

Garden Salad

Freshly cut romaine & spring mix with assorted vegetables. Choice of dressing
(VG, VE, GF, KG)

13.95

Grilled Chicken 17.95 *Grilled Salmon 23.95 *Grilled Halibut 26.95

Caesar Salad

Chilled romaine tossed with Caesar dressing, parmesan & crisp croutons
(VE, KG)

13.95

Grilled Chicken 17.95 *Grilled Salmon 23.95 *Grilled Halibut 26.95

House Favorites

Served with choice of fries, rice or coleslaw. Substitute a cup of clam chowder or garden salad for \$2.95

Pub Style Halibut

Three pieces of halibut beer battered & fried until golden brown. Served with tartar sauce.

**Make it a four-piece Pub Style Halibut for 29.95

26.95

Pub Style Cod

Four pieces of cod beer battered with batter consisting of Alaskan White Ale & Tempura. Served with tartar sauce

24.95

Chicken Tenders

Premium quality southern style boneless chicken tenderloins. Served with honey mustard dipping sauce

16.95

Crab Cake Sandwich

Coated in light Japanese panko breadcrumbs, a delicious blend of Dungeness crab meat, fresh cream, butter, seasonings with lettuce, tomatoes, pickles & red onions. Served on a toasted bun with tartar sauce

27.95

Crispy Halibut Sandwich

Beer battered halibut, lettuce, tomatoes, pickles & red onions. Served on a toasted bun with tartar sauce

26.95

Classic Buttermilk Fried Chicken Sandwich

Southern style buttermilk fried chicken thigh, lettuce, tomatoes, pickles & red onions.

Served on a toasted bun with mayonnaise

17.95

*Annabelle Burger

Handmade ground beef patty, lettuce, tomatoes, pickles & red onions. Served on a toasted bun with mayonnaise

**For an additional 3.00 substitute ground beef patty with vegan impossible burger

16.95

Add-ons

Mayonnaise 0.95 Bacon 1.50 American Cheese 1.50

Cheddar Cheese 1.50 Swiss Cheese 1.50 Pepperjack Cheese 1.50

Cayenne Red Pepper Aioli 1.00 Sweet Baby Ray's BBQ Sauce 1.00

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Wild Caught Fish

Served with choice of rice, fries or coleslaw

***Wild Caught Sockeye Salmon**

Choice of grilled or blackened. Topped with our housemade herbal compound butter
(GF, KG)

32.95

***Wild Caught Halibut**

Choice of grilled or blackened. Topped with our housemade herbal compound butter
(GF, KG)

39.95

Bering Sea Crab

Includes drawn butter. Served with choice of rice, fries or coleslaw

Large King Crab Leg

The best tasting crab in the world. The meat is snow white with highlights of bright red
(GF, KG)

84.95

Annabelle's King Crab Combo

King crab leg, cup of clam chowder & one crab cake
(GF, KG)

99.95

One Pound of King Crab Assorted Pieces

(16 oz.) Assortment of King crab claws, knuckles & pieces
(GF, KG)

89.95

Half Pound Dungeness Crab

(8 oz.) Dungeness crab meat is sweet & tasty
(GF, KG)

29.95

Full Pound Dungeness Crab

(16 oz.) Local Favorite
(GF, KG)

54.95

Annabelle's Dungeness Crab Combo

Half Dungeness crab, cup of clam chowder & one crab cake
(GF, KG)

45.95

Crab Sampler

King crab leg, King crab claw, whole Dungeness crab
(GF, KG)

199.95

Platter of King Crab

2 Legs & a Claw
(GF, KG)

199.95

Crab Add-ons

**Limit of 1 Crab Add-on per single order of crab
Add Clam Chowder, Cup 4.95 Bowl 6.50

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Desserts

Three Layer Carrot Cake

Three delicious layers of moist cake loaded with shredded carrots, pecan pieces and crushed pineapple, finished with a cream cheese icing and garnished with pecans

(VE)

9.95

New York Turtle Cheesecake

Cheesecake with a thick layer of fudge covered with caramel sauce, garnished with chopped pecans, all wrapped up in a graham cracker crust.

(VE)

9.95

Two Layer Chocolate Peanut Butter Cake

Made with Reese's peanut butter cups

(VE)

9.95

Molten Chocolate Lava Cake

Classic mini chocolate cake with a chocolate ganache center

(VE)

9.95

Vanilla Bean Ice Cream

One Scoop à la mode. A fantastic addition to any of our desserts

(VE, GF)

4.50



***Legend**

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Appetizers

Macaroni & Smoked Gouda Cheese Bites

Twelve pieces of eight delicious cheeses in a lightly battered, bite size nugget of rich creamy perfection combined with al dente pasta. Served with cayenne red pepper aioli
(VE)

16.95

Smoked BBQ Beef Brisket Burnt Ends and Pieces

BBQ enthusiasts all know that burnt ends are the secret delicacy of quality barbecue. Ours come from a trained pitmaster hardwood-smoking a whole brisket for more than 12 hours. Served with Sweet Baby Ray's BBQ Sauce and bourbon molasses sauce
(GF, KG)

18.95

Buffalo Wings

Six large chicken wings. Can be tossed or sauce on side. Choose From Franks Original, Extra Hot, Sweet Baby Ray's BBQ or Sweet Chili Sauce
(GF, KG)

14.95

First Mate's Plate

Smoked BBQ beef brisket burnt ends and pieces, four chicken wings, two chicken tenders, six macaroni & smoked gouda cheese bites. Served With Sweet Baby Ray's BBQ Sauce, cayenne red pepper aioli, and bourbon molasses sauce

38.95

Crab Wontons

Eight Wontons stuffed with a delicious blend of cream cheese and crabmeat. Served with Sweet Baby Ray's Sweet Chili Sauce

19.95

Kung Pao Calamari

Breaded calamari served with Sweet Baby Ray's Sweet Chili Sauce on the side

19.95

Cajun Dungeness Crab Cakes

Two Crab cakes consisting of wild dungeness crab mixed with cajun seasoning and breading. Not too spicy, just right. Served with cayenne red pepper aioli

21.95

Coconut Shrimp

Six coconut breaded shrimp deep fried & served with Sweet Baby Ray's Sweet Chili Sauce

21.95

Captain's Plate

Two pieces of beer battered halibut, four coconut shrimp, calamari, two crab cakes, & four crab wontons. Served with cocktail sauce, tartar sauce, and Sweet Baby Ray's Sweet Chili Sauce

59.95

Chowder

Housemade creamy New England Style Clam Chowder consisting of fresh vegetables, herbs, spices, bacon, clams & cream.

Our chowder recipes go back to the 1920's. Served with a freshly baked bread roll

Three Chowder Sampler

Cup of clam, smoked salmon & seafood chowder

26.95

Annabelle's Own Original Clam Chowder

Local cannery recipe created in the 1920's

Cup 8.95 Bowl 12.95 Bread Bowl 16.95

Smoked Salmon Chowder

Smoked salmon in our famous clam chowder base

Cup 9.95 Bowl 13.95 Bread Bowl 17.95

Seafood Chowder

Salmon, halibut & scallops in our famous clam chowder base

Cup 11.50 Bowl 14.95 Bread Bowl 19.50

Salads

Served with a freshly baked bread roll

Garden Salad

Freshly cut romaine & spring mix with assorted vegetables. Choice of dressing

(VG, VE, GF, KG)

13.95

Grilled Chicken 17.95 *Grilled Salmon 23.95 *Grilled Halibut 26.95

Caesar Salad

Chilled romaine tossed with Caesar dressing, parmesan & crisp croutons

(VE, KG)

13.95

Grilled Chicken 17.95 *Grilled Salmon 23.95 *Grilled Halibut 26.95

House Favorites

Served with choice of fries, rice, bread roll or coleslaw. Substitute a cup of clam chowder, onion rings, caesar or garden salad for \$2.95

Pub Style Halibut

Three pieces of halibut beer battered & fried until golden brown. Served with tartar sauce.
**Make it a four-piece Pub Style Halibut for 29.95

26.95

Pub Style Cod

Four pieces of cod beer battered with batter consisting of Alaskan White Ale & Tempura. Served with tartar sauce

24.95

Coconut Shrimp Entrée

Eight coconut breaded shrimp deep fried & served with Sweet Baby Ray's Sweet Chili Sauce

29.95

Crab Cake Sandwich

Coated in light Japanese panko breadcrumbs, a delicious blend of Dungeness crab meat, fresh cream, butter, seasonings with lettuce, tomatoes, pickles & red onions. Served on a toasted bun with tartar sauce

27.95

Crispy Halibut Sandwich

Beer battered halibut, lettuce, tomatoes, pickles & red onions. Served on a toasted bun with tartar sauce

26.95

Chicken Tenders

Premium quality southern style boneless chicken tenderloins. Served with honey mustard dipping sauce

16.95

*Annabelle Burger

Handmade ground beef patty, lettuce, tomatoes, pickles & red onions. Served on a toasted bun with mayonnaise
*For an additional 3.00 substitute ground beef patty with vegan impossible burger

16.95

Classic Buttermilk Fried Chicken Sandwich

Southern style buttermilk fried chicken thigh, lettuce, tomatoes, pickles & red onions.
Served on a toasted bun with mayonnaise

17.95

Angus Prime Rib French Dip

Slow roasted Angus prime rib on a toasted baguette. Served with au jus

20.95

Philly Beefeater

Slow roasted Angus prime rib on a toasted baguette with sautéed red onions & bell peppers topped with cheddar cheese. Served with au jus

23.50

Add-ons

Cayenne Red Pepper Aioli 1.00 Sweet Baby Ray's BBQ Sauce 1.00 Mayonnaise 1.00
American Cheese 1.50 Cheddar Cheese 1.50 Swiss Cheese 1.50 Pepperjack Cheese 1.50
Sautéed Onions 1.50 Sautéed Mushrooms 1.50 Sautéed Bell Peppers 1.50 Pickled Jalapeños 1.50

Sides

Two Freshly Baked Bread Rolls

(VE)
2.95

Coleslaw

(VE, GF, KG)
5.95

Side Caesar or Garden Salad

(VG, VE, GF, KG)
GF & KG with no croutons
6.95

Fresh Sautéed Vegetables

(VG, VE, GF, KG)
7.95

White Rice

(VG, VE, GF)
Small 3.50 Large 5.50

Tavern French Fries

(VE)
Small 3.95 Large 5.95

Spicy Fries

(VE)
Small 4.50 Large 6.50

Beer Battered Onion Rings

(VE)
Small 4.95 Large 7.95

Baked Potato

(VG, VE, GF)
6.95

Garlic Redskin Mashed Potatoes

(VE, GF)
Small 4.95 Large 6.95

Housemade Twice Baked Potato

(GF)
6.95

Bering Sea Crab

Served with sautéed fresh vegetables with choice of fries, rice, bread roll, coleslaw, onion rings, garlic redskin mashed potatoes, baked potato, twice baked potato or extra vegetables

Large King Crab Leg

The best tasting crab in the world. The meat is snow white with highlights of bright red
(GF, KG)

84.95

Annabelle's King Crab Combo

King crab leg, cup of clam chowder & one crab cake
(GF, KG)

99.95

One Pound of King Crab Assorted Pieces

(16 oz.) Assortment of King crab claws, knuckles & pieces
(GF, KG)

89.95

Half Pound Dungeness Crab

(8 oz.) Dungeness crab meat is sweet & tasty
(GF, KG)

29.95

Full Pound Dungeness Crab

(16 oz.) Local Favorite
(GF, KG)

54.95

Annabelle's Dungeness Crab Combo

Half Dungeness crab, cup of clam chowder & one crab cake
(GF, KG)

45.95

Crab Sampler

King crab leg, King crab claw, whole Dungeness crab
(GF, KG)

199.95

Platter of King Crab

2 Legs & a Claw
(GF, KG)

199.95

Crab Add-ons

*Limit of 1 Crab Add-on per single order of crab
Add Clam Chowder, Cup 4.95 Bowl 6.50

Wild Caught Fish

Served with sautéed fresh vegetables with choice of fries, rice, bread roll, coleslaw, onion rings, garlic redskin mashed potatoes, baked potato, twice baked potato or extra vegetables

*Wild Caught Sockeye Salmon

Choice of grilled or blackened. Topped with our housemade herbal compound butter
(GF, KG)

32.95

*Wild Caught Halibut

Choice of grilled or blackened. Topped with our housemade herbal compound butter
(GF, KG)

39.95

Signature Wraps

Served with choice of fries, rice, bread roll or coleslaw
Substitute a cup of clam chowder, onion rings, caesar or garden salad for \$2.95

Annabelle's Chicken Bacon Ranch Wrap

Chicken tenders, bacon, ranch, green onions, romaine, rice, tomatoes, tortilla

17.95

Annabelle's Buffalo Chicken Wrap

Chicken tenders, Frank's hot sauce, romaine, tomatoes, green onions, rice, blue cheese dressing, tortilla

17.95

*Annabelle's Halibut Wrap

Grilled or blackened halibut, cheddar cheese, bacon, romaine, tomatoes, green onions, rice, ranch dressing, tortilla

26.95

Pasta

For an additional \$3.95 can include a side Caesar or garden salad with a bread roll

Grandma Kay's Linguine Alfredo

Our housemade alfredo sauce tossed with linguine noodles and topped with freshly chopped herbs and shredded parmesan cheese
(VE)

19.95

Grilled Chicken 22.95 Blackened Chicken 22.95 Sautéed Vegetables 22.95
Smoked Brisket 28.95 Smoked Salmon 28.95 *Grilled Seafood 39.95

Annabelle's Mac N' Cheese

Our housemade sauce tossed with penne noodles topped with shredded cheddar cheese
(VE)

19.95

Grilled Chicken 22.95 Blackened Chicken 22.95 Sautéed Vegetables 22.95
Smoked Brisket 28.95 Smoked Salmon 28.95 *Grilled Seafood 39.95

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Classics

Includes sautéed fresh vegetables with choice of garlic redskin mashed potatoes, fries, rice, bread roll, coleslaw, onion rings, baked potato, twice baked potato or extra vegetables.

Grandma Kay's Meatloaf

Housemade and topped with a brown sugar and tomato-based sauce
24.95

Annabelle's Chicken Cordon Bleu with Hollandaise

Tenderized chicken breast with ham and Swiss cheese rolled up and breaded with a panko breading. Made in house. Topped with a luscious, buttery sauce freshened with the lightest touch of lemon
24.95

Chicken Fried Steak

(8 oz.) Breaded beef cube steak. Topped with sausage gravy
24.95

Smoked BBQ Beef Brisket Burnt Ends and Pieces Entrée

BBQ enthusiasts all know that burnt ends are the secret delicacy of quality barbecue. Ours come from a trained pitmaster hardwood-smoking a whole brisket for more than 12 hours. Served with Sweet Baby Ray's BBQ Sauce and bourbon molasses sauce (GF, KG)
24.95

Steak

Includes sautéed fresh vegetables with choice of garlic redskin mashed potatoes, fries, rice, bread roll, coleslaw, onion rings, baked potato, twice baked potato or extra vegetables.

*Annabelle's Pub Steak with Demi-Glace

(8 oz.) Beef ball tip sirloin charbroiled & topped with our housemade incredibly rich, thick sauce that's made from reducing beef stock and red wine (GF, KG)
29.95

*18 oz. Bone-In Ribeye

(18 oz.) Bone-in beef ribeye charbroiled & topped with our housemade herbal compound butter (GF, KG)
47.95

*Filet Mignon

(8 oz.) Beef Tenderloin. Considered the most tender cut of all, and arguably the most desirable. Charbroiled & topped with our housemade herbal compound butter (GF, KG)
45.95

*Angus Prime Rib

Only available on Fridays & Saturdays after 5pm
Angus beef prime rib slow roasted. Served with au jus & our housemade horseradish cream sauce (GF, KG)

Half Pound (8oz.) 37.95 Full Pound (16oz.) 45.95

Add-ons

Sautéed Onion 1.50 Sautéed Mushrooms 1.50 Sautéed Bell Peppers 1.50

Demi-Glace 2.95 Hollandaise 2.95 Sausage Gravy 2.95

Herbal Compound Butter 2.50 Au Jus 2.50 Blackened Seasoning 2.50

Desserts

Three Layer Carrot Cake

Three delicious layers of moist cake loaded with shredded carrots, pecan pieces and crushed pineapple, finished with a cream cheese icing and garnished with pecans (VE)
9.95

New York Turtle Cheesecake

Cheesecake with a thick layer of fudge covered with caramel sauce, garnished with chopped pecans, all wrapped up in a graham cracker crust. (VE)
9.95

Two Layer Chocolate Peanut Butter Cake

Made with Reese's peanut butter cups (VE)
9.95

Molten Chocolate Lava Cake

Classic mini chocolate cake with a chocolate ganache center (VE)
9.95

Vanilla Bean Ice Cream

One Scoop à la mode. A fantastic addition to any of our desserts. (VE, GF)
4.50

Steak Doneness Guide

Blue

Bright red inside, seared on the outside

Rare

Bright red in center, bright pink towards the outside

Medium Rare

Bright pink throughout

Medium

Light pink throughout

Medium Well

Light pink in center only

Well Done

No pink throughout

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