



*Legend	
Gluten Free	GF
Vegetarian	VE
Vegan	VG
Ketogenic	KG

# Appetizers

## 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**

## Buffalo Wings

Six jumbo chicken wings, served tossed or with sauce on the side. Choose from Frank’s Original, Extra Hot, Sweet Baby Ray’s BBQ, or Sweet Chili Sauce

(GF, KG)  
**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**

## First Mate's Plate

Full orders of smoked BBQ beef brisket burnt ends and pieces, buffalo wings, battered mozzarella cheese sticks, macaroni & smoked gouda cheese bites. Served With Sweet Baby Ray's BBQ Sauce, and cayenne red pepper aioli

**59.50**

## 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**

## Kung Pao Calamari

Crispy, golden breaded calamari served with Sweet Baby Ray’s Sweet Chili Sauce for dipping

**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**

## Captain's Plate

Full orders of crab wontons, kung pao calamari, cajun dungeness crab cakes, coconut shrimp appetizer. Served with tartar sauce, and Sweet Baby Ray's Sweet Chili Sauce

**72.95**

# 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**

# 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

\* 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.

# House Favorites

Accompanied by your choice of fries, kettle chips, rice, or coleslaw.

Substitute garlic redskin mashed potatoes, baked potato, twice baked potato, onion rings, sautéed fresh vegetables, a cup of clam chowder, caesar salad, 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

## Angus Prime Rib French Dip

Slow roasted certified angus prime rib, hand carved and served on a toasted sourdough hoagie. Paired with house au jus

24.95

## Philly Beefeater

A bold twist on the classic French Dip. Slow roasted certified angus prime rib hand carved with sautéed onions, bell peppers, and melted cheddar on a toasted sourdough hoagie. Paired with house au jus

27.95

# Add-Ons

American Cheese	Bacon
1.50	3.50
White American Cheese	Sautéed Onions
1.50	1.50
Cheddar Cheese	Sautéed Mushrooms
1.50	1.50
Swiss Cheese	Sautéed Bell Peppers
1.50	1.50
Parmesan Cheese	Sautéed Jalapeños
1.50	1.50
Pepperjack Cheese	
1.50	

Two Freshly Baked White Bread Rolls
(VE)
3.95
Coleslaw
(VE, GF, KG)
6.95
White Rice
(VG, VE, GF)
Small 4.50 Large 7.95
French Fries
(VE, VG)
Small 4.95 Large 8.95
Spicy Fries
(VE, VG)
Small 5.50 Large 9.95
Beer Battered Onion Rings
(VE, VG)
Small 6.95 Large 12.95

Kettle Potato Chips
(VG, VE, GF)
4.50
Garlic Redskin Mashed Potatoes
(VE, GF)
Small 5.95 Large 7.95
Baked Potato
(VG, VE, GF)
7.95
Housemade Twice Baked Potato
(GF)
7.95
Side Caesar or Garden Salad
(VG, VE, GF, KG)
GF & KG with no croutons
7.95
Fresh Sautéed Vegetables
(VG, VE, GF, KG)
8.95

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# Hot Sub Sandwiches

7 inch toasted sourdough hoagie with 6 oz. of your choice of beef or chicken. Served with fries, kettle chips, rice, or coleslaw. Substitute garlic redskin mashed potatoes, baked potato, twice baked potato, onion rings, sautéed fresh vegetables, a cup of clam chowder, caesar salad, or garden salad for \$2.95

## Classic Beef Cheesesteak

Thinly sliced beef sirloin, grilled with peppers and onions, then topped with melted white American cheese on a toasted sourdough hoagie

21.95

## Chipotle Beef Cheesesteak

Thinly sliced beef sirloin, grilled with peppers and onions, topped with melted white American cheese and finished with smoky chipotle mayo on a toasted sourdough hoagie

22.95

## The Everything Beef Cheesesteak

Thinly sliced beef sirloin grilled with peppers, onions, mushrooms, and jalapeños, topped with melted white American cheese on a toasted sourdough hoagie

23.95

## Chicken Bacon Ranch Cheesesteak

Shaved chicken breast topped with crispy bacon, melted white American cheese, fresh lettuce, tomato, and creamy ranch dressing on a toasted sourdough hoagie

19.95

## Buffalo Chicken Cheesesteak

Shaved chicken breast tossed in Frank’s Red Hot Sauce, topped with melted white American cheese, lettuce, and tomato. Finished with your choice of blue cheese or ranch dressing on a toasted sourdough hoagie

19.95

## Chicken Cheesesteak

Shaved chicken breast grilled with peppers and onions, topped with melted white American cheese on a toasted sourdough hoagie

20.95

## Chipotle Chicken Cheesesteak

Shaved chicken breast grilled with peppers and onions, topped with melted white American cheese and finished with smoky chipotle mayo on a toasted sourdough hoagie

21.95

## The Everything Chicken Cheesesteak

Shaved chicken breast grilled with bell peppers, onions, mushrooms, and jalapeños, topped with melted white American cheese on a toasted sourdough hoagie

22.95

# Sides

# Bering Sea Crab

Accompanied by warm drawn butter, fresh vegetables, and a warm white bread roll. Your choice of garlic redskin mashed potatoes, fries, kettle chips, rice, or coleslaw.  
Substitute a baked potato, twice baked potato, onion rings, extra vegetables, a cup of clam chowder, caesar salad, 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

# Wild Caught Fish

Accompanied by sautéed fresh vegetables and a warm white bread roll, with your choice of garlic redskin mashed potatoes, fries, kettle chips, rice, or coleslaw.  
Substitute a baked potato, twice baked potato, onion rings, extra vegetables, a cup of clam chowder, caesar salad, or garden salad for \$2.95

## \*Wild Caught Sockeye Salmon

Premium wild caught sockeye salmon. Prepared grilled or blackened, and enhanced with our 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

# Signature Wraps

Accompanied by your choice of fries, kettle chips, rice, or coleslaw. Substitute garlic redskin mashed potatoes, baked potato, twice baked potato, onion rings, sautéed fresh vegetables, a cup of clam chowder, caesar salad, or garden salad for \$2.95

## Annabelle's Chicken Bacon Ranch Wrap

Crispy chicken, smoky bacon, and ranch dressing, paired with romaine, tomatoes, green onions, and rice wrapped in a soft flour tortilla

19.95

## Annabelle's Buffalo Chicken Wrap

Crispy chicken tenders tossed in Frank’s Hot Sauce, layered with romaine, tomatoes, rice, green onions, and creamy blue cheese dressing wrapped in a warm tortilla

19.95

## \*Annabelle's Halibut Wrap

Grilled or blackened halibut wrapped with cheddar cheese, smoked bacon, romaine, tomatoes, green onions, rice, and ranch dressing in a warm flour tortilla

27.95

# Pasta

Paired with a soft, oven fresh white bread roll, baked in house daily.  
Optional side caesar or garden salad available for \$3.95

## Grandma Kay's Linguine Alfredo

Linguine noodles tossed in our rich, housemade Alfredo sauce.  
Finished with freshly chopped herbs and shredded parmesan cheese  
(VE)

19.95

Grilled Chicken 27.95   Blackened Chicken 27.95   Sautéed Vegetables 28.95   Smoked Salmon 33.95   Seafood 42.95

## Smoked BBQ Brisket Burnt End Mac N' Cheese

Creamy housemade penne mac ’n’ cheese topped with slow smoked BBQ brisket burnt ends and a melted cheddar finish  
+Plain Mac N’ Cheese 19.95

33.95

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# Grandma Kay's Homestyle Cooking

Accompanied by sautéed fresh vegetables and a warm white bread roll, with your choice of garlic redskin mashed potatoes, fries, kettle chips, rice, or coleslaw.  
Substitute a baked potato, twice baked potato, onion rings, extra vegetables, a cup of clam chowder, caesar salad, or garden salad for \$2.95

## Grandma Kay's Meatloaf

Our housemade ground beef meatloaf, finished with a sweet and savory glaze of brown sugar and tomato. Just like Grandma Kay made it  
(KG)  
29.95

## Annabelle's Chicken Cordon Bleu with Hollandaise

Housemade tenderized chicken breast filled with ham and Swiss, lightly breaded in fine Japanese panko, and finished with a rich, buttery hollandaise sauce brightened with a hint of lemon  
(KG)  
29.95

## Chicken Fried Steak

Tenderized beef cube steak, hand breaded with a seasoned blend of corn flour, cracker crumbs, and black pepper, fried to a golden crisp and topped with rich sausage gravy  
(KG)  
29.95

## 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  
(GF, KG)  
29.95

# Steak

Accompanied by sautéed fresh vegetables and a warm white bread roll, with your choice of garlic redskin mashed potatoes, fries, kettle chips, rice, or coleslaw.  
Substitute a baked potato, twice baked potato, onion rings, extra vegetables, a cup of clam chowder, caesar salad, or garden salad for \$2.95

## \*Annabelle's Pub Steak with Demi-Glace

(8 oz.) Charbroiled beef sirloin, topped with our housemade demi-glace crafted from reduced beef stock and red wine  
(GF, KG)  
29.95

## \*Certified Angus Ribeye

(16 oz.) Certified angus beef ribeye. Renowned for its perfect balance of tenderness and rich marbling. Charbroiled and topped with our housemade herbal compound butter for a savory, aromatic finish  
(GF, KG)  
54.95

## \*T-Bone Steak

(18 oz.) This well marbled beef T-bone steak features both a tender filet and a flavorful strip loin delivering the best of both worlds in one classic cut. Charbroiled and topped with our housemade herbal compound butter for a savory, aromatic finish  
(GF, KG)  
54.95

## \*Certified Angus Prime Rib

Offered exclusively on Fridays and Saturdays after 5pm. Our slow roasted certified angus beef prime rib is served with au jus and a side of housemade horseradish cream sauce  
(GF, KG)

Half Pound (8oz.) 44.95      Full Pound (16oz.) 54.95

### Add-ons

Sautéed Onion 1.50    Sautéed Mushrooms 1.50    Sautéed Bell Peppers 1.50  
Herbal Compound Butter 2.50    Au Jus 2.50    Blackened Seasoning 2.50  
Demi-Glace 3.95    Hollandaise 3.95    Sausage Gravy 3.95

# 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

## 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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