



## MINTERBROOK OYSTERS

### MINTER BAY, KEY PENINSULA, WA

Since 1932, Minterbrook Oyster Company has served generations of shellfish lovers. Located just 12 miles from C.I. Shenanigans, oysters are harvested and delivered to our restaurant several times weekly.

## C.I. COCKTAILS

### RED SHENANIGAN 9.5

Hibiscus infused Grey Goose, lemon, Solerno Blood Orange, foam float, kiwi garnish

### GRAPEFRUIT LEMON DROP 9.5

Tito's Handmade Vodka, Giffard Pamplemousse pink grapefruit liqueur from France, lemon juice, simple syrup, shaken, served up

### PERFECT MARGARITA 10

Milagro Silver Tequila, 100% estate grown blue agave, agave nectar, fresh muddled limes, shaken. Choice of:

**Traditional** -lime with a salt-rimmed glass

**Strawberry** -with a sugar-rimmed glass

### RUSTON MANHATTAN 10

Woodford Reserve Bourbon, sweet vermouth, splash of rainier cherry juice, shaken, served up

### PEAR HAYMAKER 9.5

Grey Goose Vodka, fresh lemon juice, chopped pear Ginger Syrup, muddled finished with Ginger Beer

### WHISKEY MAPLE SOUR 9.5

Knobb Creek Rye, fresh Lemon Juice, Cinnamon Maple Syrup

## C.I. Shenanigans Brunch

DINER'S CHOICE!  
VOTED TOP TEN BEST BRUNCH  
IN WASHINGTON

9:30am to 1:45pm every Sunday!

# DINNER

## APPETIZERS

### COLD APPETIZERS

<b>*Fresh Shucked Oysters</b> please see our Fresh Oyster Board for current availability 2.95 each 15.95 1/2 dz. 24.95 dz.	<b>*Oysters Rockefeller</b> roasted in the shell under wilted spinach, buttery hollandaise and bacon 3.45 each 18.95 1/2 dz. 30.95 dz.
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**Jumbo Prawn Cocktail** zesty cocktail, fresh horseradish . . . . 14.95

**\*Ahi Poke** sriracha & wasabi aioli, crisp wontons . . . . . 9.95

**Bruschetta** tomato, basil, garlic, kalamata olives, mozzarella . 9.95

### HOT APPETIZERS

**Snow Crab & Shrimp Stuffed Mushrooms** ciabatta bread 11.95

**Fried Calamari** tossed in vinaigrette with jalapeño, . . . . . 9.95  
banana and peppadew peppers, lemon-garlic aioli

**Steamed Henderson Bay (Wa) Clams** white wine, butter, garlic 12.95

**Snow Crab, Shrimp & Artichoke Dip** crazy cut ciabatta . . . . 10.50

**\*Georgia Banks Seared Jumbo Scallops** . . . . . 12.95  
Hill's local extra thick bacon, double smoked in-house, lemon  
scented polenta cake, lemon beurre blanc

**Washington Dungeness Crab Cake** lemon-garlic aioli, remoulade 17.95

**Lobster Quesadilla** . . . . . 10.95  
Succulent lobster meat, mozzarella, sweet peppers,  
flour tortilla, avocado salsa, spiked slaw, pico

## SOUPS & SALADS

**Polly Creek Razor Clam Chowder** . . . . . BOWL 6.95 CUP 4.25

**Lobster Bisque** . . . . . BOWL 7.50 CUP 4.95

**French Onion** roasted onion bowl . . . . . 5.95

**Green Salad** seasonal mixed greens . . . . . SIDE 4.50

**Iceberg Wedge** . . . . . SIDE 7.95  
tomato, double-smoked thick bacon, pecans, crumbled  
blue cheese, avocado, blue cheese dressing

**Caesar Salad** shaved parmesan . . . . . SIDE 5.95 ENTREE 10.95

add **SIMPLY GRILLED CHICKEN BREAST** 4.00 **BLACKENED CHICKEN BREAST** 4.00

**\*SIMPLY GRILLED SALMON** 9.00 **\*BLACKENED SALMON** 9.00

**C.I.'s FRIED CALAMARI** 5.00

**\*Grilled Seafood Caesar Salad** . . . . . ENTREE 21.95  
grilled romaine, avocado and onion, caesar dressing  
topped with prawns, scallop and snow crab

**C.I. Dungeness Crab & Oregon Bay Shrimp Louie** . . . . ENTREE 25.95  
Greens, pickled red onion, pear tomato, asparagus, deviled egg, daikon  
sprouts, Washington dungeness crabmeat, bay shrimp, louie dressing

**\*Cobb Steak Salad** . . . . . ENTREE 17.95  
deconstructed, filet medallions, baby iceberg, creamy garlic  
pepperoncini dressing, Hill's bacon, tomato, egg, blue cheese, avocado

## DINNER SANDWICHES

Served with choice of green salad, or fresh-cut fries

**\*C.I. Cheeseburger** Painted Hills Beef - Fossil, Oregon . . . . . 14.95  
all natural, antibiotic and hormone free grass-fed beef, brioche bun,  
arugula, tomato, Pike Place Markets Beecher's Flagship cheese,  
balsamic onions, mayonnaise add **THICK-CUT SMOKED HILL'S BACON** 2.00

**Alaska Snow Crab, Oregon Bay Shrimp & Artichoke Melt** . 13.95  
On baguette, parmesan & cheddar-jack cheese

\* These items cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.

# STEAKS & CHOPS

Served with Mashed or Jumbo Baked Potato  
(\*Unless Otherwise Noted)

STEAK ORDERING GUIDE	BLUE - cold, red center	MEDIUM - pink, hot center
	RARE - very red, cool center	MEDIUM WELL - dull, pink center
	MEDIUM RARE - red, warm center	WELL - broiled throughout

*Filet Mignon (8oz.) lean & tender	34.95
*Center-Cut New York (14oz.) wilted kale, demi-glace	32.95
*Top Sirloin (8oz.) dry aged, center cut	27.95
*Top Sirloin & Seafood Combination	SALMON FILLET 33.95
8oz. Center-cut Top Sirloin	SHENANIGANS' PRAWNS 32.95
paired with your choice of:	
Bacon Wrapped Filet Mignon Meatloaf whiskey bbq sauce	21.95
*Ribeye (14oz.) beautifully marbled, dry aged	39.95
Pork Porterhouse (14oz.)	21.95
* Washington Granny Smith apple-onion confit, blue cheese apple au gratin, house vegetables, stoneground mustard demi	

## NORTHWEST TREASURES

Cucina Fresca Smoked Salmon Stuffed Ravioli	19.95
light lemon-cream, parmesan	
Blackened Fish Tacos	SALMON 16.95
honey mustard jalapeño slaw, avocado salsa,	ALASKA COD 14.50
roasted corn, red rice	HALIBUT 19.95
Alaska Cod & Chips Hefeweizen beer batter	17.95
fresh-cut fries, coleslaw, lemon-caper tartar	
Seafood Fettuccine	27.95
Scallops, Northwest clams, green lip mussels and prawns tossed with Cucina Fresca peppercorn fettuccine in a creamy parmesan sauce	
Red King Crab Legs garlic bread, seasonal vegetables	47.95

### Wild Salmon & Halibut

Served with Seasonal Vegetables, choice of Rice or Mashed Potatoes

*Wild Alaska Salmon mild, firm texture	28.95
*Wild Alaska Halibut firm, flaky texture, sweet delicate flavor	35.95

#### Choice of Preparation:

<b>SIMPLY GRILLED</b>	<b>PAN-SEARED</b>
Sea Salt, Olive Oil	Lemon-Thyme Beurre Blanc
<b>CEDAR PLANK</b>	<b>PARMESAN CRUSTED</b>
Smoked Tomato Beurre Blanc	Lemon-Caper Beurre Blanc

## SIGNATURE SELECTIONS

Multiple Choice Mac & Cheese	13.95
fresh Lagana lumache pasta, smoked gouda cheese, gratiné	
Choose Your Ingredients (Price per item):	
WASHINGTON DUNGENESS CRABMEAT - 8	GRILLED OR BLACKENED CHICKEN - 4
HILL'S SMOKED THICK BACON - 2	DEEP COLDWATER LOBSTER MEAT - 7
ALASKA SNOW CRAB MEAT - 5	PETITE PRAWNS - 4
ANDOUILLE LINK SAUSAGE - 2	ROASTED JALAPEÑOS - 1
Jambalaya petite prawns, chicken, andouille sausage, rice	17.95
*Pan-Seared Georgia Banks Jumbo Scallops	33.95
lemon-thyme beurre blanc, ratatouille	
C.I. Shenanigans' Prawns roasted in the half-shell brushed with	25.95
beurre monté, garlic, salt & pepper, seasonal vegetables & mashed potatoes	
Bacon-Wrapped Stuffed Prawns	29.95
stuffed with Alaska snow crab, Oregon Bay shrimp & brie cheese, with lemon beurre blanc, seasonal vegetables & mashed potatoes	
Maine Lobster Tail Mashed or Baked Potato, seasonal vegetables	39.95

## ENTREE SIDES

VEGETABLES & POTATOES  
Served family-style for two or more

Roasted Spiked Corn	5.75
Asparagus	5.75
Broccolini	4.75
Crispy Brussel Sprouts with bacon, balsamic	7.50
Jumbo Baked Potato	4.95
Mashed Potatoes	4.95
Fresh-Cut French Fries	3.95
Sweet Potato Fries	4.50
Seasonal Rice	3.95

## Classic Steak Toppings & Accompaniments

**SAUTÉED MUSHROOMS**  
Worcestershire, butter & garlic 3.95

**DUNGENESS CRAB OSCAR**  
Washington Dungeness Crab, Bearnaise, Asparagus 14

**PEPPERCORN CRUSTED**  
& Blue Cheese 3.95

**1/2 LB. MAINE LOBSTER TAIL** 31.95

**HALF-POUND**  
**ALASKA KING CRAB** 25.95

### C.I. Shenanigans Commitment to Local, Quality & Sustainability

#### Harris Ranch Beef

Our beef is Black Angus Natural Beef- USDA Certified and comes from cattle that spend approximately 80% of their lives grazing on grass. Finished for a brief period – typically 120 days – on a nutritionally-balanced diet of corn and other feed grains, plus alfalfa hay, vitamins and minerals. Producing beef that's more tender, juicy and flavorful. Testing protocols exceed those of the USDA

#### Seafood & 'Sustainability'

It's a catch phrase that's everywhere. In the case of seafood, it means the fisheries can exist long-term without compromising the survival of the species or the health of the surrounding eco system. We follow Alaska's lead of setting the world's gold standard for its precautionary approach to resource management

#### Hill Meat Company - Pendleton, OR

**Beecher's Hand-made Cheese**  
Pike Place Market, Seattle, WA

**Wild & Sustainable Domestic White Prawns - Galveston, TX**

**Lopez Island Creamery**  
Gourmet ice cream from the San Juan Islands, Washington

**Lagana Foods - Seattle, WA**

**Cucina Fresca - Seattle, WA**

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