



DINNER

APPETIZERS

COLD APPETIZERS

*Fresh Shucked Oysters please see our Fresh Oyster Board for current availability 2.95 each 15.95 1/2 dz. 24.95 dz.	*Oysters Rockefeller 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
<i>banana and peppadew peppers, lemon-garlic aioli</i>	
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
<i>Hill's local extra thick bacon, double smoked in-house, lemon scented polenta cake, lemon beurre blanc</i>	
Washington Dungeness Crab Cake lemon-garlic aioli, remoulade	17.95
Lobster Quesadilla	10.95
<i>Succulent lobster meat, mozzarella, sweet peppers, flour tortilla, avocado salsa, spiked slaw, pico</i>	

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		
<i>tomato, double-smoked thick bacon, pecans, crumbled blue cheese, avocado, blue cheese dressing</i>			
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
<i>grilled romaine, avocado and onion, caesar dressing topped with prawns, scallop and snow crab</i>			
C.I. Dungeness Crab & Oregon Bay Shrimp Louie		ENTREE	25.95
<i>Greens, pickled red onion, pear tomato, asparagus, deviled egg, daikon sprouts, Washington dungeness crabmeat, bay shrimp, louie dressing</i>			
*Cobb Steak Salad		ENTREE	17.95
<i>deconstructed, filet medallions, baby iceberg, creamy garlic pepperoncini dressing, Hill's bacon, tomato, egg, blue cheese, avocado</i>			

DINNER SANDWICHES

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

*C.I. Cheeseburger Painted Hills Beef - Fossil, Oregon	14.95
<i>all natural, antibiotic and hormone free grass-fed beef, brioche bun, arugula, tomato, Pike Place Markets Beecher's Flagship cheese, balsamic onions, mayonnaise</i>	
add THICK-CUT SMOKED HILL'S BACON	2.00
Alaska Snow Crab, Oregon Bay Shrimp & Artichoke Melt .	13.95
<i>On baguette, parmesan & cheddar-jack cheese</i>	

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

Knob 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!

* 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:

SIMPLY GRILLED	PAN-SEARED
Sea Salt, Olive Oil	Lemon-Thyme Beurre Blanc
CEDAR PLANK	PARMESAN CRUSTED
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 beurre monté, garlic, salt & pepper, seasonal vegetables & mashed potatoes	25.95
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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