



DINNER

APPETIZERS

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 Beer, 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!

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.

Jumbo Prawn Cocktail zesty cocktail, fresh horseradish 14.95

***Ahi Poke** sriracha, soy wasabi, 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 with vinaigrette & peppers, garlic aioli 9.95

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

Snow Crab & Shrimp Artichoke Dip crazy cut ciabatta 10.50

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

Dungeness Crab Cake lemon-garlic aioli, remoulade 17.95

Lobster & Shrimp Potstickers orange-soy-ginger-garlic sauce 10.75

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

SOUPS & SALADS

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, gorgonzola, 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 **PAN FRIED OYSTERS (4)** 6.00

***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
Washington dungeness crabmeat, louie dressing

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

DINNER SANDWICHES

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

***C.I. Prime Cheeseburger** 14.95
brioche bun, arugula, tomato, Beecher's Flagship cheese, balsamic onions, mayonnaise add **THICK-CUT SMOKED HILL'S BACON** 2.00

***Open-Faced New York Steak Sandwich** 17.95
grilled center-cut New York steak, on grilled baguette, with au jus, horseradish cream

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

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 COCONUT PRAWNS 34.95
paired with your choice of: SHENANIGANS' PRAWNS 32.95
- Bacon Wrapped Filet Mignon Meatloaf whiskey bbq sauce 21.95
- *Bone-In Ribeye (14oz.) beautifully marbled, dry aged 38.95
- *Bone-In Niman Ranch Pork Chop (14oz.) 28.95
all-natural, unmatched flavor & tenderness, stone ground

NORTHWEST TREASURES

- *Pan-Seared Jumbo Scallops 33.95
pan-seared, lemon-thyme beurre blanc, ratatouille
- Smoked Salmon Stuffed Ravioli light lemon-cream, parmesan. 19.95
- Blackened Fish Tacos SALMON 16.95
honey mustard jalapeño slaw, avocado salsa, ALASKA COD 14.50
roasted corn, rice HALIBUT 19.95
- Alaska Cod & Chips beer batter, lemon-caper tartar 17.95
- Seafood Fettuccine 27.95
Scallops, Henderson Bay (Wa) clams, green lip mussels and prawns
tossed with peppercorn fettuccine in a creamy parmesan sauce
- Red King Crab Legs garlic bread, seasonal vegetables 45.95
- Pan Fried Oysters Minterbrook oysters, fries, spicy cole slaw, cocktail sauce 16.95

Wild Salmon & Halibut

Served with Seasonal Vegetables, choice of Rice or Mashed Potatoes

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

Choice of Preparation:

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

SIGNATURE SELECTIONS

- Multiple Choice Mac & Cheese 13.95
fresh local 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 JALAPENOS - 1
- Shenanigans' Jambalaya prawns, chicken, andouille sausage, rice. . 17.95
- C.I. Shenanigans' Prawns roasted in the half-shell brushed with 25.95
olive oil, garlic, salt & pepper, seasonal vegetables & mashed potatoes
- Coconut Prawns coconut-panko breaded, coconut plum sauce, 27.95
with seasonal vegetables & rice
- Bacon Wrapped Stuffed Prawns 29.95
stuffed with crab, 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

- Sauteed Spinach w/Bacon 6.95
- Roasted Spiked Corn 5.75
- Asparagus 5.75
- Broccoli 4.75
- Crispy Brussel Sprouts 7.50
with bacon, balsamic
- Jumbo Baked Potato 4.95
- Mashed Potatoes 4.95
- Fresh-Cut French Fries 3.95
- Sweet Potato Fries 4.50
- Seasonal Rice 3.95
- Risotto (Seasonal) 9.95

HOUSE SPECIALTY

Served family-style for two or more

MAINE LOBSTER MASHED POTATOES
24.95

Classic Steak Toppings & Accompaniments

SAUTÉED MUSHROOMS
Worcestershire, butter & garlic 3.95

DUNGENESS CRAB OSCAR
Washington Dungeness Crab,
Bearnaise, Asparagus 14

PEPPERCORN CRUSTED
& Gorgonzola 3.95

1/2 LB. MAINE LOBSTER TAIL 31.95

HALF-POUND
ALASKA KING CRAB 23.95

C.I. Shenanigans Commitment to 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

Niman Ranch All Natural Pork

Niman Ranch hogs are fed a 100% vegetarian diet. These superior genetics, along with our hogs high quality diet and unsurpassed raising practices result in well marbled pork that is unbelievably moist, tender and juicy! Never given hormones or antibiotics -ever!

Lopez Island Creamery

Gourmet ice cream from the San Juan Islands.

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