



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 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!

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 15.75

***Ahi Poke** sriracha & wasabi aioli, crisp wontons 10.50

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

HOT APPETIZERS

Snow Crab & Shrimp Stuffed Mushrooms ciabatta bread 12.50

Fried Calamari tossed in vinaigrette with jalapeño, 10.50
banana and peppadew peppers, lemon-garlic aioli

Steamed Pacific Clams white wine, butter, garlic 13.50

Dungeness Crab, Shrimp & Artichoke Dip crazy cut ciabatta 14

***Seared Pacific Jumbo Scallops** 13.50
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 11.50
Succulent lobster meat, mozzarella, sweet peppers, flour tortilla, avocado salsa, spiked slaw, pico

SOUPS & SIDE SALADS

Northwest Clam Chowder BOWL 8.50 CUP 5.95

Lobster Bisque BOWL 8.95 CUP 6.50

Green Salad seasonal mixed greens SIDE 4.95

Wedge SIDE 8.50
tomato, double-smoked thick bacon, pecans, crumbled blue cheese, avocado, blue cheese dressing

Caesar Salad shaved parmesan SIDE 6.95

DINNER SANDWICHES

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

***C.I. Cheeseburger** Painted Hills Beef - Fossil, Oregon 15.95
all natural, grass-fed beef, brioche bun, arugula, tomato, Beecher's Flagship cheese, balsamic onions, mayonnaise
add **THICK-CUT SMOKED HILL'S BACON** 2.00

Dungeness Crab, Oregon Bay Shrimp & Artichoke Melt . . . 17.50
On baguette, parmesan & cheddar-jack cheese

Lobster Melt 19.95
Maine lobster, Hill's thick-sliced bacon, vine ripe tomatoes, Tillamook cheddar, toasted brioche bread

* 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

Served with Mashed or Jumbo Baked Potato, Seasonal Vegetable

STEAK ORDERING GUIDE	BLUE - cold, red center RARE - very red, cool center MEDIUM RARE - red, warm center	MEDIUM - pink, hot center MEDIUM WELL - dull, pink center WELL - broiled throughout
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- *Filet Mignon (8oz.) 38.95
- *Center-Cut New York (14oz.) demi-glacé 35.95
- *Top Sirloin (8oz.) dry aged, center cut 27.95
- *Top Sirloin & Salmon Combo 33.95
8oz. Center-cut Top Sirloin, paired with simply grilled wild Alaska salmon
- *Top Sirloin & Coco Prawn Combo 31.95
8oz. Center-cut Top Sirloin, paired with C.I. Shenanigans signature Coco Prawns
- *Ribeye (14oz.) beautifully marbled, dry aged 39.95

Classic Steak Toppings

SAUTÉED MUSHROOMS Worcestershire, butter & garlic 3.95	DUNGENESS CRAB OSCAR Bearnaise, Asparagus 14
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FROM THE SEA

- Blackened Alaskan Cod Tacos** 14.95
honey mustard jalapeño slaw, avocado salsa, roasted corn, red rice
- Alaska Cod & Chips** 18.50
Hefeweizen beer batter fresh-cut fries, coleslaw, lemon-caper tartar
- ***Cedar Plank Wild Alaska Salmon** 31
smoked tomato beurre blanc, mashed potatoes, seasonal vegetable
- ***Parmesan Crusted Wild Alaska Halibut** 35.95
lemon-caper beurre blanc, mashed potatoes, seasonal vegetable
- ***Pan-Seared Pacific Jumbo Scallops** 33.95
lemon-thyme beurre blanc, ratatouille
- C.I. Shenanigans' Coco Prawns** 18.95
rice, seasonal vegetable, apricot-sambal-cilantro sauce
- Shenanigans Mac & Cheese** 14.95
fresh Lagana lumache pasta, smoked gouda cheese, gratiné
- DUNGENESS CRAB MAC & CHEESE** 22.95 **BLACKENED CHICKEN MAC & CHEESE** 18.95

ENTREE SALADS

- Grilled Chicken Caesar Salad** 15.95
romaine, shaved parmesan, house-made focaccia croutons
- C.I. Dungeness Crab & Oregon Bay Shrimp Louie** 27.25
Greens, pickled red onion, pear tomato, asparagus, deviled egg, daikon sprouts, Washington dungeness crabmeat, bay shrimp, louie dressing
- ***Chopped Cobb Steak Salad** 18.50
filet medallions, baby iceberg, creamy garlic pepperoncini dressing, Hill's bacon, tomato, egg, blue cheese, avocado

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