



LUNCH

Sunday Brunch
9:30am to 1:30 pm every Sunday!
Seafood, Shellfish, Meat Carving Station,
crisp Salads, Entrée Selections

SOUPS | STARTER SALADS

- | | | |
|---|---|--|
| Northwest Clam Chowder
CUP 5.95 BOWL 8.50 | • | Lobster Bisque
CUP 6.50 BOWL 8.95 |
| Green Salad
mixed greens SIDE 4.95 | • | Wedge
tomato, double-smoked extra
thick bacon, pecans, crumbled
blue cheese, avocado, blue cheese
dressing 8.50 |
| Caesar Salad
shaved parmesan 6.95 | • | |

SALADS

- Caesar Salad** **veg** romaine, shaved parmesan, house-made croutons 11.95
add: GRILLED/BLACKENED CHICKEN (1/2 LB.) - 5 | GRILLED/BLACKENED *SALMON (6oz.) - 9
- Chicken Chop Chop Salad** salami, garbanzo beans, red bell pepper,
celery, tomato, shredded mozzarella, parmesan, red wine vinaigrette 14.95
- C.I. Dungeness Crab & Oregon Bay Shrimp Louie** greens, pickled red
onion, pear tomato, asparagus, chopped egg, micro-greens, Washington
dungeness crabmeat, Oregon bay shrimp, louie dressing 27.25
- Cobb *Steak Salad** filet medallions, iceberg, creamy garlic pepperoncini
dressing, applewood-smoked bacon, tomato, egg, blue cheese, avocado 18.50
- Berry *Salmon Salad** simply grilled Alaska salmon, over mixed greens
tossed with seasonal berries, cider honey vinaigrette, cotija cheese 18.50

APPETIZERS

- Jumbo Prawn Cocktail** (4) **gf**
zesty cocktail, fresh horseradish 15.75
- *Ahi Poke** **gf** sriracha & wasabi aioli, crisp wontons 10.50
- Bruschetta** **veg**
tomato, basil, garlic, kalamata olives, mozzarella 9.95
- Snow Crab & Shrimp Stuffed Mushrooms** ciabatta 12.50
- Fried Calamari** tossed in red wine-vinaigrette with jalapeño, banana
pepper, peppadew peppers, lemon-garlic aioli 10.50
- Steamed Pacific Clams** **gf** white wine, butter, garlic 13.50
- Dungeness Crab, Shrimp & Artichoke Dip** ciabatta 14
- *Seared Pacific Jumbo Scallops** **gf** (2)
Applewood-smoked thick bacon, double smoked in-house,
lemon scented polenta cake, lemon beurre blanc 13.50
- Crispy Artichoke Hearts** **veg** lemon garlic aioli 10
- Washington Dungeness Crab Cake**
lemon-garlic aioli, remoulade 17.95
- Oyster Shooter** zesty cocktail sauce, lemon 3.25

~ Ask Your Server For Today's Oyster Selection ~

SPECIALTIES

- | | | |
|--|---|--|
| Jambalaya
petite prawns, chicken, andouille sausage, rice 15.95 | Pan-Fried Pacific Oysters
rice, seasonal vegetable, classic tartar sauce 15.95 | *Crab & Shrimp Stuffed Oregon Sole
Mornay sauce, rice, seasonal vegetable 16.95 |
| Beer Batter Alaska Cod & Chips
beer batter, fresh-cut fries, coleslaw, classic
tartar sauce, lemon
2 piece - 14.95 3 piece - 18.50 | *Cedar Plank Wild Alaska Salmon
smoked tomato beurre blanc, mashed potatoes,
seasonal vegetable (6oz.) gf 18.95 | *Spicy Blackened Baja Fish Tacos
honey mustard jalapeño slaw, avocado salsa,
roasted spiked corn, red rice gf MP |
| Chicken Marsala
pan-seared seasoned breast topped with marsala-
mushroom sauce, mashed potatoes 16.95 | *Parmesan Crusted Wild Alaska Halibut
lemon-caper beurre blanc, mashed potatoes,
seasonal vegetable (6oz.) gf 22.95 | C.I. Coconut Prawns
rice, seasonal vegetable, pineapple gastrique,
apricot-sambal-cilantro sauce 18.95 |

~ All Dinner Steaks Available At Lunch ~

SANDWICHES

SERVED WITH FRESH-CUT FRIES
AVAILABLE BY REQUEST: HOUSE GREEN SALAD | SEASONAL FRUIT
PARMESAN TRUFFLE FRIES OR SWEET POTATO FRIES ADD \$3 | SOUP (CUP) ADD \$4

- Dungeness Crab, Oregon Bay Shrimp & Artichoke Melt**
french baguette, parm & cheddar-jack 17.50
- *C.I. Prime Cheeseburger**
USDA Prime chuck *beef, brioche bun, arugula, tomato, aged white cheddar
cheese, frizzled onions, mayonnaise 15.95
add THICK-CUT APPLEWOOD SMOKED BACON 3.00
- Monte Cristo** ham, roasted turkey, cheddar, swiss, raspberry puree 13.95
- Oven Roasted French Dip Sandwich** wilted spinach caramelized with
shallot and fresh garlic, lemon aioli, lean roast beef, aged white cheddar, on
artisan baguette, finished in the oven, ruby-port au jus 14.95
add CARAMELIZED ONIONS, MUSHROOMS 1.00 each
- Lobster Roll** served New England style - Maine lobster, mayonnaise,
celery, chive, roll 19.95
- Asparagus & Mozzarella** **veg** salt & pepper grilled asparagus, white
balsamic arugula, tomato, fresh mozzarella, basil-pesto aioli,
balsamic glaze, shaved parmesan, grilled artisan baguette 12.95
add: GRILLED OR BLACKENED CHICKEN (1/2 LB.) - 5
- Shenanigans Ultimate Reuben** house brined corned beef, pastrami,
Swiss, sauerkraut, 1000 island, horseradish cream, marbled rye 14.95

- gf** - GLUTEN-FREE Can be prepared gluten-free, but we are not a gluten-free kitchen and do
not have separate cooking equipment
- veg** - VEGETARIAN May contain eggs and/or dairy. Please ask your server for details

* These items are cooked to order and may be served raw or undercooked, or contain raw
or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

LUNCH COMBOS

Choose Any two Items below: **Soup & Salad** \$12.95
Half Sandwich with Soup or Salad \$14.95

CLAM CHOWDER | LOBSTER BISQUE

PETITE CHICKEN CAESAR | ICEBERG WEDGE
PETITE SNOW CRAB & BAY SHRIMP LOUIE

HALF MONTE CRISTO | HALF FRENCH DIP |
PETITE CRAB & SHRIMP MELT

PASTA

- Fettuccini Alfredo** garlic cream, sweet peppers, mushrooms, parmesan
Chicken 16.50 **Smoked Salmon** 21.95

- *SHENANIGANS MAC & CHEESE**
Cavatappi pasta, smoked gouda cheese,
gratiné **veg** 11.95 Choose Your Ingredients (Price per item):
- | | |
|-------------------------------|----------------------------------|
| WASHINGTON DUNGENESS CRAB - 8 | GRILLED OR BLACKENED CHICKEN - 3 |
| SMOKED THICK BACON - 3 | DEEP COLDWATER LOBSTER MEAT - 7 |
| ALASKA SNOW CRABMEAT - 5 | PETITE PRAWNS - 4 |
| ANDOUILLE LINK SAUSAGE - 2 | ROASTED JALAPEÑOS - 1 |

Banquets & Catering?

Call 253-752-8899 for Reservations - Private Accomodations for 10 - 200 guests



DINNER

Sunday Brunch
9:30am to 1:30 pm every Sunday!
Seafood, Shellfish, Meat Carving Station,
crisp Salads, Entrée Selections

APPETIZERS

- Jumbo Prawn Cocktail** (4) **gf** zesty cocktail, fresh horseradish 15.75
- *Ahi Poke** **gf** sriracha & wasabi aioli, crisp wontons 10.50
- Bruschetta** **veg** tomato, basil, garlic, kalamata olives, mozzarella 9.95
- Snow Crab & Shrimp Stuffed Mushrooms** ciabatta bread 12.50
- Fried Calamari** tossed in red wine-vinaigrette with jalapeño, banana pepper, peppadew peppers, lemon-garlic aioli 10.50
- Steamed Pacific Clams** **gf** white wine, butter, garlic 13.50
- Dungeness Crab, Shrimp & Artichoke Dip** ciabatta bread 14
- *Seared Pacific Jumbo Scallops** **gf** (2)
Applewood-smoked thick bacon, double smoked in-house, lemon scented polenta cake, lemon beurre blanc 13.50
- Crispy Artichoke Hearts** **veg** lemon-garlic aioli 10
- Lobster Quesadilla** lobster meat, mozzarella, sweet peppers, flour tortilla, avocado salsa, spiked slaw, pico 12
- Washington Dungeness Crab Cake** lemon-garlic aioli, remoulade 17.95
- Oyster Shooter** zesty cocktail sauce, lemon 3.25

***Fresh Shucked Oysters**
please Ask Your Server for
current availability/selection
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.

SPECIALTIES

- Parmesan Crusted Wild Alaska *Halibut**
lemon-caper beurre blanc, mashed potatoes,
seasonal vegetable 35.95
- Stuffed Chicken Marsala**
chicken breast stuffed with prosciutto, asparagus & provolone
cheese, baked, topped with mushroom-marsala sauce, served
with mashed potatoes 22.95
- Seared *Ahi Tuna**
seared sesame crusted Ahi Tuna, served with rice, house
vegetable, wasabi, pickled ginger and soy sauce 24.95
- Alaska Cod & Chips**
beer batter, fresh-cut fries, coleslaw, classic tartar sauce 18.50
- *Cedar Plank Wild Alaska Salmon**
smoked tomato beurre blanc, mashed potatoes,
seasonal vegetable **gf** 31
- *Spicy Blackened Baja Fish Tacos**
honey mustard jalapeño slaw, avocado salsa,
roasted spiked corn, red rice MP
- C.I. Coconut Prawns**
rice, seasonal vegetable, pineapple gastrique,
apricot-sambal-cilantro sauce 18.95
- Pan-Seared Pacific Jumbo Scallops**
lemon-thyme beurre blanc, ratatouille **gf** 33.95
- *Crab & Shrimp Stuffed Oregon Sole**
lobster sauce, rice, seasonal vegetable 23.95

SOUPS | STARTER SALADS

Northwest Clam Chowder
CUP 5.95 BOWL 8.50

Green Salad
mixed greens SIDE 4.95

Caesar Salad
shaved parmesan 6.95

Lobster Bisque
CUP 6.50 BOWL 8.95

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

SALADS

C.I. Dungeness Crab & Oregon Bay Shrimp Louie greens, pickled red onion, pear
tomato, asparagus, chopped egg, micro-greens, Washington dungeness crabmeat,
Oregon bay shrimp, louie dressing 27.25

Chopped Cobb *Steak Salad Filet medallions, iceberg lettuce, creamy garlic pepperoncini
dressing, applewood-smoked bacon, tomato, egg, blue cheese, avocado 18.50

Berry *Salmon Salad **gf** simply grilled Alaska salmon, over mixed greens tossed
with seasonal berries, cider-honey vinaigrette, cotija cheese 18.50

SANDWICHES

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AVAILABLE BY REQUEST: HOUSE GREEN SALAD | SEASONAL FRUIT
PARMESAN TRUFFLE FRIES OR SWEET POTATO FRIES ADD \$3 | SOUP (CUP) ADD \$4

Dungeness Crab, Oregon Bay Shrimp & Artichoke Melt
french baguette, parm & cheddar-jack 17.50

***C.I. Prime Cheeseburger**
USDA Prime chuck *beef, brioche bun, arugula, tomato, aged white cheddar cheese,
frizzled onions, mayonnaise 15.95 add APPLEWOOD SMOKED BACON 3.00

Lobster Roll served New England style- Maine lobster, mayonnaise, celery, chive, roll 19.95

PASTA

Chef Bobby's Carbonara fettucine, garlic cream, andouille sausage,
prosciutto, bacon, peas With **Chicken** 19.95 or **Prawns** 25.95

Smoked Salmon Fettuccine
garlic cream, Washington smoked salmon & chives 22.95

*SHENANIGANS MAC & CHEESE

Cavatappi pasta, smoked gouda cheese, gratiné **veg** 13.95
Choose Your Ingredients (Price per item):

- WASHINGTON DUNGENESS CRAB - 8
- GRILLED OR BLACKENED CHICKEN - 3
- SMOKED THICK BACON - 3
- DEEP COLDWATER LOBSTER MEAT - 7
- ALASKA SNOW CRABMEAT - 5
- PETITE PRAWNS - 4
- ANDOUILLE LINK SAUSAGE - 2
- ROASTED JALAPEÑOS - 1

STEAKS

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

ALL STEAKS SERVED WITH:
SEASONAL VEGETABLE & CHOICE OF BAKED OR MASHED POTATO

***Filet Mignon** **gf**
8oz. center-cut, maitre'd butter 38.95

Center-Cut *New York **gf**
14oz. cut, port-thyme demi-glaze 35.95

Grilled Sirloin **gf**
8oz. center-cut, maitre'd butter 27.95

Grilled Ribeye **gf**
14oz. cut, best ever rub, frizzled onions 32.95

CLASSIC STEAK TOPPINGS

SAUTÉED MUSHROOMS
Worcestershire, butter
& garlic 4

DUNGENESS CRAB OSCAR
Bearnaise, Asparagus 14

LAND & SEA

Add To Any Steak Above

- DUNGENESS CRAB LEGS (1/2 LB.) - 15
- GRILLED JUMBO PRAWNS (3) - 11
- GRILLED SALMON (6oz.) - 9
- DUNGENESS CRAB CAKE (1) - 15
- SCALLOPS (2) - 10
- GRILLED SHRIMP SCAMPI - 10
- COCONUT SHRIMP (3) - 12

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meats, poultry, seafood, shellfish or eggs may increase your risk
of foodborne illness.

HAPPY HOUR
Monday ~ Friday 3pm to 6pm
& 9pm-close | Bar & Patio Only



"I drink to make other people
more interesting." ~Ernest Hemingway

WINE LIST

WHITE

SPARKLING	6oz.	9oz.	Btl	CHARDONNAY	6oz.	9oz.	Btl
Korbel CA	9			Chateau Ste Michelle WA	12	15	39
Domaine Ste Michelle Brut WA	8	29.		Novelty Hill WA	10.5	13.5	42
Argyle Brut OR			52.	Argyle OR	13	16	49
Lunetta Prosecco IT	9			Kendall Jackson CA	10	13	37
Dom Perignon			185.	Rombauer CA	17		78
PINOT GRIS/GRIGIO	6oz.	9oz.	Btl	OTHER WHITES	6oz.	9oz.	Btl
Acrobat Pinot Gris OR	8	11	28	Sofia Coppola Rosé CA	8	13	36
Ecco Domani Pinot Grigio IT	7	10	24	Beringer White Zinfandel CA	7.5	10.5	29
REISLING	6oz.	9oz.	Btl	Terra D'Oro Moscato CA	8.5	11.5	29
Poet's Leap WA	13	16	49	Maryhill Gewurztraminer WA	8	11	28
Dunham Lewis Estate WA	12	15	39	Crawford Sauvignon Blanc NZ	9.5	12.5	37
				Oyster Bay Sauvignon Blanc NZ	8.5	11.5	32
				Goldwater Sauvignon Blanc NZ	10.5	14	41

RED

PINOT NOIR	6oz.	9oz.	Btl	CABERNET SAUVIGNON	6oz.	9oz.	Btl
Van Duzer OR <i>Willamette Valley</i>	14.5	17.5	69	Chateau Ste. Michelle WA	11.5	14.5	45
Eola Hills Reserve OR	10.5	13.5	38	Leonetti "Walla Walla" WA			167
Erath "Willamette Valley" OR	12.5	15.5	49	Browne "Walla Walla" WA	14		63
Argyle "Willamette Valley" OR	13	16	50	Gifford Hirlinger WA			50
La Crema CA			54	Dunham Cellars WA			70
Flowers CA			95	Nelms Road WA	11.5	15.5	45
MERLOT	6oz.	9oz.	Btl	Waters WA			75
The Velvet Devil WA	9.5	12.5	37	Kendall Jackson VR CA	10.5	13.5	38
Boudreaux WA			70	Sebastiani CA			38
Gifford Hirlinger WA	13	15.5	50	Duckhorn CA			90
Northstar WA			58	SYRAH	6oz.	9oz.	Btl
Duckhorn CA			80	Boom Boom WA	11	14	43
ZINFANDEL	6oz.	9oz.	Btl	Dunham Cellars WA			75
Ravenswood CA	8.5	11.5	33	Dusted Valley WA			75
Seghesio CA			52	OTHER REDS/BLENDS	6oz.	9oz.	Btl
CABERNET FRANC	6oz.	9oz.	Btl	Basel Cellars "Inspired" WA			46
Hence Cellars WA			50	Tamarack "Firehouse Red" WA	13	15	50
Tamarack WA	14.5	17.5	68	Saved "Red Blend" CA			38
MALBEC	6oz.	9oz.	Btl	Browne "Tribute" WA	14		60
Doña Paula ARG	11	14	43	Owen Roe "Abbots Red" WA	12.5	15	49
Tomero ARG	11.5	14.5	46	Matthews Claret WA			46

COCKTAILS

Red Shenanigan

Hibiscus infused Grey Goose, lemon, Solerno Blood Orange, foam float, kiwi garnish 9.50

Perfect Margarita

Milagro Silver Tequila, with agave nectar, fresh muddled limes, shaken or blended 10

Choice of:

Traditional -lime with a salt-rimmed glass

Strawberry -with a sugar-rimmed glass

Shenanigans Mai Tai

Bacardi Rum, Myer's Rum, Amaretto, sweet & sour, pineapple juice, grenadine 10

Moscow Mule

Absolut Lime Vodka, Gosling's Ginger Beer, muddled lime 8

Ruston Manhattan

Woodford Reserve Bourbon, sweet vermouth, Solerno Orange liqueur, shaken, served up 11

Grapefruit Lemon Drop

Tito's Handmade Vodka, Giffard Pample-mousse pink grapefruit liqueur from France, lemon juice, simple syrup, shaken, served up 10

Apple-Ginger Whiskey Sour

Knob Creek Rye, apple & lemon juice, house-made ginger sryup, Angostura bitters 10

TITO'S BLOOD ORANGE COSMO

Tito's hand-made Vodka, Blood Orange, Cointreau Noir, Peychaud's barrel aged bitters 10

◆ BEER ◆

LOCAL CRAFT BEER ON DRAFT

PORTER Tacoma
1971 PALE ALE COMMEMORATIVE Tacoma
BIG RED IPA Tacoma
HEFEWEIZEN Tacoma
BUTTFACE AMBER ALE Tacoma
BLONDE Tacoma

INTERNATIONAL DRAFT

HOEGAARDEN Germany
STELLA ARTOIS Belgium
SMITHWICK'S Ireland

BOURBON | WHISKEY | SCOTCH

BOURBON

BASIL HAYDEN'S	KY
BUFFALO TRACE	KY
BULLEIT	KY
JIM BEAM	KY
KNOB CREEK-Single Barrel-9yr	KY
MAKER'S MARK	KY
WILD TURKEY 101	KY
WOODFORD RESERVE	KY

WHISKEY

BUSHMILLS	IRE
CROWN ROYAL	CAN
GENTLEMAN JACK	TN
JACK DANIELS	TN
JAMESON	IRE
KNOB CREEK-RYE	KY
PENDLETON	OR
WILD TURKEY-Straight Rye	KY
TULLAMORE D.E.W.	IRE

SINGLE MALT SCOTCH

GLENFIDDICH	Highland-12yr
GLENMORANGIE	Highland-10yr
THE MACALLAN	Highland-12yr
THE MACALLAN	Highland-18yr
OBAN	Highland-14yr
THE GLENLIVET	Highland-12yr
LAGAVULIN	Islay-16yr
LAPHROAIG	Islay-10yr

SINGLE MALT SCOTCH

CHIVAS REGAL	12yr
CUTTY SARK	
DEWAR'S WHITE LABEL	
J & B RARE	
JOHNNIE WALKER	Red Label
JOHNNIE WALKER	Black Label-12yr
JOHNNIE WALKER	Blue Label

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

Wild & Sustainable Domestic White Prawns - Galveston, TX

Follow us on /CIShenanigans