

STARTERS

HOUSE-MADE ARTISAN BREAD 8

Farmstead butter & Salty Acre sea salt

PNW OYSTERS 34

Mignonette with lemon wedge

CHARRED BRUSSEL SPROUTS 12

Goat Cheese, pistachio, maple glaze

FRIED CALAMARI 14

Fresh calamari, gochujang aioli, lemon wedge

CAPTAIN'S CHOWDER 11

Manilla clams, bacon, potato, thyme

SALADS

CW SALAD 14

Bell's Farm mixed greens, baby kale, granny smith apple, dried figs, toasted pepitas, bacon, gorgonzola, maple dijon vin

CAESAR SALAD 14

White anchovy, aged parmigiano reggiano, garlic croutons

ROASTED BEET SALAD 14

Spiced beets, watercress, chevre, orange, toasted pistachio dressing

ADDITIONS

chicken \$8 salmon 10



SEAFOOD

BLACK COD 32

Sauce vierge, butternut squash puree, fried capers

CEDAR PLANK SALMON 32

Cedar plank baked salmon, wild rice pilaf, sauteed seasonal greens, charred lemon

CAPTAIN'S CIOPPINO 34

Penn Cove mussels, Manilla clams, cod, scallop, saffron tomato broth, bread

MOULES FRITES 22

Penn Cove mussels, fresh herbs, garlic, white wine, house cut fries



CAPTAIN WHIDBEY

ENTREES

CAPTAIN'S BURGER 18

Butter Lettuce, heirloom tomato, white cheddar, harissa aioli, Hand-cut fries or Bells Farm greens

Sub lamb patty or sub veggie patty.
Add bacon \$2

NY STRIP 34

Grilled 12oz steak, green peppercorn compound butter, robuchon potatoes, charred broccolini

BRICK CHICKEN 28

Half chicken, herb gremolata, ricotta gnocchi, au jus reduction

GNOCCHI PRIMAVERA 28

Ricotta gnocchi, seasonal vegetables, pesto cream, parmigiano reggiano

SIDES

SAUTEED DOG ISLAND

MUSHROOMS 10

Garlic, shallot, brown butter

GARLIC ROASTED BELL'S FARM

BEETS 9

Beet melange, garlic butter

SAGE BUTTER GNOCCHI 9

Ricotta gnocchi, butter, sage

ROBUCHON POTATOES 10

Yukon gold potato, butter

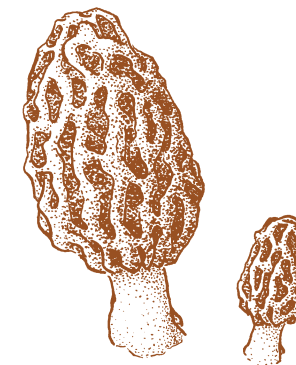
DESSERT

DARK CHOCOLATE TART 10

with whiskey caramel sauce, candied hazelnuts

HONEY PANNA COTTA 9

with Pistachio brittle, raspberry coulis



INN NESTLED AMONG OLD GROWTH FIRS ON SHORE OF WHIDBEY ISLAND

SIGNATURE COCKTAILS

COME IN FROM THE COLD 12

Whidbey Cadee Bourbon, agave syrup ginger turmeric hot tea served with a lemon wedge. Warm, herbal, and comforting.

A CASE OF YOU 14

Ezra Brooks whiskey, Grand Marier, bitters, champagne Robust and Elegant.

YOU'RE CHANGED 12

Smoky Mezcal, grapefruit liquor, Firewater bitters, lime juice + soda. Sweet & Spicy.

BIG YELLOW TAXI 22

Whidbey Cadee Gin, winter citrus, pomegranate juice, egg white. Vibrant with well balanced sweetness.

* Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of food borne illness.

For parties of 6 or more a 20% gratuity will be added.

† This product has not been pasteurized and therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.