

https://menuweb.menu
Northwest Coast, 3056 Chuckanut Dr, BOW, United States
+13607666191 - http://www.chuckanutmanor.com









The menu of Chuckanut Manor Seafood Grill from BOW includes 244 menus. On average the menus or drinks on the menu cost approximately \$13.7. You can view the categories on the menu below. Located on a picturesque property with ocean views, Chuckanut Manor Seafood and Grill offers a variety of freshly caught seafood and innovative Pacific Northwest dishes. Guests can also enjoy a full bar and an extensive wine list to complement their meals. The menu features local favorites from the raw bar, delicious starters like smoked black cod croquettes and crispy polenta with mushrooms, as well as main courses like steak frites, hand-cut rib eye, king salmon, and sea scallops. Chuckanut Manor Seafood and Grill serves lunch and dinner for a truly memorable dining experience.

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| Desserts | Tee |
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CHOCOLATE CAKE SUMMER FRUITS \$7.0

Non Alcoholic Drinks Main Course

WATER DUCK CONFIT \$29.0

Mains Pizza Bianca

BEEF SHORT RIB \$35.0 THE SAINT \$10.0

Vegetarian Starters And Snacks

SWEET CORN \$7.0 KRUPUK

Antipasti American Food

COCONUT PRAWNS \$17.0 EGGS BENEDICT

Chicken Happy Hour

CHICKEN STRIPS DRAFT BEER

Sauces Vegetables

SALSA BRUSSELS \$7.5

Fish Algo Más

SEA BASS TRUFFLED GREEN BEANS \$7.5

Chicken Dishes Hot Drinks

SMOKED CHICKEN \$14.0 COFFEE

Soft Drinks Egg Dishes

LEMONADE OMELETTE

Tapas Coffee

SPAETZLE EGG \$7.0 MOCHA

Bar Snacks Drink

WELL DRINKS \$5.0 FRIED CHEESE CURDS \$7.5

Seafood Delights

FRESHLY SHUCKED ON THE HALF **FIRESIDE MANHATTAN** SHFLL

Signature Cocktails

SPARKLING PEAR MARTINI \$11.0

Draft Beer

ANTHEM PEAR CIDER

Sea

PRAWN WATERMELON \$26.0 **PANZANELLA**

Plates

CAULIFLOWER ROMANESCO \$7.5

Bottled Beer

KALIBER

Domestic

HENRY'S PRIVATE RESERVE

Sushi & Sashimi A La Carte

KING SALMÓN \$42.0

Beers On Tap

ROTATING

Featured Cocktails

\$12.0

Signature Margaritas

THE PERFECT MARGARITA \$13.0

Cocktail

MARGARITA

Cool Cocktails

SANGRIA (RED OR WHITE) \$7.5

Raw Oysters

ROTATING, ??

Hearty Fare

CIOPPINO

Beer - Bottles

ODOUL'S AMBER

Fresh Oysters

BLAU'S SAMISH BAY PACIFIC

Brunch Of Champions

MARTINIS \$8.0

House Martinis

BLUE GOOSE OR BLUE SAPPHIRE \$11.0

In The Bottle

ANTHEM APPLE CIDER

Digestif Cocktails

SAZERAC \$12.0

Mexican-American Food

EMPANADAS

Beer (Draught)

MILLER LIGHT

Gluten Free & Reduced

STONE 'DELICIOUS ' IPA

Steaks & Filets

FILET OSCAR \$55.0

Dinner Chargrilled Steaks

HAND-CUT RIBEYE \$42.0

Farmstead Favorites

MANHATTANS \$8.0

Fish / Seafood Dishes

GRILLED PRAWNS

Bar Menu - Appetizers

OYSTERS ROCKEFELLER

Botted

MILLER GENUINE DRAFT

Savory Mains

HALIBUT CHIPS

Fall Seasonal

DUCK CASSOULET \$32.0

Classic's Otherwise

SMOKY MARTINI \$11.0

Pasta

LINGUINE

SEAFOOD PASTA

Salad

CAESAR

DUNGENESS CRAB BAY SHRIMP \$22.0

Sandwiches

PULLED PORK SANDWICH \$10.0

GRILLED CHEESE

Fish Dishes

FISH & CHIPS

FISH AND CHIPS

Seafood

CALAMARI

CRAB CAKES \$26.0

Starters & Salads

POTATO CHIPS

FRENCH FRIES

| Appetizer | | Rose | |
|--|--------|--|--------|
| SMOKED TROUT | \$7.5 | AIX, DRY ROSE, 2014, PROVENCE, | \$8.0 |
| STEAMED MUSSELS | | FR DEDINGED WHITE ZINEANDEL | · |
| Doof Diaboo | | BERINGER, WHITE ZINFANDEL, 2011, NAPA, CA | \$6.0 |
| Beef Dishes | | | |
| FILET MIGNON | | This & That | |
| BULGOGI | | 3 LAMB TACOS | \$15.0 |
| Steaks | | 3 HALIBUT TACOS | |
| STEAK FRITES | \$26.0 | Draft Beers | |
| RIBEYE STEAK | | AMSTEL LIGHT | |
| | | SIERRA NEVADA PALE ALE | |
| From The Grill | | | |
| PORK RIBS | \$29.0 | Alcoholic Drinks | |
| RIBS | | WHITE WINE | \$6.0 |
| Ominita | | HAAKE BECK | |
| Spirits | | SANGRIA | |
| MARTINI | | | |
| KAHLUA | | Soups | |
| Mexican Dishes | | FISH SOUP | |
| | | CHUCKANUT CLAM CHOWDER | \$7.0 |
| TACOS | | WHISKEY CRAB SOUP | \$7.5 |
| FISH TACOS | | _ | |
| Wine | | Tacos | |
| | | PORK TACOS | \$10.0 |
| BOTTLE OF WINE | | 3 SMOKED CHICKEN TACOS | \$10.0 |
| HOUSE RED WINE | \$6.0 | FISH TACO | |
| Bubbles | | Main | |
| BISOL JEIO BRUT PROSECCO, NV, | \$8.3 | UMPQUA VALLEY LAMB | \$34.0 |
| TREVISO, ITALY | | PULLED PORK | |
| CASCINETTA VIETTI, MUSCATO D'ASTI, PIEDMONT, ITALY | \$17.0 | MANOR SEAFOOD PLATTER | \$18.5 |



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TOTTEN INLET MUSSELS \$17.5

TAYLOR'S SAMISH BAY CLAMS \$18.0

COCONUT SHRIMP

Oysters

BROILED ON THE HALF SHELL LIGHTLY BREADED PAN FRIED ROCKEFELLER

January Cocktails

HAZELNUT FIG MANHATTAN \$12.0

THE CHUCKANUT BOULEVARDIER \$12.0

HOT BUTTERED ANCHO
BOURBON \$12.0

Drinks

DRINKS

CALL MARTINIS \$8.5

CHRISTOPHER MICHAEL CABERNET OR FOR A SONG CHARDONNAY

BEER

Cocktails

MOJITO \$9.0

KEY LIME MARTINI \$11.0

GINGER RYE MANHATTAN \$12.0

NEGRONI \$11.0

Side Dishes

CLAM CHOWDER

TRUFFLE FRIES \$5.5

FRIES \$3.0

RICE

MASHED POTATOES

House Cocktails

| THE MANOR PRAWN BLOODY MARY OR CAESAR | \$11.5 |
|---------------------------------------|--------|
| BCT (BACON, CELERY TOMATO) | \$12.0 |
| HOUSEMADE SANGRIA (RED OR WHITE) | \$8.5 |
| SKAGIT MULE | \$8.0 |
| PANIOLO COCKTAIL | \$12.0 |

Uncategorized

BLAU'S PACIFIC, SAMISH BAY
KUMAMOTO, SAMISH BAY
SHIGOKU, WILLAPA BAY
WILD ALASKAN SALMON SANDWICH
CRAB SHRIMP MELT \$16.5

Dessert

CHEESECAKE

WAFFLE

CREME BRULEE

CHOCOLATE MOUSSE

TARTUFO

STRAWBERRY SHORTCAKE

BIKO

Beer

BUD LIGHT
MICHELOB ULTRA
HEINEKEN

ALASKAN AMBER

BUDWEISER

| COORS LIGHT | | SEA SCALLOPS | \$33.0 |
|--|--------|---|--------------|
| RED HOOK ESB | | ZUCCHINI PASTA PRIMA | \$16.0 |
| RED HOOK ESB | | GRILLED BREAD CHEESE | \$14.5 |
| On Tap Beers | | CHARRED CAULIFLOWER | \$7.0 |
| WANDER BREWING PLUM MILLIE | | CHARRED CAULIFLOWER | \$7.0 |
| AMERICAN SOUR, BELLINGHAM, V | WA | White | |
| BOUNDARY BAY 'CABIN FEVER ', BELLINGHAM, WA | | ELK COVE, PINOT GRIS, 2013, GASTON, OR | \$8.5 |
| KULSHAN SMOKED STOUT, BELLINGHAM, WA | | MOHUA, SAUVIGNON BLANC, 2013 MARLBOROUGH, NZ | ' \$8.8 |
| MAC JACK AMBER, REDMOND, WA | 4 | CHARLES BOVE, VOUVRAY, 2013, | ••• |
| BACKWOODS 'LOG YARD ' IPA, CA | ARSON, | LOIRE VALLEY, FRANCE | \$9.0 |
| ANACORTES CZECH PILSNER, | | CHEHALEM 'INOX ', CHARDONNAY (UNOAKED), 2012, NEWBERG, OR | \$8.0 |
| ANACORTES, WA FINNRIVER CRANBERRY ROSEHIP | | MARTIN RAY, CHARDONNAY, 2013, SANTA ROSA, CA | \$8.0 |
| CIDER, CHIMACUM, WA | | ABACELA, ALBARINO, 2014, ROSEBURG, OR | \$9.0 |
| Entrées | | ALEXANDRIA NICOLE 'CRAWFORD | \$8.8 |
| CRAB CAKE | | ', VIOGNIER, 2013, PROSSER, WA | \$0.0 |
| SQUID | | CHATEAU STE. MICHELLE 'EROICA', RIESLING (OFF-DRY), 2013, | \$8.8 |
| FRIED OYSTERS | | WOODINVILLE, WA | Ψ0.0 |
| GOLDEN BEETS | \$14.5 | CARPENTER CREEK, RIESLING, 2013, MT. VERNON, WA | \$6.5 |
| OREGON COAST SMELT | \$12.0 | 2015, WII. VERNON, WA | |
| LAMB POUTINE | \$14.0 | Red | |
| MANOR ROCKEFELLER | \$17.0 | SEAN MINOR, PINOT NOIR, 2014, | |
| FRIED SMELT | \$7.5 | NAPA, CA | \$9.5 |
| SHRIMP COCKTAIL | | WOODWARD CANYON 'NELMS ROAD ' MERLOT, 2013, LOWDEN, | \$10.5 |
| Starters | | WA | |
| CHUCKANUT BURGER | \$14.5 | DED.RECKONING 'CUTLASS ' CABERNET SAUVIGNON, 2013, ZILLAH, WA | \$10.0 |
| SAMISH BAY OYSTERS | \$19.0 | • | |
| SEAFOOD SAUTE PASTA | \$25.0 | ALTO LAS HORMIGAS 'TERRIOR VALLE DE UCO ', MALBEC, 2011, | \$8.3 |
| ZUCCHINI PASTA PRIMAVERA | \$19.0 | MENDOZA, ARGENTINA | |
| MUSSELS FRITES | \$19.0 | L'ECOLE NO. 41, SYRAH, 2012, LOWDEN, WA | \$9.5 |

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| KLINKER BRICK, ZINFANDEL, 2013, | \$9.0 | MEAT | |
|--|--------|------------|--------|
| LODI, CA | | LAMB | |
| BRIAN CARTER CELLARS 'LE COURSIER ' BORDEAUX BLEND, | \$11.0 | PORK CHOP | \$28.0 |
| 2010, WOODINVILLE, WA | | CHICKEN | |
| MAISON BLEUE 'METIS RED ' RHONE BLEND 2012, WALLA | \$9.5 | TUNA STEAK | |
| WALLA, WA | | SOUP | |
| MICHAEL DAVID 'PETITE PETIT ', | \$8.0 | PANINI | |
| PETITE SIRAH, PETIT VERDOT, BLEND, 2010, LODI, CA | | TAPAI | |
| | | COBB | |
| | | | |

| Salads | | |
|-----------------------|--------------|------------------|
| HOUSE SALAD | \$4.5 | Ingredients Used |
| HOUSE | \$6.5 | SHRIMP |
| WEDGE | \$9.0 | SEAFOOD |
| CHAR-GRILLED CAESAR | \$9.0 | SHRIMP |
| DUNGENESS CRAB SHRIMP | \$26.5 | BEEF |
| LOUIS | LOUIS \$26.5 | |
| ROASTED BONE MARROW | \$14.0 | SCALLOPS |
| HOUSE SALAD | | HALIBUT |
| COLESLAW | | PRAWNS |
| CAESAR SALAD | | CHEESE |
| COBB SALAD | | RASPBERRY |
| TOMATO SALAD | | TOFU |
| These Types Of Dishes | | KIMCHI |
| | | SCALLOP |

| Ara Daina Camrad | SCALLOP |
|------------------|---------------|
| Are Being Served | CHOCOLATE |
| SALAD | PORK MEAT |
| BURGER | DUCK |
| OYSTERS | BACON |
| MUSSELS | BISCUIT |
| ICE CREAM | GORGONZOLA |
| FISH | FRIED ZUCCHIN |

FRIED ZUCCHINI

PASTA TOMATO

APPETIZER PARMESAN



WATERMELON

BRUSSEL SPROUTS

Chuckanut Manor Seafood Grill

Northwest Coast, 3056 Chuckanut Dr, BOW, United States Opening Hours: Tuesday 11:30-21:00 Wednesday 11:30-21:00 Thursday 11:30-21:00 Friday 11:30-21:00 Saturday 11:30-21:00 Sunday 10:30-21:00

Made with Menu