

Seafood Specialties

Wild Caught Alaskan Salmon Grilled or Poached \$37

Grilled or Poached, Lemon-Herb Compound Butter, Garlic Mashed Potatoes, and Vegetable of Day
Add Alaskan Blueberry Glaze \$3 Add House Salad \$10- French Onion Soup \$12- Alaskan Seafood Chowder \$12

Lavender-Honey Wild Caught Alaskan Halibut \$39

Hand Cut, Sear-Roasted Filet, Lavender Infused, Honey Glazed, Garlic Mashed Potatoes, and Vegetable of Day
Add House Salad \$10- French Onion Soup \$12- Alaskan Seafood Chowder \$12

***Sear-Roasted Wild Caught Alaskan Halibut \$38**

Simply Pan-Seared Filet, Lemon-Herb Compound Butter, Rice Pilaf, Vegetable of the Day
Add House Salad \$10- French Onion Soup \$12- Alaskan Seafood Chowder \$12

***Chena's Alaskan Crab Cakes \$35**

Pan Fried Alaskan Crab, Rock Crab, Green Onions, Shallots, Herbs with a Remoulade Sauce, Rice Pilaf and
Vegetable of the Day
Add House Salad \$10- French Onion Soup \$12- Alaskan Seafood Chowder \$12

Alaskan Seafood Chowder (Entrée size portion) \$22

Alaskan Salmon, Alaskan Cod, Shrimp, Clams, Rock Crab, Bacon, Potatoes, Herb Fish Broth, Cream and Herbs
Add House Salad \$10

***Seafood Fettuccini \$36**

Alaskan Salmon, Alaskan Cod, Shrimp, Alaskan Crab, Garlic, Shallots, House Roasted Peppers, Mushrooms,
Fettuccini in a White Wine Herb-Cream Sauce
Add House Salad \$10- French Onion Soup \$12- Alaskan Seafood Chowder \$12

Chena's Crab Stuffed Shrimp \$36

Succulent White Shrimp Stuffed with Flaky Jumbo Red Crab, Sweet Peppers, and Scallions Roasted in a Garlic
Butter Sauce, Rice Pilaf and Vegetable of the Day
Add House Salad \$10- French Onion Soup \$12- Alaskan Seafood Chowder \$12

For your convenience, parties of 6 or more will at 20% gratuity *Consuming Raw or Undercooked Meats, Fish, Eggs, or Any Foods of Animal Origin puts you at Risk of Food Borne Illness.