



DINNER

STARTERS

LOCAL OYSTERS
shucked-to-order, delivered daily, ask your server for today's fresh selection

Fresh-Shucked *Oysters
 chef-selected, ice-cold, raw oysters served with lemon and our zesty house-made cocktail sauce
 Half-Dozen | 18 • Dozen | 27

***Oysters Rockefeller**
 chef-selected, baked in the half shell with fresh cream, smoked gouda, parmesan, spinach, pernod, creamy hollandaise
 Half-Dozen | 22 • Dozen | 31

Fire-Grilled *Oysters
 chef-selected, sizzling, fire-grilled oysters in-the-shell with herbed butter sauce
 Half-Dozen | 18 • Dozen | 27

Florida Gulf Prawn Cocktail | 15
 zesty cocktail sauce, lemon

Crab & Shrimp Stuffed Mushrooms | 13
 crab, shrimp & cheese, ciabatta

Fried Calamari | 12
Traditional lightly breaded, garlic aioli
Kung Pao Style tossed in Kung Pao sauce, chopped peanuts, sesame seeds, honey-jalapeño slaw, chive

Pacific *Clams | 12
 simmered in white wine, butter, garlic, with fire-grilled garlic bread

Bruschetta | 9
 tomato, basil, garlic, kalamata olives, mozzarella, balsamic, parmesan

Crab, Shrimp & Artichoke Dip | 14
 served with ciabatta bread

***Ahi Tuna Poke & Avocado Toast** | 12
 fire-grilled garlic bread, smashed avocado, *ahi tuna poke, sesame seeds, chuka wakame, matchstick radish

Gloucester Jumbo *Scallops (2) | 15
 double smoked thick-cut bacon, lemon scented polenta cake, lemon-beurre blanc

Crispy Wonton Jumbo Prawns | 15
 bacon, spinach, white cheddar wrapped in wontons, with honey-jalapeño slaw, apricot-sambal sauce

Penn Cove Pacific *Mussels | 13
 simmered in coconut-curry, cream, cilantro, ginger & lemongrass broth, fire-grilled garlic bread

SHENANIGANS CLASSICS

Bayou Jambalaya | 23
 cut petite prawns, chicken, andouille sausage, rice, mamou sauce

Coconut Prawns | 27
 chefs' rice, apricot sambal cilantro sauce

Alaska Cod & Chips | 22
 hand-dipped in beer batter, fresh-cut Kennebec fries, zesty coleslaw, house tartar, malt vinegar

Chicken Marsala | 25
 chicken breast with prosciutto, asparagus, provolone, baked, topped with mushroom-marsala sauce, whipped potatoes

Jumbo Gloucester *Scallops | 35
 pan-seared, lemon-thyme beurre blanc, ratatouille

Parmesan Crusted Wild Alaska *Halibut | 37
 lemon-caper beurre blanc, seasonal vegetable, mashed potatoes

Crab & Shrimp Stuffed Oregon *Sole | 26
 with lobster sauce, seasonal vegetable, mashed potatoes

Ōra King *Salmon | 36
 Ōra King salmon is to salmon as Wagyu is to beef! cedar-planked roasted, smoked tomato beurre blanc, seasonal vegetable, mashed potatoes

***Seafood Linguine** | 34
 clams, mussels, shrimp, scallops, crab meat, light alfredo cream sauce, tossed with Rummo linguine

Smoked Salmon Fettuccine | 24
 garlic cream sauce, mushrooms, green peas, house-smoked salmon, Rummo fettuccine

MAC & CHEESE
 cavatappi elbow pasta, smoked gouda cream sauce, gratiné | 14
 Maine **Lobster** +12 **Dungeness Crab** +10
 Cut Petite **Prawns** +9 **Smoked Salmon** +7
 Grilled or Blackened **Chicken Breast** +6

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 FINISHED WITH UMAMI BUTTER, SEASONAL VEGETABLE, WHIPPED MASHED POTATOES OR BAKED POTATO

***Ribeye Cap Steak (Butcher's Butter)** | 39
 The cap is the most prized part of the rib roast. Rich and juicy, our ribeye cap steak is exceptionally marbled and has a unique, buttery texture

***Filet Mignon** C.I. Cut | 39 • Petite | 34
 Aged 21+ days for optimal tenderness and flavor, recommended medium rare

***Rib Eye Steak** | 39
 Highly marbled, one of the richest, beefiest cuts available, recommended medium rare

***Prime Rib (Friday & Saturday Only!)**
 C.I. Cut | 38 • Petite | 33
 slow-roasted, with fresh grated horseradish, au jus
 *Limited Availability

American Wagyu *New York | 65
 Snake River Farms, all natural, wet-aged 21+ days for exquisit tenderness, hand-cut and trimmed in house, recommended medium rare

American Wagyu Top *Sirloin | 39
 Snake River Farms, all natural, wet-aged 21+ days for optimal flavor and tenderness

CLASSIC STEAK TOPPINGS

ADD TO ANY STEAK

LOBSTER OSCAR Bearnaise, asparagus 14	DUNGENESS CRAB OSCAR Bearnaise, asparagus 14	SAUTEED MUSHROOMS Worcestershire, butter & garlic - 5	BLACK & BLUE Pepper-crust, Blue Cheese 6
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LAND & SEA COMBOS

Add To Any Steak or Entree

CEDAR PLANK ŌRA KING *SALMON (4oz.) - 9	GRILLED *PRAWNS (3) - 12	DUNGENESS *CRAB LEGS (1/2LB.) - MKT
GRILLED *SCALLOPS (3) - 15	PETITE 6OZ. MAINE *LOBSTER TAIL - 22	ALASKA KING *CRAB (1/2LB.) - MKT
COCONUT *SHRIMP (3) - 12	12OZ. MAINE *LOBSTER TAIL - 40	ALASKA SNOW *CRAB LEGS (1/2LB.) - 12

LIGHTER FARE

Crab & Shrimp Louie Salad | 28
 dungeness crab, Oregon bay shrimp, pickled red onion, grape tomato, asparagus, chopped egg, louie dressing

Chopped Cobb *Steak Salad | 19
 iceberg, bacon, tomato, egg, blue cheese, avocado, *filet medallions, garlic-pepperoncini dressing

Classic Blue Cheese Wedge Salad | 9
 tomato, smoked pork belly, pecans, crumbed blue cheese, blue cheese dressing

Petite C.I.'s House Salad | 5
 mixed greens, choice of dressing

Petite Caesar Salad | 7
 croutons, parmesan, romaine, caesar dressing

NW Clam Chowder Cup | 6 • Bowl | 11

Lobster Bisque Cup | 7 • Bowl | 13

C.I. Prime *Cheeseburger | 16
 Prime chuck *beef, arugula, tomato, aged white cheddar, crispy onions, mayo, brioche bun

East Coast Style Maine Lobster Roll | 20
 Maine lobster, mayo, celery, Old Bay seasonings, chive, traditional roll

Original Dungeness Crab & Oregon Bay Shrimp Melt | 18
 topped with cheddar jack cheese, french baguette

* 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.