



THE newest and finest restaurant in Alaska will open in the new Gilmore Building about the 1st of March, 1927.

ANDREW FAMILY GUARANTEE

We absolutely guarantee you and your family complete satisfaction. If you should be disappointed for any reason, if we fail you in any way - please let us know. If we can't make things right for you - we will give your money back, every penny.

Annabelle's proudly uses non-trans fat oil
 ** Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

APPETIZERS

All sales are subject to sales tax.

*Can be served gluten free

STEAMED CLAMS*

A full pound of clams sautéed in an herb garlic white wine sauce. Served with hot drawn butter and warm bread 17.99

POTATO SKINS*

With bacon, green onions, tomatoes, cheddar cheese. Served with sour cream & salsa 13.99

BUFFALO WINGS

Choose your level of heat. Original Franks, extra hot or OMG! Or try our Jack Daniel's BBQ or sweet chili wings 14.99

COCONUT PRAWNS

Six coconut-breaded, prawns deep fried and served with our sweet chili Thai sauce 15.99

CAPTAIN'S PLATE

Perfect for sharing

Alaskan halibut, prawns, calamari and 3 bacon-wrapped scallops, served with our tangy slaw, cocktail and tartar sauces 39.99

KUNG PAO CALAMARI

Breaded calamari deep fried and tossed in a sweet chili sauce served with chopsticks. May also be served with sauce on the side. 14.99

RICH'S BLOODY MARY OYSTERS*

Four Hump Island oysters served fresh with Rich's secret sauce 14.99



BACON WRAPPED SCALLOPS

Smokey bacon wrapped wild caught scallops in a creamy Hollandaise sauce. 14.99

HUMP ISLAND OYSTERS

Raw 1/2 dozen 17.99
 One dozen 25.99

STEAMED OYSTERS WITH GARLIC BUTTER*

Four Hump Island oysters steamed piping hot. Served with warm garlic butter 14.99

SMOKED SALMON DIP

A cream cheese and smoked salmon base, served with our Cannery Bread. 15.99

CHOWDER

All chowders have bacon and are served with Cannery Bread

THREE CHOWDER SAMPLER

Cup of Clam, Smoked Salmon & Seafood Chowders 19.99

SMOKED SALMON CHOWDER

Smoked salmon, cream and thyme make up this wonderful chowder

Cup 7.99 Bowl 10.99 Sourdough Bread Bowl 14.99

SEAFOOD CHOWDER

Salmon, halibut and scallops in our famous chowder base

Cup 8.99 Bowl 12.99 Sourdough Bread Bowl 16.99

ANNABELLE'S OWN CLAM CHOWDER

This recipe goes back to the 20's

Cup 6.99 Bowl 9.99 Sourdough Bread Bowl 13.99

EXTRAS

Side salad 4.99 Side caesar salad 4.99

Basket of cannery bread 4.99

French fries 3.99

Substitute a cup chowder, green or caesar salad add 2.00

SALADS

BUFFALO SALAD*

Your choice of breaded or grilled chicken tossed in Frank's hot sauce, on a bed of romaine lettuce with crumbled bleu cheese, tomatoes, artichokes, green onions, bacon and a hard boiled egg. 16.99

CLASSIC CAESAR SALAD*

Chilled romaine tossed with caesar dressing, parmesan and crisp croutons 12.99

Add grilled or blackened chicken 15.99 Blackened halibut 21.99

ALASKAN SALMON SALAD*

Charbroiled salmon filet on a bed of crispy romaine lettuce with mandarin orange segments, sliced almonds, and raspberry citrus vinaigrette 22.99

HOUSE FAVORITES

Served with soup of the day, coleslaw or fries • Substitute a cup of chowder, onion rings, green or caesar salad 2.00

PUB STYLE HALIBUT & CHIPS

Beer battered halibut fillets fried golden brown. With tartar sauce. 23.99

BLT

Bacon, lettuce, tomato on a toasted baguette with mayonnaise 14.99

BLACKENED HALIBUT WRAP

Blackened Alaskan halibut, cheddar cheese, bacon, romaine, tomatoes, green onions, rice and ranch dressing 21.99

FRENCH DIP

Slow roasted prime rib on a toasted baguette served with au jus 16.99

PHILLY BEEFEATER

Slow roasted prime rib sliced thin with grilled bell peppers, onions, cheddar and American cheese on a toasted baguette with au jus 17.99

BUFFALO CHICKEN WRAP

Chicken tenders, Frank's hot sauce, romaine, tomatoes, green onions, rice & bleu cheese dressing wrapped in a tortilla 15.99

GILMORE BURGER

The famous Annabelle 1/2 lb. burger with grilled ham and cheddar 15.99

Annabelle's 1/2 lb. burger 13.99 With cheese 1.00 extra With bacon 1.00 extra

JACK DANIEL'S BURGER

Annabelle's 1/2 lb. burger plus grilled onions, our own Jack Daniels barbeque sauce & pepperjack cheese 16.99

CHICKEN TENDERS

Hand made in our own breading served with fries, coleslaw and a honey mustard dipping sauce 15.99

TACOS

Served with corn tortilla chips and salsa.

HALIBUT TACOS

Halibut beer battered or grilled with cabbage, cheddar cheese, green onions, tomatoes, and our homemade lime cilantro sauce 20.99

SALMON TACOS

Wild salmon grilled with cabbage, cheddar cheese, green onions, tomatoes, and our homemade lime cilantro sauce 18.99

VEGGIE TACOS

Grilled sweet peppers, mushrooms and onions with cabbage, cheddar cheese, green onions, tomatoes and our homemade lime cilantro sauce. 12.99

CHICKEN TACOS

Chicken tenders with cabbage, cheddar cheese, green onions, tomatoes, and our homemade lime cilantro sauce 14.99

COCONUT PRAWN TACOS

Coconut prawns with cabbage, cheddar cheese, green onions, tomatoes, and our homemade lime cilantro sauce 17.99

PRIME RIB TACOS

Tender strips of prime rib beef with cabbage, cheddar cheese, green onions, tomatoes, and our homemade lime cilantro sauce 17.99

KING CRAB TACOS

King Crab with cabbage, cheddar cheese, green onions, tomatoes, and our homemade lime cilantro sauce 21.99

DINNER

Served with choice of twice baked potatoes, baked potato, white rice, french fries, or roasted garlic mashed potatoes.

EXTRAS

Side Salad 4.99 • Side Caesar Salad 4.99 • Add our famous Au Pourve Peppercorn Sauce to any steak for 3.00

BEEF

FILET MIGNON	35.99
ANNABELLE'S PUB STEAK	
<i>Served with a mushroom demi glaze</i>	26.99
PRIME RIB <i>Served 7 days a week (Split plate not available on prime rib)</i>	
Petite Cut	28.99
Annabelle's Cut	33.99

SIDES

5 Sautéed Scallops	8.99
4 Prawns	9.99
Onion Rings	4.99
Bleu Cheese Crumbles	1.99
Grilled Mushrooms	1.99
Grilled Onions	1.99

Our New York & Rib Eye Steaks are AP Fresh, dry aged in A&P Groceries special "dry aging box". The taste and tenderness are second to none.

NEW YORK STEAK Dry-aged 21 days 36.99

RIB EYE STEAK Dry-aged 21 days 36.99

Our steaks are seasoned with a secret blend of spices. All our steaks are gluten free.

*Can be served gluten free

SEAFOOD

WILD ALASKAN SALMON, KETCHIKAN'S PRIDE AND JOY*

CHARBROILED, Herb butter, baked, balsamic glazed or blackened 28.99

ALASKAN HALIBUT*

CHARBROILED, Herb butter, baked or blackened 31.99

BLEU CHEESE CRUMB CRUSTED HALIBUT Baked to perfection 34.99

PRAWNS

TEMPURA PRAWNS cooked in a succulent tempura batter
and served with dipping sauce 27.99

*SAUTÉED in a white wine, garlic butter lemon & herb sauce 27.99

COCONUT PRAWNS 8 coconut-breaded, deep fried prawns
served with our sweet chili Thai sauce 27.99

PASTA

Served with Cannery Bread

CRAB MAC N' CHEESE

Crab meat in a creamy Alfredo and Parmesan sauce with bacon and penne pasta 21.99

SMOKED SALMON LINGUINE

Smoked salmon in a creamy linguine creation. Rich and creamy! 20.99

LINGUINE ALFREDO

A creamy Alfredo and Parmesan sauce tossed with linguine 13.99

With grilled chicken 16.99 With seafood 23.99 With veggies 15.99

THREE CHEESE MAC N' CHEESE

Penne pasta, three cheeses and topped with bread crumbs, more cheese, tomatoes and green onions 17.99

Split plate charge. All sales are subject to sales tax

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DESSERTS

*Ask your server about taking home a whole
pie or cake.*

ANNABELLE'S FAMOUS CARROT CAKE

Three delicious layers of moist cake loaded with shredded carrots,
pecan pieces, and crushed pineapple.

Filled and iced with a real cream cheese frosting
and garnished with pecans. 8.50 Whole Cake 49.99

CHOCOLATE THUNDER CAKE

Covered in dark chocolate icing,
semi-sweet chocolate pieces, and a

Dutch Cocoa dusting. 8.50
Whole Cake 49.99

CINNAMON APPLE PIE

Mounds and mounds
of fresh, tart organic apples,
cinnamon apple cider and
loaded with
crunchy granola crumbs.

8.50
Whole Pie 49.99

FROZEN DESSERTS

PEANUT BUTTER PIE

Chocolate Peanut Butter Pie with
Reese's Peanut Butter Cups, dark
chocolate and Peanut Butter Mousse 8.50

Whole Pie 45.99

VANILLA BEAN ICE CREAM*

Bowl of ice cream, topped with chocolate syrup
and whipped cream 4.99

*Can be served gluten free