

JANUARY 2012
THE COMPLETE GUIDE TO GO®

Seattle + The Eastside

where®

wheretraveler.com

FEELING LUCKY?

Gambling, Dining,
and Entertainment
at Northwest Casinos

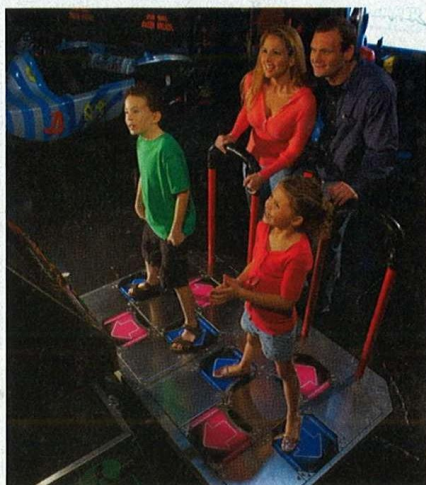
+
DIANE VON
FURSTENBERG ON
FRAGRANCE

SNOWSHOE ON
MOUNT RAINIER

A TASTE OF JAPAN AT
MOMIJI RESTAURANT

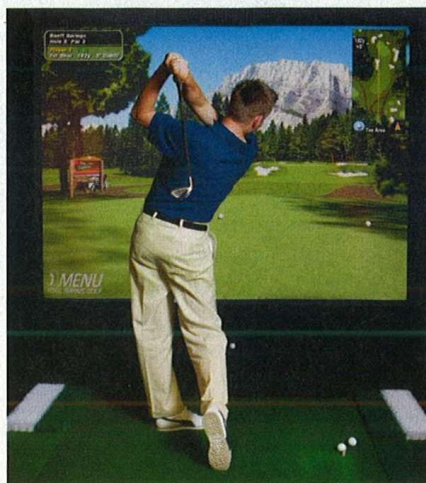
» Game On

When you first step inside **GameWorks** you might think the walls are beeping, buzzing and flashing; but it's just the countless video games and simulators that fill the downtown arcade. With more than 175 options in this two-story gaming mecca there really is something for anyone: Harley-Davidson simulators, Frogger, Terminator Salvation and the list goes on. If you're in it for the prizes, play the ticket games and cash in your winnings at the store. Or, visit any Thursday night and get unlimited video game play from 7 p.m. until midnight for just \$10. If you get hungry, just head to the on-site restaurant where the 16-tap bar features a lot of local brews. 1511 7th Ave., 206.521.0952, gameworks.com



» Tee Time

Don't let your swing suffer under Seattle's famed rain. Play on virtual greens at the **Golf Club** of Hotel 1000. Try coveted courses—like Pebble Beach or Pinehurst—while hi-tech tracking systems record your game with precision. There are two tee boxes, so bring friends and make it an evening with drinks and dinner—the pretzel bites are particularly sinful. \$25/hour. 7 a.m.-9 p.m., 1000 1st Ave., 206.957.1000, hotel1000seattle.com



» LOCAL FLAVOR

Shell Season

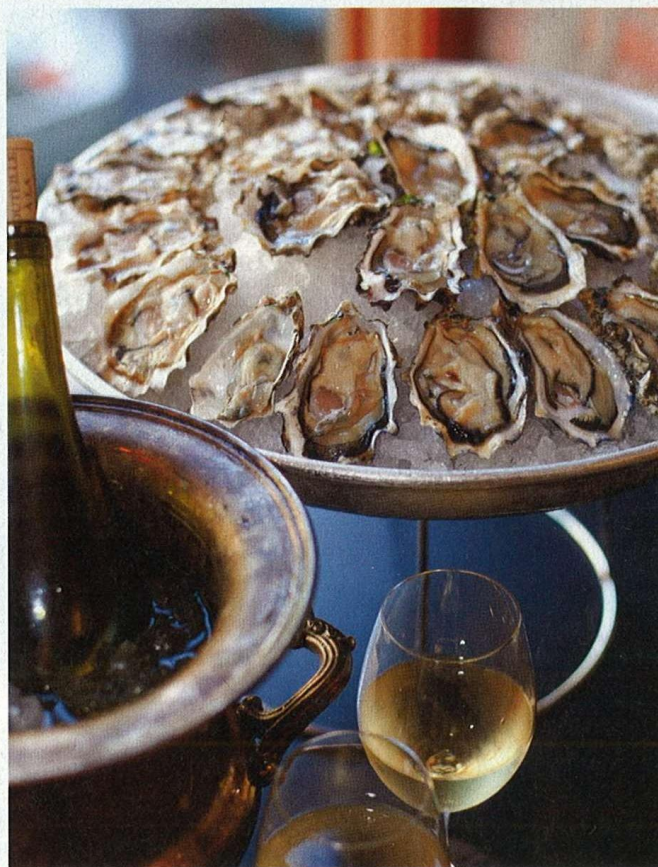
On the half shell. Fried. Baked. We'll take oysters any way we can. Luckily, many species are grown nearby: crisp Pacifics, nutty Kumamotos, gentle Blue Pools, petite Olympias and more. Since winter marks peak oyster season, it's time to get shucking. - **Andrea Dashiell**

Even if beachcombing during low tide isn't on your agenda, fresh oysters can be enjoyed any number of ways at more than a few local restaurants.

Pier 56's **Elliott's Oyster House** (1201 Alaskan Way, 206.623.4340, elliottsoysterhouse.com) is a perennial favorite for fresh seafood and casual waterfront dining. Elliott's menu boasts a mind-boggling 40-plus varieties, but it's known best for its stellar progressive oyster happy hour (Mon.-Fri., 3 p.m.-6 p.m.) during which oysters on the half shell start at just \$.75 each and go up by \$.50 every hour. Across town, acclaimed local chef Renee Erickson's cozy pub-like oyster bar **The Walrus and the Carpenter** (4743 Ballard Ave. NW, 206.395.9227, thewalrusbar.com) boasts another popular progressive happy hour. Sunday through Thursday from 4 p.m. to 5 p.m., oysters on the half shell start at half off (\$1-\$1.50), then move to \$.25 off from 5 p.m. to 6 p.m.

Purportedly Seattle's first oyster bar, **Emmett Watson's Oyster Bar** (page 29) is teeming with local history and charm (check out the nautical memorabilia hanging in the dining room). Oysters abound in every incarnation at this Pike Place Market haunt—raw, fried, broiled, in oyster stew, and more—and though no happy hour exists (owner Thurman Bryant says, "It's happy hour all day long!"), a dozen oysters on the half shell are a steal at \$19.95.

In close proximity to Benaroya Hall and other downtown spots, **The Brooklyn Seafood, Steak & Oyster House** (page 28) oozes a New York City chophouse vibe with its dark wood interior. But on the menu, surf and turf rules



with everything from classic clam chowder to filet mignon on offer. During the daily "Oyster Hour" (Sun.-Fri., 4 p.m.-6 p.m.; Sat., 3 p.m.-6 p.m.), freshly shucked oysters on the half shell are just \$1.25 each. Another convenient downtown oyster spot **Shuckers** (411 University St., 206.621.1984, fairmont.com/seattle) serves up local artisan microbrews alongside fresh oysters in an upscale pub-like setting. More than a dozen oyster varieties are prepared nine different ways at this Fairmont Olympic Hotel eatery, including house-smoked, baked, pan fried, barbecue and bacon, and raw on the half shell. During happy hour (Mon.-Fri., 3 p.m.-5 p.m.), oysters on the half shell are \$1.50 a piece.

Those exploring booming Capitol Hill can swing by **Taylor**

Shellfish Farms' (page 18) new store, which opened in the charming Melrose Market building in June. Seafood fans will find perhaps the freshest clams, mussels, geoducks, and oysters anywhere in the city. Pick them yourself and request that they're shucked while you wait. Then, take yours to-go or snag a seat at one of the small tables to slurp down a few before you hit the road. If the clock is ticking on your Seattle visit, you can have fresh salmon, scallops, or oysters shipped home—whether it be out of town or out of state—by **Pure Food Fish Market** (page 18) or **City Fish Co.** (page 15), both of which are located in Pike Place Market. These iconic fishmongers will ship their freshest catches straight to your doorstep. Now that's a souvenir worth scoring.