

## STARTERS

### BABY FIELD GREEN SALAD

*Strawberries, red onions, fennel, crispy goat cheese, caramelized pecans, grapefruit vinaigrette*

### WHITE ANCHOVIE CAESAR\*

*House made dressing, romaine and raddichio, grilled crustini, white anchovie, parma*

### STEAMED BLUE MUSSELS\*

*Cherry tomatoes, saffron, roasted garlic, herbs, white wine*

### PNW HALIBUT TACOS\*

*Halibut, pea shoots, avocado mousse, blackberry pico de gallo*

### BACCALA CROQUETTES

*House made salt cod, potato and herb croquettes, with roasted red pepper lemon aioli*

### AHI POKE\*

*Fresh ahi tuna, Washington sweet onion, sesame, local sea beans, crispy wonton*

### PNW SMOKED SALMON CHOWDER\*

*Local hot smoked salmon, clams, Yukon potatoes*

### CHOWDER FRIES\*

*seasoned fries with chowder*

## MAINS

### PAN SEARED HALIBUT\*

*Arugula, roasted cherry tomato, fennel, mushroom confit*

### STEAK FRITES\*

*New York strip, truffle fries, chimichurri sauce*

### THE BURGER\*

*Beecher's cheddar, smoked bacon, onion jam, mixed greens, tomato, chipotle aioli, Grand Central brioche bun, fries*

### IPA BATTERED FISH N CHIPS\*

*IPA beer batter, halibut, french fries, caviar tartar sauce*

### GRILLED KING SALMON\*

*Local cherry-gochujang glaze, crispy smashed potato, radish/pea shoot/pear/cucumber salad, chili oil*

### HERB GRILLED DOUBLE LAMB CHOPS\*

*Goat cheese and sweet potato puree, romanesco, dried local cherry demi glaze*

### TRUFFLED PECORINO CREAM CASARECCE PASTA

*Gluten free pasta, romanesco, white truffle, raddichio, pine nuts, roasted red pepper*

### PNW SCALLOP AND MUSSEL LINGUINE\*

*Seared PNW scallops, local mussels, brussel sprouts, mini heirlooms tomato, white wine-lemon-herb broth*

## DESSERTS

### CHEESECAKE WARM

*Rotating flavors, served with fresh berries*



### CHOCOLATE BROWNIE SUNDAE

*Vanilla ice cream, whip cream, cookie crumble, berry couli*

### OLYMPIC MOUNTAIN ICE CREAM

*Chef's selection of local ice creams*

## DESSERT WINES

### RUBY PORT *Taylor Fladgate*

### 20 YEAR TAWNY PORT *Taylor Fladgate*

### OYSTERS ON THE HALFSHELL\*



*Served with shallot mignonette and lemon. Inquire for today's offering,*

*\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. Please inform us of any dietary restrictions so we may do our best to accommodate.*

*A 5% restaurant surcharge is applied to each guest check.*

*This is not a fee for service and is not distributed to staff, but contributes to benefits.*

# WINES BY THE GLASS

## SPARKLING

**NV BRUT** *Ch Ste Michelle, Columbia Valley WA*

**NV BRUT ROSÉ** *Santa Margherita, IT*

## WHITE/ROSE

**2019 ROSE** *Browne Vineyards, Col. Valley WA*

**2018 RIESLING** *Clone 7, Columbia Valley, WA*

**2018 MUSCADET** *Michel Bregéon, Loire Valley FR*

**2017 SAUVIGNON BLANC** *Invitation, CA*

**2017 CHARDONNAY** *Invitation, CA*

**2019 CHARDONNAY** *La Crema, Sonoma Coast, CA*

**2019 PINOT GRIGIO** *Torresella, Venezia IT*

## RED

**2017 PINOT NOIR** *Invitation, CA*

**2017 PINOT NOIR** *A to Z, Willamette Valley OR*

**2017 CAB SAUVIGNON** *Invitation, CA*

**2019 CAB SAUVIGNON** *Browne, Col. Valley WA*

**2017 MALBEC** *Flusso, Mendoza AR*

**2019 SYRAH** *Ch Ste Michelle, Columbia Valley WA*

**2019 CHIANTI CLASSICO** *Brolio, Tuscany IT*

## DRAFT

ROGERS PILSNER • DRU BRU HEFEWEIZEN

VOODOO RANGER IPA • MANNY'S PALE ALE

## BOTTLES & CANS

ROTATING IPA CAN • RAINIER LAGER

FREMONT DARK STAR STOUT

FAT TIRE AMBER ALE • PERONI

COORS LIGHT • MILLER LITE

CORONA EXTRA • GUINNESS

## HOUSE COCKTAILS

### SHIPWRECK MARGARITA

*"Sunken" El Jimador Reposado, Aperol, Lime, Agave, Wakame*

### GOLDEN FOG

*Ketel One Citreon, Remy Martin VSOP, Spiced Pear Liqueur, Lemon*

### DOUBLE ESPRESSO MARTINI

*Cocounut Fat-Washed Rum, Caffè Borghetti, Espresso, Chocolate bitters*

### PURPLE NEGRONI

*Empress Gin, Carpano Bianco Vermouth, Luxardo Bitter Liqueur, Grapefruit*

### SMOKED CHAI OLD FASHIONED

*Woodinville Bourbon, Chai, Bitters, Ardbeg 10yr Scotch*

### BURN THE ICE

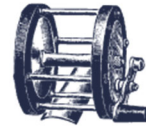
*Vodka, Amaretto, Cardamom Honey, St. Michelle Bubbles*

# ALL WATER

SEAFOOD & OYSTER BAR

Seattle  
Washington

Worthy  
of Tradition



FOOD & DRINK