

Waterfront Seafood Grill

Small Plates

- WATERFRONT SEAFOOD CHOWDER 12.
shrimp, clams, fresh seasonal fish, bacon
- SPICY CRAB BISQUE 14.
johnnie walker red label, sherry, dungeness crab
- PANCETTA WRAPPED PRAWNS 17.
grilled over live coals and doused with golden raisin and scallion pesto
- DUNGENESS CRAB CAKE 18.
almonds, lemon, avocado, tomatoes, extra virgin olive oil, old bay
- CRISPY DEEP FRIED CALAMARI 12.
sriracha aioli, fried lemons, chives
- AHI TUNA TEMPURA 16.
wasabi cream, pickled ginger, ponzu
- WICKED SHRIMP 16.
spicy hot, grilled bread
- WHOLE LEAF CAESAR SALAD 12.
creamy anchovy and lemon dressing, parmigiano reggiano, hand torn croutons
- SEASONAL MIXED GREENS 10.
warm pecan crusted goat cheese, baby red and yellow tomatoes, red pepper vinaigrette
- DUNGENESS CRAB & AVOCADO SALAD 18.
bibb lettuce, scallion yogurt dressing

Oysters

- OTTER COVE, WA ♦ 3.
SISTER POINT, WA ♦ 3.
KUMAMOTO, CA ♦ 3.
KUSSHI, BC ♦ 3.

west indian cocktail sauce, mignonette

Shellfish

SEAFOOD INDULGENCE

SMALL 50. / LARGE 100.

maine lobster, chilled prawns, barents sea red king crab legs, dungeness fry legs, oysters, ahi sashimi, wasabi and red tobikos

- DUNGENESS CRAB COCKTAIL 18.
pure dungeness, west indian cocktail sauce
- JUMBO PRAWN & CRAB COCKTAIL 18.
sweet shellfish, west indian cocktail sauce
- JUMBO PRAWN COCKTAIL 16.
wild prawns, west indian cocktail sauce
- STEAMED MANILA CLAMS 14.
roast fennel and tomatoes, crisp bacon, lemon zest, garlic, pernod

Large Plates

vegetarian options are always available

- REVOLUTIONARY PRAWN SCAMPI 24.
spicy garlic herb butter, fresh spinach, orzo pasta, toasted breadcrumbs
- GRILLED PACIFIC SWORDFISH 29.
lemon aioli, smoked bacon, concasse tomatoes, basil
- GRILLED ALASKAN KING SALMON 36.
grilled asparagus, murray river salt, extra virgin olive oil
- SEARED DIVER SCALLOPS 32.
green chile, cilantro, polenta, tomatillos, chipotle, lime
- SEARED SASHIMI GRADE AHI TUNA 32.
black and white sesame seed crust, napa cabbage, hot ponzu
- STUFFED WILD BAJA PRAWNS 35.
dungeness crab, shrimp, basil, roasted piquillo pepper coulis
- GRILLED SEAFOOD BROCHETTE 34.
prawns, scallops, seasonal fish, herbs, lemon, pine nuts
- THAI SEAFOOD STEW 28.
fresh fish, shellfish, jasmine rice, red thai curry, coconut ginger broth
- GRILLED ALASKAN HALIBUT 34.
arugula, mint, fennel, grapefruit, blood orange butter
- CRISPY SOFT SHELL CRABS 32.
asparagus, capers, lemon, red potatoes, tarragon

SEAFOOD BACCHANALIA

designed for two 136.

grilled wild king salmon, steamed lobster tail, diver sea scallops, grilled wild prawns, red king crab leg

Shareable Sides

- STEAMED GREEN BEANS 9.
almonds, bacon, roast peppers
- SAUTEED ASPARAGUS 14.
dijon, champagne vinegar, olive oil
- MACARONI AND CHEESE 9.
black truffle, parmigiano reggiano
- add dungeness crab 9.
- SWEET ROASTED YELLOW CORN 9.
chipotle lime butter
- LOBSTER MASHED POTATOES 18.
lobster sauce, chives
- ROASTED GARLIC MASHED POTATOES 8.
sweet butter, chives

Let's Almost Here!

HOOTENANNY 2010
&
Waterfront Seafood Grill's
10 Year Anniversary Party!

*July 29th
6:00 pm*

A Seattle summer evening on the pier. Join us for an exquisite Waterfront experience with a southern twist. Reminiscent of a turn of the century hootenanny, come prepared for some tasty vittles, the dusty 45's playing old timey tunes, and wine from Washington State's premier wineries.

\$75

price excludes parking,
tax and gratuity

Please ask your server for details.