



Why Elliott's Oyster House is Where Seattle Goes for Seafood

Our Salmon offerings are only from wild, sustainable runs. We serve no farmed salmon.

Elliott's supports sustainable aquaculture by offering fish grown by methods that do not contribute by-product waste to the wild environment.

We serve Cafe Rojas, roasted by Boyd's Coffee in Portland, Oregon, which is certified by the Rainforest Alliance. Rainforest Alliance works to conserve biodiversity and ensure sustainable livelihood. Boyd's Coffee is the oldest gourmet coffee roaster in the U.S.

We recycle all we can; glass, plastics, paper products.

Recycling organic waste is an important part of "completing the cycle" and protecting our environment. We are able to recycle oyster shells as well.

Our Dungeness crab is supplied directly from local waters and is delivered live throughout the week through an exclusive arrangement with local crabbers.

Clams and mussels are delivered straight from Penn Cove on Whidbey Island. Penn Cove is renowned for the quality and freshness of their shellfish.

Elliott's is a Seafood Watch approved restaurant. We are committed to serving seafood that conforms to Monterey Bay Aquarium Seafood Watch standards which is the leading reputable consumer guide.

Olympic Mountain Menu \$55

dinner starters

White Clam Chowder | Cup

Red Clam Chowder | Cup

Elliott's House Salad | Oregon blue cheese, apples, spiced walnuts, dried cranberries and apple cider vinaigrette.

Caesar Salad | Romaine lettuce tossed with Parmesan cheese, brioche croutons and classic Caesar dressing.

dinner entrees

Pan Roasted Chicken | All natural roasted half chicken. Served with mashed potatoes, market vegetables, and natural pan jus.

Prime Top Sirloin* | Grilled and basted with maître d' butter and served with garlic-Parmesan mashed potatoes and market vegetables.

Dungeness Crab Cakes | With ocean shrimp served with jasmine rice cake, sweet chili-lime beurre blanc and chayote-jicama slaw.

Pan Fried Oysters | Pan-fried and served with Jack Daniel's bourbon sauce and tartar sauce. Accompanied by roasted garlic-Parmesan mashed potatoes and market vegetables.

Grilled Scallop Risotto* | Grilled East Coast scallops served over spinach-pepper bacon risotto and finished with crab cream.

Planked Alaskan King Salmon* | Spice rubbed with our house blend and oven roasted on alder paper. Served over grilled market vegetables. Finished with smoked tomato-onion beurre blanc.

dessert

Sunken Chocolate Souffle a la mode | Filled with dark chocolate ganache and served warm with Madagascar vanilla ice cream. .

Cheesecake | Chef's seasonal preparation.

Apple Upside Down Cake | Buttermilk and apple cake served with Madagascar vanilla ice cream.

Olympic Mountain Sorbet | Our selection of seasonal sorbet is served in a praline cup and finished with strawberries and raspberry sauce.

Olympic Mountain Ice Cream | Madagascar Vanilla or Ice Cream of the Day.

*Consuming raw oysters or undercooked seafood or shellfish may increase your risk of foodborne illness.



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Puget Sound Menu \$65

dinner starters

White Clam Chowder | Cup

Red Clam Chowder | Cup

Spicy Crab Chowder | Cup

Elliott's House Salad | Oregon blue cheese, apples, spiced walnuts, dried cranberries and apple cider vinaigrette.

Caesar Salad | Romaine lettuce tossed with Parmesan cheese, brioche croutons and classic Caesar dressing.

dinner entrees

Grilled Prawn Scampi | Butterflied Mexican white prawns char grilled and finished with butter, lemon, garlic, white wine and fresh herbs. Served with fettuccine Alfredo.

Prime Top Sirloin Oscar* | Grilled and topped with Dungeness crab meat and classic bearnaise sauce. Served with garlic-Parmesan mashed potatoes and market vegetables.

Dungeness Crab Cakes | With ocean shrimp served with jasmine rice cake, sweet chili-lime beurre blanc and chayote-jicama slaw.

Filet Mignon* | Eight ounce filet mignon char grilled and basted with maitre d' butter. Served with Asiago cheeses scalloped potatoes and warm sweet onion-tomato Napoleon with Oregon blue cheese and basil vinaigrette.

Grilled Scallop Risotto | Grilled East Coast scallops served over spinach-pepper bacon risotto and finished with crab cream.

Planked Alaskan King Salmon* | Spice rubbed with our house blend and oven roasted on alder paper. Served over market vegetables, finished with smoked tomato-onion beurre blanc.

dessert

Apple Upside Down Cake | Buttermilk and apple cake served with Madagascar vanilla ice cream.

Sunken Chocolate Soufflé à la Mode | Filled with dark chocolate ganache and served warm with Madagascar vanilla ice cream.

Strawberry Shortcake | Housemade shortcake layered with fresh strawberries and vanilla whipped cream.

Cheesecake | Chef's seasonal preparation.

Crème Brûlée | Slow baked vanilla bean custard caramelized crisp to order. Topped with whipped cream and fresh berries.

Olympic Mountain Ice Cream | Madagascar Vanilla or Ice Cream of the Day.

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elliott bay menu \$85

dinner starters

White Clam Chowder | Cup

Spicy Crab Chowder | Cup

Elliott's House Salad | Oregon blue cheese, apples, spiced walnuts, dried cranberries and apple cider vinaigrette.

Caesar Salad | Romaine lettuce tossed with Parmesan cheese, brioche croutons and classic Caesar dressing.

Spinach Salad with Alder Smoked Salmon | Toasted almonds, Jack cheese, chopped egg, button mushrooms, tomato-caper vinaigrette.

dinner entrees

Dungeness Crab Crusted Alaskan King Salmon* | Pan seared king salmon topped with Dungeness crab, corn and peppers then oven baked. Finished with lemon-chive beurre blanc. Served with roasted garlic-Parmesan mashed potatoes and market vegetables.

Prime Top Sirloin Oscar | Grilled and topped with Dungeness crab meat and classic bearnaise sauce. Served with garlic-Parmesan mashed potatoes and market vegetables.

Alaskan King Salmon & Dungeness Crab Cakes | Grilled Alaskan king salmon basted with lemon herb butter paired with Elliott's signature Dungeness crab cakes. Served with Seattle rice and Market vegetables.

Tenderloin Medallions and Prawn Scampi* | Grilled tenderloin medallions paired with oven baked prawn scampi basted with garlic herb and served with roasted garlic Parmesan-mashed potatoes and market vegetables.

Australian Lobster | A 10 oz tail oven roasted with lemon beurre blanc. Served with roasted garlic-Parmesan mashed potatoes and market vegetables.

Filet Mignon & Bourbon Oysters | Grilled and topped with pan-fried Willapa Bay oysters and Jack Daniels bourbon sauce. Served with garlic-Parmesan mashed potatoes and market vegetables.

Alaskan King Crab Legs | From Dutch Harbor, Alaska. Steamed whole leg sections with dipping butter, roasted garlic-Parmesan mashed potatoes and market vegetables.

dessert

Apple Upside Down Cake | Buttermilk and apple cake served with Madagascar vanilla ice cream.

Sunken Chocolate Soufflé à la Mode | Filled with dark chocolate ganache and served warm with Madagascar vanilla ice cream.

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The Elliott Bay Menu offers your guests a choice of five first courses, seven dinner entrees including three great combinations, and seven fabulous desserts.

Customizing Your Menu

We are happy to customize the title of this menu to suit your needs. Whether it's a business meeting, a birthday celebration, or a rehearsal dinner, we can insert a title tailored especially for you.

The remainder of this space can be reserved for any other unique information related to your event. If this is a retirement, birthday, or going away party, and you would like to write something up about the guest of honor, that information can be added here.

If this is for a business meeting, and you would like to include some information about your company to your guests, we can put that here as well.

Keep in mind that space is limited, and we encourage you to double check for spelling and punctuation before it is sent to us.

Please ask the Private Dining Coordinator if you are interested in placing your own customized information here. If you choose not to utilize this feature, we will simply use it to include some background on our history and philosophy of providing the best seafood, and widest selection of oysters in the Northwest.