

Elliott's is celebrating our love of crab and our long standing relationships with the people who bring it to us during the month of March. Featuring fresh Northwest crab prepared with Elliott's uncompromising standards. Please join us for Elliott's "Crack and Crush" event on March 24th, ask your server for details.

wild salmon

Wild vs. Farmed... We believe wild salmon has a more natural lifestyle and consequently has a better taste and texture than farmed. Our salmon are caught when they are still feeding through the natural food chain thus ensuring a deep, rich salmon flavor. That is why we "go wild" with salmon!

Elliott's is committed to serving only salmon from healthy non-threatened runs.

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| <p><input type="checkbox"/> Alaskan Troll King
Troll caught from the icy waters of Alaska and handled at sea with the highest quality standards of any salmon. 24.</p> | <p><input type="checkbox"/> Troll Ivory King
A white-king salmon is, after all, quite an oddity. No one is sure why about only one in 100 wild kings is white. 22.</p> |
| <p><input type="checkbox"/> Yukon River Keta
From the mighty Yukon River this is considered to be the finest fish caught by Yup'ik Eskimos, fishermen. 16.</p> | <p><input type="checkbox"/> Alaskan Sockeye
From the pure waters of Alaska. 18.</p> |

Salmon Preparations

Simply Grilled*
Lightly seasoned and basted with olive oil. Served with market vegetables and black pearl barley rice.

Alder Planked*
Seasoned with our house rub and baked on an alder plank. Served with grilled market vegetables and finished with smoked tomato onion beurre blanc.

Cajun Pan Seared*
Dusted with our Cajun spice and flash seared. Topped with roasted red pepper butter and served over creamy polenta and market vegetables.

Celebrating Washington Wine Month

Hogue Genesis Riesling, Columbia Valley 2007.

Rich and crisp with notes of mandarin orange, jasmine, and apricot with flavor of citrus and stone fruit. 9/gl Bttl. 36.

Chateau Ste. Michelle Marier Sauvignon Blanc, Columbia Valley 2007

Flavors of gooseberry and old world style mineral, with balanced acidity. 10/gl Bttl. 39.

Dusted Valley Chardonnay, Columbia Valley 2007

Subtle flavor of oak and butter with notes of fruit. 9/gl Bttl. 36.

Hogue Genesis Red Blend, Columbia Valley 2007.

Supple and generous with currant and blackberry flavors that linger on the refined finish. 9/gl Bttl. 36.

Elliott's Lunch Favorites

Bay Shrimp Louie Salad

Iceberg lettuce, bay shrimp, peppers, grilled asparagus, black olives, boiled egg and Louie dressing. 14.

Alaskan Halibut*

Halibut grill marked then poached in spicy coconut-lemon grass milk. Served with a forbidden rice cake and asian vegetables. 25.

Seafood Soba Noodles

Asian wheat noodles flash seared with bay shrimp, bay scallops, fin fish and Asian vegetables. Tossed with a sesame and soy sauce and finished with pickled ginger and sesame seeds. 15.

Elliott's Crab Favorites

Northwest Crab Celebration

Dutch Harbor King, Bairdi snow, and Dungeness crab cracked and served chilled with dipping sauces. Perfect for two. 54

Dungeness Crab Stack Salad

Dungeness crab meat mixed with sweet chili-lime sauce and layered with fresh avocado and grapefruit. Finished with broken citrus-chili vinaigrette. 14.

Mixed Crab Quesadilla

Dungeness, snow and Jonah crab, roasted Anaheim peppers, corn, onions, herbs and spices in flour tortillas. Served with guacamole, salsa and corn tortilla chips. 14.

Dungeness Crab Crusted Alaskan Coho Salmon*

Alaskan coho salmon grilled then baked with Dungeness crab, sauteed vegetables, Monterrey Jack and Parmesan cheeses. Finished with lemon chive beurre blanc and served with black pearl barley rice and market vegetables. 24.



**Consuming raw oysters or under cooked seafood or shellfish may increase your risk of food borne illness.*