

For Oyster Lovers

ELLIOTT'S SERVES THE FRESHEST OYSTERS SHUCKED TO ORDER.

See back for today's oyster list.

Appetizers

Potato Bread and Butter 3
Local artisanal bread with whipped butter.

Pan Fried Pacific Oysters15
Tartar sauce, Bourbon sauce.

Oysters Rockefeller16
Oysters baked with fresh spinach, Pernod, bacon, hollandaise sauce.

Dungeness Crab Leg Cocktail27
Crab leg sections, house cocktail, lemons. ∞

Calamari13
Lemon-garlic aioli.

Dungeness Crab and Shrimp Dip14
Artichoke hearts, spinach, warm bread.

Wild Mushroom Strudel13
Mushrooms, Oregon blue cheese, chèvre, phyllo crust, port wine reduction, fig chutney.

Crab Cakes18
Dungeness and Jonah crab, ocean shrimp, mango ketchup, Singapore chili, chayote-jicama slaw.

Tequila-Lime Mussels15
Tequila, fresh lime, jalapeño, cilantro, cream.

Steamed Manila Clams15
Garlic, butter, wine, basil, fennel, tomato.

Soups & Salads

Cup / Bowl

White Clam Chowder 4 / 6

Spicy Crab and Corn Chowder . . 6 / 10

Red Clam Chowder 4 / 6 ∞

Oyster Stew 5 / 9
Local oysters, cream, bacon, shallots, Tabasco, croutons.

Elliott's Pear House Salad 7
Mixed greens, NW pears, shallot, goat cheese, spiced walnuts, balsamic vinaigrette. ∞

Caesar Salad 7
Romaine lettuce, parmesan cheese, croutons, caesar dressing.

Chilled Gulf Prawn and Beet Salad . .14
Roasted beet, grilled charmoula marinated prawns, frisee lettuce, fried chick peas, smoked feta cheese, citrus segments. ∞

Spinach Salad 9
House smoked salmon, toasted almonds, jack cheese, button mushrooms, capers, shallot, rosemary-mustard vinaigrette.

General Manager:

Tom Arthur

Executive Chef:

Robert Spaulding

Chef:

Erika Nelson

Valet parking is available daily beginning at 5 PM.

Today's Market

Geoduck Salad* 17
Fresh clam, citrus sesame dressing, shredded vegetables, toasted cashews.

Crispy Seared Black Cod* 29
Smoked cod, glazed yams, Japanese broccoli, miso-dashi broth, yuzu butter.

Penn Cove Mussel Stew7
Roasted garlic, cream, basil, sherry, croutons.

Sea Bass Cheeks Picatta 19
Artichoke hearts, button mushroom, capers, garlic, shallots, white wine, butter. Served with asparagus.

Wild Pacific Salmon

OUR FINFISH OFFERINGS ARE ONLY FROM WILD, SUSTAINABLE RUNS. WE SERVE NO FARM-RAISED SALMON.

PREPARATIONS:

GRILLED:

Pomegranate butter, Oregon hazelnut-wild arugula pesto, roasted potatoes and onions, asparagus, pomegranate molasses. ∞

ALDER PLANKED:

House rub, grilled market vegetables, smoked tomato beurre blanc. ∞

CAJUN PAN SEARED:

Cajun spice, mango relish, fresno peppers, creamed beluga lentils.∞

King Salmon*31
Queen Charlotte Islands.

Alaskan Sockeye Salmon* 26
Bristol Bay, South West Alaska.

Alaskan Coho Salmon*29
South East Alaska.

Elliott's Crab Selections

OUR DUNGENESS CRAB IS SUPPLIED DIRECTLY FROM LOCAL WATERS AND IS DELIVERED THROUGHOUT THE WEEK.

DUNGENESS CRAB PREPARATIONS:

STEAMED CRAB:

Served hot with butter, mashed potatoes and market vegetables. ∞

SPICY CRAB: Marinated

in spices and grilled. An Elliott's original! Served with Asian vegetables and a jasmine rice cake.

CHILLED: Cocktail sauce, fried

corn on the cob, horseradish coleslaw. ∞

Half Dungeness Crab . . .29

Full Dungeness Crab . . 56

Alaskan Bairdi Crab Legs

Steamed whole leg sections with dipping butter, mashed potatoes and vegetables. ∞

Alaskan Red King Crab

Steamed with dipping butter, mashed potatoes and vegetables. ∞

Signature Sandwiches

Elliott Bay Burger*

Half-pound all natural Kobe beef burger, smoked Gouda cheese, arugula, tomato, caramelized onions, bbq aioli, fries.

Veggie burger available upon request.

Per Health Dept. recommendations, we prepare our burgers to 160 F.

Chicken and Bacon on Ciabatta

Grilled chicken breast, Gouda cheese, black pepper bacon, sun-dried tomato pesto mayo, tomato, arugula, toasted ciabatta bread, fries.

Blackened Rockfish Tacos

Salsa mayo, shredded cabbage, white corn tortillas, chips and salsa. ∞

Dungeness Crab & Shrimp Melt

Oven baked with artichoke hearts and melted Monterey Jack cheese. Served with fries.

Pesto Salmon Sliders

Grilled salmon basted with basil pesto and served open-faced on focaccia with tartar sauce and sliced tomato.

Smoked Salmon Salad Sandwich

House smoked salmon, celery, onion and mayonnaise with lettuce and tomato on rye bread. Served with potato chips.

Salmon Reuben*

House cured and smoked Alaskan salmon, Swiss cheese, house made sauerkraut, Russian dressing, thick cut Alsatian rye bread, fries.

Combinations

YOUR CHOICE OF A BOWL OF RED OR WHITE CLAM CHOWDER. SUBSTITUTE SPICY CRAB CHOWDER, ADD \$1.50. EXCLUDES MUSSEL & CAESAR COMBO.

Clam Chowder & Caesar Salad11

1/2 Alder Smoked Salmon Salad Sandwich & Caesar or Chowder12

Pesto Salmon Sliders & Caesar or Chowder 14

1/2 Crab and Shrimp Melt & Caesar or Chowder14

Mussels & Caesar Salad14

A great lunch combination. Fresh tequila-lime mussels paired with a classic Caesar salad.

Northwest Seafood Favorites

Pan Fried Pacific Oysters18
Tartar sauce, Bourbon sauce, mashed potatoes, market vegetables.

Blackened Pacific Rockfish16
Blackening spice, mango relish, creamed beluga lentils. ∞

Seafood Stew18
Fennel-clam broth, ling cod, seabass cheeks, manila clams, blue mussels, andouille sausage, roasted poblano peppers, potato, tomato, basil, chick peas, toasted baguette.

Wild Mushroom Pappardelle15
Fresh pasta, wild mushrooms, roasted butternut squash, brown butter, sage, pine nuts, Madeira jus.

Cioppino19
Alaskan True cod, Dungeness crab, grilled scallop, gulf prawn, Manila clams, mussels, bacon, tomato-herb broth.

Alaskan True Cod & Chips16
Ale battered, panko breaded, coleslaw, fries.

Seafood Yakisoba17
White shrimp, bay scallops, salmon, soy-ginger sauce, Asian seared vegetables, green onion.

Entree Salads

Grilled Seafood Salad

Wild Salmon, prawn, scallop and crab-corn relish, avocado, tomato, egg, dijon vinaigrette, mixed greens and romaine lettuce. ∞

Elliott's Steak Salad*

Mixed greens, dijon vinaigrette, caramelized onion, tomato, Oregon Blue cheese dressing, crispy sweet onions.

Blackened Idaho Trout

Rainbow trout, mixed greens, d'anjou pears, shallot, candied walnuts, balsamic dressing. ∞

Spinach Salad

House smoked salmon, toasted almonds, jack cheese, button mushrooms, capers, shallot, rosemary-mustard vinaigrette.

Sharable Seafood

Appetizer Tower 39
Crab cakes, calamari, crab and shrimp dip.

Celebration* (Chilled)

Dungeness crab, fresh shucked oysters, chilled gulf prawns, snow crab claws, mignonette, cocktail sauce. ∞

Ultimate* (Chilled)

Dungeness crab, fresh shucked oysters, smoked green lip mussels, smoked scallops, chilled gulf prawns, snow crab claws, spicy rémoulade, cocktail sauce, mignonette.

◇ ◇ Gluten free

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

2% surcharge will be added to each guest check to cover employer mandates. This is not a gratuity for services provided by employees.

Oyster Wines

All of these wines are an excellent match with oysters. Crisp and clean in style, they complement the flavor of the oyster, allowing you to enjoy the flavors of both.

Schramsberg Blanc de Blancs,
California 14/56

Chateau Ste Michelle Sauvignon Blanc,
Columbia Valley, 2015 9/36

Chateau de la Cantrie Muscadet Sevre et Maine,
France 2015..... 8/32

Foris Pinot Blanc, Oregon 2015 10/40

West Coast Pacific Oysters*

- | | | |
|--|--|---|
| ANCHOR BAY
Hood Canal, WA
Bag to Beach 2.75 | ✓ ELLIOTT'S SELECTS
Hood Canal, WA
Beach 2.75 | ✓ JAMESTOWN JADE
Sequim Bay, WA
Beach 2.75 |
| ✓ BARRON POINT
South Puget Sound, WA
Bag to Beach 2.75 | ✓ FANNY BAY
Baynes Sound, BC
Beach 2.75 | ✓ MIYAGI
Hood Canal, WA
Beach 2.75 |
| BAYNES SOUND
E. Vancouver Island, BC
Beach 2.75 | ✓ FLAPJACK POINT
Eld Inlet, WA
Bag to Beach 2.75 | ✓ PICKERING PASSAGE
South Puget Sound, WA
Bag to Beach 2.75 |
| ✓ CALM COVE
Hood Canal, WA
Intertidal Beach 2.75 | FISH POINT
North Puget Sound, WA
Beach 2.75 | PURPLE MOUNTAIN
Hood Canal, WA
Suspended Tray 2.75 |
| ✓ CHEF CREEK
E. Vancouver Island, BC
Suspended Tray 2.75 | GOLD POINT
Hood Canal, WA
Bag to Beach 2.75 | ✓ SISTER POINT
Hood Canal, WA
Bag to Beach 2.75 |
| ✓ CHURCH POINT
South Puget Sound, WA
Bag to Beach 2.75 | ✓ GRAHAM POINT
South Puget Sound, WA
Bag to Beach 2.75 | SNOW CREEK
Discovery Bay, WA
Suspended Tray 2.75 |
| ✓ COMPASS POINT
Samish Bay, WA
Beach 2.75 | ✓ HARSTINE ISLAND
South Puget Sound, WA
Bag to Beach 2.75 | SUN HOLLOW
South Hood Canal, WA
Beach 2.75 |
| ✓ CRANBERRY CREEK
Hood Canal, WA
Beach 2.75 | ✓ HAMMERSLEY INLET
South Puget Sound, WA
Bag to Beach 2.75 | SUNSET BEACH
South Puget Sound, WA
Beach 2.75 |
| DABOB BAY
Dabob Bay, WA
Beach 2.75 | ✓ HAMA HAMA
Hood Canal, WA
Beach 2.75 | TOTTEN PACIFIC
South Puget Sound, WA
Bag to Beach 2.75 |
| ✓ EAGLE ROCK
South Puget Sound, WA
Bag to Beach 2.75 | ✓ HUNTER POINT
South Puget Sound, WA
Beach 2.75 | WILDCAT
South Puget Sound, WA
Beach 2.75 |

Specialty Oysters*

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|---|---|--|
| ✓ BAYWATER SWEET
Hood Canal, WA
Bag on Beach
3.50 | ✓ JAMESTOWN OPAL
Sequim Opal, WA
Tumble Bag
3.75 | ✓ STELLAR BAY
Vancouver Island, BC
Suspended & Tumbled
3.75 |
| ✓ BLUE POOL
Hood Canal WA
Tumble Bag
3.75 | ✓ KUSSHI
Vancouver Island, BC
Suspended & Tumbled
3.75 | ✓ SWEETWATER FLAT
Lopez Island, WA
Subtidal Lagoon
3.75 |
| ✓ CHELSEA GEMS
South Puget Sound, WA
Tumble Bag
3.75 | SEA COW
Hammersley Inlet, WA
Bag to Beach
3.75 | TAMA UMI
Willapa Bay, WA
Tumbled Bag
3.50 |
| ✓ HUMBOLDT KUMAMOTO
Humboldt Bay, CA
Beach
3.50 | ✓ SEA NYMPH
Hammersley Inlet, WA
Bag to Beach
3.75 | ✓ TAYLOR KUMAMOTO
South Puget Sound, WA
Rack and Bag
3.50 |
| ✓ HUMP ISLAND
Ketchikan, AK
Suspended/Tumbled
3.75 | ✓ SHIGOKU PACIFIC
Willapa Bay, WA
Tumble Bag
3.75 | ✓ TAYLOR OLYMPIA
South Puget Sound, WA
Rack and Bag
3.50 |

Oyster Varieties

PACIFIC OYSTER* (CRASSOSTREA GIGAS)

ORIGINALLY FROM JAPAN, WIDELY CULTIVATED IN THE NORTHWEST SINCE THE 1920'S. DIFFERENT GROWING AREAS AND METHODS ALLOW ELLIOTT'S TO BRING THESE TO YOU AT THE PEAK OF THEIR SEASON.

KUMAMOTO OYSTER* (CRASSOSTREA SIKAMEA)

ORIGINATED IN SOUTHERN JAPAN, NOW GROWN IN THE PACIFIC NORTHWEST.

EASTERN OYSTER* (CRASSOSTREA VIRGINICA)

ORIGINALLY FROM THE EAST COAST AND NOW GROWN ON THE WEST COAST.

OLYMPIA OYSTER* (OSTREOLA CONCHAPHILA)

ONCE NEARLY EXTINCT, THIS IS THE ONLY OYSTER NATIVE TO THE WEST COAST.

EUROPEAN FLAT OYSTER* (OSTREA EDULIS)

ORIGINALLY FROM THE BELON RIVER IN BRITTANY FRANCE. THIS OYSTER WAS INTRODUCED TO THE UNITED STATES IN 1947.

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