



APPETIZERS

Grand Central Bakery Potato Bread
Baked fresh daily, served with whipped
butter. 8

Spicy Fried Shrimp
Sesame chili sauce. 17

Tequila Lime Mussels
Tequila cream sauce, jalapeños, lime,
cilantro, crostini. 21

Pan Fried Oysters
Tartar sauce, bourbon sauce. 18

Mushroom Strudel
Seared mushroom, gorgonzola, port-fig
reduction. 15

Dungeness Crab Cakes
Piquillo aioli, sweet corn-green apple
relish. 28

SOUPS & SALADS

White Clam Chowder
Northwest clams, cream, russet potato,
bacon, fresh herbs. 10

Spicy Crab & Corn Chowder
Sweet corn, bell pepper, tomato cream,
red potato. 14

House Salad
White balsamic vinaigrette, blue cheese,
shallot, apple, dried cranberries, candied
walnuts. GF 12

Caesar Salad
Caesar dressing, romaine, Parmesan
cheese, croutons. 10

Blackened Alaskan Salmon Caesar*
Caesar dressing, focaccia croutons,
tomato, sweet peppers. 24

Grilled Steak Salad
French dressing, Snake River Farms Gold
butcher's steak, tomato jam, bacon,
grilled onion, Oregon blue cheese. GF 28

BRUNCH ENTRÉES

Smoked Salmon Benedict
Poached egg, hollandaise, red and green bell pepper,
potato hash, English muffin. 28

Sweet Cream French Toast
Brioche bread, fresh strawberries and blackberries,
whipped cream. 22

Smoked Alaskan Salmon Scramble
Red onion, mushroom, whipped goat cheese, tomato,
potato hash. 24

King Crab Quiche
Served with potato hash. 26

LUNCH ENTRÉES

Roasted Alaskan Sockeye Salmon*
Alder plank, Elliott's house rub, grilled vegetables, smoked
tomato beurre blanc. GF 41

Seafood Pasta*
Pacific fin fish, prawns, mussels, clams, cashew pesto
cream, sun-dried tomato, peas, pecorino cheese. 29

Alaskan Cod & Chips
Ale batter, panko breading, horseradish coleslaw, fries. 24

Rockfish Tacos*
Sonoran seasoning, flour tortillas, black bean corn salsa,
cilantro, crispy dry slaw. Served with tortilla chips. 16

Elliott Bay Burger*
American Wagyu beef, smoked cheddar, arugula, tomato,
caramelized onion, BBQ aioli, fries. 25
Beyond Burger substitute available. 19

GF Gluten Free | *Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

A 20% service charge is included on each check. Your server earns 12% commission on gross sales and retains 100% on anything left on the tip line. The support team and kitchen collectively earn commissions and benefits of 8% on gross sales. The company retains 100% of the service charge; WA state law requires we collect tax on service charges.