

## 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 Oysters** . . . . .15  
Tartar sauce, Bourbon sauce.

**Oysters Rockefeller** . . . . .16  
Oysters baked with fresh spinach, Pernod, bacon, hollandaise sauce.

**Dungeness Crab Leg Cocktail** . . . . .27  
Crab leg sections, house cocktail, lemons. ∞

**Calamari** . . . . .13  
Lemon-garlic aioli.

**Dungeness Crab and Shrimp Dip** . . . .14  
Artichoke hearts, spinach, warm bread.

**Wild Mushroom Strudel** . . . . .13  
Mushrooms, Oregon blue cheese, chèvre, phyllo crust, port wine reduction, fig chutney.

**Crab Cakes** . . . . .18  
Dungeness and Jonah crab, ocean shrimp, mango ketchup, Singapore chili, chayote-jicama slaw.

**Tequila-Lime Mussels** . . . . .15  
Tequila, fresh lime, jalapeño, cilantro, cream.

**Steamed Manila Clams** . . . . .15  
Garlic, butter, wine, basil, fennel, tomato.

## Soups & Salads

Cup / Bowl

**White Clam Chowder** . . . . . 6 / 8

**Spicy Crab Chowder** . . . . . 6 / 10

**Red Clam Chowder** ∞ . . . . . 6 / 8

**Elliott's Pear House Salad** . . . . . 8  
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

**Yellow Tail Crudo\*** . . . . . 14  
Avocado mousse, hibiscus vinaigrette, fresno chile, cilantro, smoked almonds.

**Fresh Seared Halibut\*** . . . . .35  
Crispy pancetta, English pea puree, chipotle oil, mixed wild mushrooms.

**Fresh Pan Roasted Sturgeon\*** . . . . .32  
Roasted corn polenta, black trumpet mushroom-nettle ragu, lemon-garlic butter.

## 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.

## 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. ∞

**CHILLED:** Cocktail sauce, fried corn on the cob, horseradish coleslaw. ∞

**Half Dungeness Crab** . . .29

**Full Dungeness Crab** . . . 56

**Alaskan Bairdi Crab Legs** . . . . . 47

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

**Alaskan Red King Crab** . . . . . 72

Steamed with dipping butter, mashed potatoes and vegetables. ∞

## Signature Sandwiches

**Elliott Bay Burger\*** . . . . .15

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** . . . .15

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

**Rockfish Tacos** . . . . .14

Jerk seasoned rockfish, avocado cream, pickled mango, cilantro, tortilla chips.

**Dungeness Crab & Shrimp Melt** . . . . 17

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

**Pesto Salmon Sliders** . . . . .16

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

**Smoked Salmon Salad Sandwich** . . . 14

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

**Salmon Reuben\*** . . . . .17

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 Salad** . . . . .11

**1/2 Alder Smoked Salmon Salad Sandwich & Caesar or Chowder** . . . . .12

**Pesto Salmon Sliders & Caesar or Chowder** . . . . . 14

**1/2 Crab and Shrimp Melt & Caesar or Chowder** . . . . .14

**Mussels & Caesar Salad** . . . . .14  
A great lunch combination. Fresh tequila-lime mussels paired with a classic Caesar salad.

## Northwest Seafood Favorites

**Pan Fried Pacific Oysters** . . . . .18  
Tartar sauce, Bourbon sauce, mashed potatoes, market vegetables.

**Blackened Pacific Rockfish** . . . . .16  
Blackening spice, mango relish, creamed beluga lentils.

**Wild Mushroom Pappardelle** . . . . .15  
Fresh pasta, wild mushrooms, roasted butternut squash, brown butter, sage, pine nuts, Madeira jus.

**Cioppino** . . . . .19  
Alaskan True cod, Dungeness crab, grilled scallop, gulf prawn, Manila clams, mussels, bacon, tomato-herb broth.

**Alaskan True Cod & Chips** . . . . .18  
Ale battered, panko breaded, coleslaw, fries.

**Seafood Yakisoba** . . . . .17  
White shrimp, bay scallops, salmon, soy-ginger sauce, Asian seared vegetables, green onion.

## Entree Salads

**Grilled Seafood Salad** . . . . . 20

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

**Elliott's Steak Salad\*** . . . . .18

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

**Spinach Salad** . . . . .14

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)** . . . . . 73

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

**Ultimate\* (Chilled)** . . . . .124

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	✓ MIRADA Hood Canal, WA Beach 2.75
✓ BARRON POINT South Puget Sound, WA Bag to Beach 2.75	✓ ELD INLET South Puget Sound, WA Bag to 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	✓ GOLD POINT South Hood Canal, WA Beach 2.75	✓ PURPLE MOUNTAIN Hood Canal, WA Tumble Bag 2.75
CHEF CREEK E. Vancouver Island, BC Suspended Tray 2.75	GOLDEN MANTLE Strait of Georgia, BC Suspended Tray 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
✓ CRANBERRY CREEK Hood Canal, WA Beach 2.75	✓ HARSTINE ISLAND South Puget Sound, WA Bag to Beach 2.75	✓ SUN HOLLOW South Hood Canal, WA Beach 2.75
✓ DEER CREEK South 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	✓ TOTEM POINT Hood Canal, WA Beach 2.75

## Specialty Oysters\*

BAYWATER SWEET Hood Canal, WA Bag on Beach 3.50	✓ HUMBOLDT KUMAMOTO Humboldt Bay, CA Beach 3.50	✓ SWEETWATER FLAT Lopez Island, WA Subtidal Lagoon 3.75
BLUE POOL Hood Canal WA Tumble Bag 3.75	✓ HUMP ISLAND Ketchikan, AK Suspended/Tumbled 3.75	✓ TAYLOR KUMAMOTO South Puget Sound, WA Rack and Bag 3.50
✓ CAPITAL South Puget Sound, WA Tumble Bag 3.75	KUSSHI Vancouver Island, BC Suspended & Tumbled 3.75	✓ TAYLOR OLYMPIA South Puget Sound, WA Rack and Bag 3.50
✓ CHELSEA GEMS South Puget Sound, WA Tumble Bag 3.75	✓ SHIGOKU PACIFIC Willapa Bay, WA Tumble Bag 3.75	✓ TOTTEN VIRGINICA South Puget Sound, WA Rack and Bag 3.75
NETARTS BAY Netarts Bay, OR Tumble Bag 3.75	STELLAR BAY Vancouver Island, BC Suspended & Tumbled 3.75	✓ WILLAPA Willapa Bay, WA Tumbled 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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