



Where Seattle Goes for Seafood

SHARABLE PLATES

Each plate serves 2-3 guests.

Spicy Fried Shrimp

Sesame-chili sauce. 16

Swordfish Ceviche

Tortilla chips. 21

Garlic Manila Clams

White wine, tomato, basil, butter, lemon. 19

Tequila Lime Mussels

Jalapeño, cilantro, cream. 18

Elliott's Shellfish Celebration (served up to 5)

(10) oysters on the half shell, half shell scallops, poached prawns, snow crab claws. GF 98

HORS D'OEUVRES

Minimum of 2 dozen per item, priced per dozen.

Chilled Prawns

Classic cocktail sauce. GF 50

Smoked Salmon Mousse Puff

GF 45

Coconut Tempura Prawns

Sweet chili sauce. 50

Thai Chicken Skewers

Curry marinated, spicy peanut sauce. 45

Seared Ahi Skewers

Blackened tuna, garlic-sesame tzatziki. GF 55

Tapenade Crostini

Olive tapenade, wild mushroom "butter", garlic, capers. Vegan 35

Elliott's Crab Cakes

Dungeness, red & snow crab, chili-lime sauce. 95

Crab Stuffed Mushrooms

Lump crab stuffed inside jumbo button mushroom. 45

Northwest Oyster Tower

(4) dozen chef selected oysters on a half shell with iced mignonette. 168

Smoked Seafood Platter

Seared chilled scallops, smoked salmon, snow crab claws, blackened ahi tuna, poached prawns. 140

Artisan Cheese Tray

Domestic and foreign cheeses and wafer crackers. 4 per guest



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STARTERS

Please select two starters for your guests to choose from.

Clam Chowder

New England style with surf clams & bacon.

Crab & Corn Chowder

Red bell pepper, potatoes, sherry, cream.

Elliott's House Salad

Pear, candied walnuts, gorgonzola, white balsamic vinaigrette.

Caesar Salad

Shaved Parmesan cheese, focaccia croutons, house made dressing.

ENTRÉES

Entrée pricing includes starter & dessert courses.

Please select five entrées for your guests to choose from.

Each entrée served with seasonal accompaniments.

Roasted Wild Pacific King Salmon*

Brown sugar rub. 75

Fresh Pan Roasted Swordfish*

Prosciutto wrapped. 75

Elliott's Crab Cakes

Three cakes. 75

14 oz. Ribeye Steak*

Maître d'butter. 90

Pan Roasted Bistro Chicken Breast

Marinated bone-in chicken, pan jus. 65

Steamed Whole Dungeness Crab

Melted butter, seasonal potatoes, market vegetables. MP

Herb Brined Sturgeon*

Maître d'butter, whipped yam, Brussels sprouts, peppercorn sauce. 70

Grilled New Bedford U-10 Scallops*

Seasonal risotto. 75

8oz. Filet Mignon*

Maître d'butter. 90

Chef's Seasonal Vegan Entrée Selection 55

ADDITIONS

Added for your guests to choose from.

Items in addition to entree price.

New Bedford Scallops

Garlic-herb butter. 35

Crab Oscar

Crab meat, asparagus, bearnaise sauce. 35

Prawn Scampi

Garlic-herb butter. 25

DESSERTS

All three options included for your guests to choose from.

Seasonal Chocolate

Seasonal Cheesecake

Seasonal Fruit

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.