



Where Seattle Goes for Seafood

## HORS D'OEUVRES

Minimum of 2 dozen per item.  
Priced per dozen.

### **Chilled Prawns**

Classic cocktail sauce. DF 50

### **Spicy Fried Shrimp**

Sesame-chili sauce. 50

### **Coconut Tempura Prawns**

Sweet chili sauce. DF 50

### **Thai Chicken Skewers**

Traditional marinade, spicy peanut sauce. 45

### **Seared Ahi Skewers**

Blackened tuna, garlic-sesame tzatziki. GF 55

### **Tomato Jam Crostini**

Balsamic reduction, fresh basil. Vegan 35

### **Elliott's Crab Cakes**

Chili-lime sauce. 95

### **Crab Stuffed Mushrooms**

Button mushrooms. 50

## PLATTERS

### **Artisan Cheese Tray**

Domestic and foreign cheeses and wafer crackers. 4 per guest

### **Seasonal Ceviche Platter\***

Tortilla chips. DF 120 serves 25

### **Chilled Seafood Platter\***

Seared chilled scallops, smoked salmon, snow crab claws,  
blackened ahi tuna, poached prawns. DF 140 serves 25

### **Northwest Oyster Tower\***

(4) dozen chef selected oysters on a half shell, iced mignonette. DF 192

### **Oyster Bar\***

Upgrade your event by adding a private shucker.  
Oysters are charged on consumption. DF 100 per hour



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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**

Seasonal preparation.

**Caesar Salad**

Shaved Parmesan cheese, focaccia croutons, house made dressing.

**LUNCH ENTRÉES**

Entrée pricing includes starter & entrée courses.

Please select five entrées for your guests to choose from.

**Alaskan True Cod Fish & Chips**

Ale batter, panko breading, horseradish coleslaw, fries. 45

**Blackened Sockeye Salmon Caesar\***

House dressing, focaccia croutons, tomato, sweet peppers. 35

**Elliott Bay Burger\***

American Wagyu beef, smoked cheddar, arugula, tomato, caramelized onion, BBQ aioli, fries. 35

*Beyond Burger substitute available.*

**Smoked Salmon Rueben**

Cured Alaskan salmon, Swiss, house made sauerkraut, Russian dressing, Grand Central sourdough rye, fries. 35

**Blackened Pacific Rockfish\* GF**

Seasonal accompaniments. 45

**Roasted Alaskan Keta Salmon\* GF**

Seasonal accompaniments. 50

**Pan Roasted Bistro Chicken Breast GF**

Seasonal accompaniments. 45

**Rockfish Tacos**

Sonoran seasoned, avocado cream, salsa, pickled jalapeno, cilantro, tortilla chips. 35

**Pan Fried Pacific Oysters**

Tartar, bourbon sauce, roasted potatoes, seasonal vegetables. 45

**Chef's Seasonal Vegan Entrée Selection 35**

**ADDITIONS**

Added for your guests to choose from.

Items in addition to entree price.

**Bairdi Crab Cluster GF 45**

**New Bedford Scallops\* GF**

Garlic-herb butter. 45

**Prawn Scampi GF**

Garlic-herb butter. 35

**DESSERTS**

Add on dessert course. 10

**Seasonal Chocolate**

**Seasonal Cheesecake**

**Seasonal Fruit**

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



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**Crab & Corn Chowder**

Red bell pepper, potatoes, sherry, cream.

**Elliott's House Salad**

Seasonal preparation.

**Caesar Salad**

Shaved Parmesan cheese, focaccia croutons, house made dressing.

**DINNER 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, seasonal accompaniments. MP

**Grilled Pacific Halibut\***

Seasonal accompaniments. MP

**Elliott's Crab Cakes**

Three cakes. 75

**Grilled New Bedford U-10 Scallops\***

Seasonal risotto. 75

**Steamed Whole Dungeness Crab**

Melted butter. MP

**The Golden King Crab**

Maître d'butter. 135

**14 oz. Ribeye Steak\***

Maître d'butter. 90

**8oz. Filet Mignon\***

Maître d'butter. 90

**Pan Roasted Bistro Chicken Breast GF**

Seasonal accompaniments. 65

**Chef's Seasonal Vegan Entrée Selection 55**

**ADDITIONS**

Added for your guests to choose from.

Items in addition to entree price.

**Bairdi Crab Cluster GF 45**

**New Bedford Scallops\* GF**

Garlic-herb butter. 45

**Prawn Scampi GF**

Garlic-herb butter. 35

**DESSERTS**

All three options included for your guests to choose from.

Seasonal Chocolate

Seasonal Cheesecake

Seasonal Fruit

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**LARGE PARTY WINE**

**Please select one white and one red from your preferred tier below.**

Optional sparkling additions included.

**TIER ONE | 50 per bottle**

**Sparkling**

Treveri Cellars, Brut, Yakima Valley, WA

Fresh and fruity with green apple, apricot, lemon and a touch of brioche.

**White**

Frenzy, Sauvignon Blanc, Marlborough, NZ

Crisp and vibrant with hints of peach, grapefruit, lime and fresh cut grass.

Argyle, Chardonnay, Willamette Valley, OR

Lemon blossom, white peach, and mineral with a creamy texture.

**Red**

Terre Blondes, Gamay de Loire, Loire Valley, FR

Fresh and juicy with crunchy red berries, florals and a touch of earth with soft tannins.

Abby Page, Cabernet Sauvignon, Columbia Valley, WA

Rich and full bodied with blackberry, boysenberry and oaked spice.

**TIER TWO | 65 per bottle**

**Sparkling**

Lucien Albrecht, Brut, Crémant d'Alsace, FR

Floral with ripe stone fruit, a creamy texture and delicate bubbles.

**White**

Elk Cove, Pinot Gris, Willamette Valley, OR

Crisp and aromatic with nectarine, white flower, orange peel, ginger and thyme.

Avennia, Sauvignon Blanc, Yakima Valley, WA

Lively and fresh with white grapefruit, passion fruit and sweet spring herbs.

L'Ecole No 41, Chardonnay, Columbia Valley, WA

Creamy and fresh with ripe pear, lemon and green apple.

**Red**

Broadly, Pinot Noir, Willamette Valley, OR

Soft, floral and juicy with sweet red fruit and subtle earth notes.

Raul Perez 'Ultreia St. Jacques', Mencía, Bierzo, SP

Black cherry, plum, dried earth and black pepper with supple tannins.

Block Wines, Cabernet Sauvignon, Horse Heaven Hills, WA

Full body and structure with black fruit, chocolate, leather, mint and dried herbs.



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