

For Oyster Lovers

ELLIOTT'S SERVES THE FRESHEST OYSTERS SHUCKED TO ORDER.

See back for today's oyster list.

Starters

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 Dip . . . 14
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, sesame slaw, ginger-lime beurre blanc.

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

Clams and Smoked Sausage15
Manila clams, andouille sausage, tomato-bacon broth, jalapeño.

Soups & Salads

Cup / Bowl

White Clam Chowder 6 / 8

Spicy Crab Chowder 6 / 10

Red Clam Chowder ∞ 6 / 8

Elliott's House Salad 8
Mixed greens, NW strawberries, shallot, goat cheese, toasted hazelnuts, white balsamic vinaigrette. ∞

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

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

Spicy King Crab Salad 17

Fresh vegetables and herbs, Alaskan crab, toasted cashews, sesame-citrus dressing,

Heirlooms and Burrata Cheese 14

Ricotta filled mozzarella cheese, basil pesto, heirloom tomatoes, balsamic dressing, hazelnut, smoked salt. ∞

Spicy Shrimp and Andouille Pasta 18

Farfalle pasta, rock shrimp, smoked sausage, roasted garlic cream, sundried tomato, rapini, sage, pinenuts, parmesan.

Wild Pacific Salmon

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

Grilled Columbia River King Salmon*34
Edamame succotash, lemon herb butter, spring pea pistou, crispy shallot.

Grilled Alaskan Coho Salmon* 29
Sundried tomato butter, mushroom-asparagus risotto, basil pesto, crispy shallot.

Planked Sockeye Salmon*26
Bristol Bay, South West Alaska. House rub, grilled market vegetables, smoked tomato beurre blanc.∞

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 . . . 32

Full Dungeness Crab . . 64

Alaskan Bairdi Crab Legs 52

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

Alaskan Red King Crab 76

Steamed with dipping butter, mashed potatoes and vegetables. ∞

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 Tacos14

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

Dungeness Crab & Shrimp Melt . . . 18

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

Pesto Salmon Sliders16

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 Salad13

1/2 Alder Smoked Salmon Salad Sandwich & Caesar or Chowder13

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.

Entrees

Pan Fried Pacific Oysters18

Tartar sauce, Bourbon sauce, mashed potatoes, market vegetables.

Blackened Pacific Rockfish16

Blackening spice, mango relish, creamed beluga lentils.

Wild Mushroom Pappardelle16

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

Alaskan True Cod & Chips18

Ale battered, panko breaded, coleslaw, fries.

Spicy Shrimp Caesar Wrap 15

Bay Shrimp, Cajun seasoning, romaine lettuce, parmesan cheese, croutons, tomato, house dressing, spinach tortilla and potato chips.

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 shallot.

Spinach Salad14

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

For The Table

Appetizer Tower 39

Crab cakes, calamari, crab and shrimp dip.

Celebration* (Chilled) 75

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

Ultimate* (Chilled)125

Dungeness crab, fresh shucked oysters, smoked green lip mussels, smoked scallops, chilled 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 14/63

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*

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|--|--|---|
| ANCHOR BAY
Hood Canal, WA
Bag to Beach 2.75 | ✓ ELLIOTT'S SELECTS
Hood Canal, WA
Beach 2.75 | ✓ MIDNIGHT BAY
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 | ✓ OLYMPIC
Hood Canal, WA
Beach 2.75 |
| BAYNES SOUND
E. Vancouver Island, BC
Beach 2.75 | ✓ FANNY BAY
E. Vancouver Island, BC
Bag to Beach 2.75 | ✓ PICKERING PASSAGE
South Puget Sound, WA
Bag to Beach 2.75 |
| ✓ CALM COVE
Hood Canal, WA
Beach 2.75 | ✓ FLAPJACK POINT
Eld Inlet, WA
Bag to Beach 2.75 | ✓ PURPLE MOUNTAIN
Hood Canal, WA
Bag to Beach 2.75 |
| CHEF CREEK
E. Vancouver Island, BC
Suspended Tray 2.75 | GOLD POINT
South Hood Canal, WA
Beach 2.75 | SNOW CREEK
Discovery Bay, WA
Suspended Tray 2.75 |
| CHURCH POINT
South Puget Sound, WA
Bag to Beach 2.75 | ✓ GRAHAM POINT
South Puget Sound, WA
Bag to Beach 2.75 | ✓ SUMMERSTONE
Hood Canal, WA
Beach 2.75 |
| COMPASS POINT
Samish Bay, WA
Tumble Bag 2.75 | ✓ HARSTINE ISLAND
South Puget Sound, WA
Bag to Beach 2.75 | SUN HOLLOW
South Hood Canal, WA
Beach 2.75 |
| ✓ CUMMINGS POINT
South Puget Sound, WA
Bag to 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 | MIRADA
Hood Canal, WA
Beach 2.75 | TOTEM POINT
Hood Canal, WA
Beach 2.75 |

Specialty Oysters*

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|---|---|--|
| ✓ AMETHYST
Humboldt Bay, CA
Tumble Bag
3.75 | ✓ JAMESTOWN SAPPHIRE
Sequim, WA
Tumble Bag
3.75 | ✓ SEA COW
Hammersley Inlet, WA
Tumble Bag
3.75 |
| ✓ CAPITAL
South Puget Sound, WA
Tumble Bag
3.75 | KUSSHI
Vancouver Island, BC
Tumble Bag
3.75 | ✓ STELLAR BAY
Vancouver Island, BC
Tumble Bag
3.75 |
| ✓ CHELSEA GEMS
South Puget Sound, WA
Tumble Bag
3.75 | ✓ MEISHI
Samish Bay, WA
Tumble Bag
3.75 | TAYLOR KUMAMOTO
South Puget Sound, WA
Rack and Bag
3.75 |
| ✓ HUMBOLDT KUMAMOTO
Humboldt Bay, CA
Beach
3.75 | NETARTS BAY
North Coast, OR
Suspended & Tumbled
3.75 | ✓ WILLAPA
Willapa Bay, WA
Tumbled Bag
3.75 |
| HUMP ISLAND
Ketchikan, AK
Suspended/Tumbled
3.75 | ✓ SHIGOKU PACIFIC
Willapa Bay, WA
Tumble Bag
3.75 | ✓ 38 NORTH
Chesapeake Bay MD
Beach
3.75 |

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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