



## Appetizer Towers & Platters

**Elliott's Shellfish Celebration** | *Ten chef's selection fresh shucked oysters with mignonette sorbet, half shell scallops, prawns, snow crab claws with cocktail sauce.* 90

**Assorted Seafood Platter** | *A combination of Elliott's signature seafood items. Smoked salmon, crab cocktail, poached prawns, seared scallops.* 190

**Northwest Oyster Tower** | *4 dozen chef selected oysters on the ½ shell with iced champagne mignonette.* 132

**Elliott's Crab Dip Platter** | *With toasted potato bread.* 100

**Poached Prawn Platter** | *3 pounds of large ocean prawns with zesty cocktail sauce.* 135

**Cured Salmon Lox Platter** | *Served with pickled onions, cucumber caper relish and whipped horseradish cream cheese.* 85

**Vegetable Crudit ** | *Oregon Blue Cheese dip.* 36

**Domestic & Artesian Cheese Display** | *A selection of domestic and foreign cheeses and wafer crackers.* 76

**Baked Brie Cheese** | *Triple cream French Brie encased in puff pastry served with fresh fruit and assorted wafer crackers.* 75

## Hosted Oyster Bar

Personalize your event with a private oyster bar for your group. Shucked to order by one of Elliott's professional oyster chefs available for interaction and questions. Oysters are menu price by the dozen based on varieties selected.

*Attendant fee of \$100 for oyster chef and setup, shucked oysters.  
Minimum order: 4 dozen oysters*

\*Consuming raw oysters or uncooked seafood or shellfish may increase your risk of foodborne illness.



## **Appetizer by the Dozen**

*(Two Dozen Minimum per Selection)*

**Mission Fig Pastry** | *Roquefort and goat cheeses, crisp puff pastry, sliced figs, honey.* 25

**Coconut Prawns** | *Dipped in coconut tempura batter and coated with coconut. Served with sweet chili dipping sauce.* 34

**Smoked Salmon Tartlets** | *Smoked salmon, artichoke hearts, jack cheese and fresh spinach.* 39

**Dungeness Crab Stuffed Mushrooms** | *Dungeness and lump crab stuffed inside jumbo button mushrooms and oven baked.* 39

**Elliott's Crab Cakes** | *Dungeness, Jonah & red crab, spicy pepper sauce.* 86

**Pepper Bacon Wrapped Scallops** | *Seared and topped with smoked tomato-onion beurre blanc and chive.* 72

**Thai Chicken Skewers** | *Yellow curry marinated chicken skewers grilled and served with spicy peanut sauce.* 36

**Crab Strudel** | *Creamy filo wrapped crab & spinach, balsamic reduction.* 42

## **Cold Selections**

**Seared Ahi Tuna Canapes** | *Blackened seared ahi tuna sliced and served on cucumber with wasabi-lime sour cream.* 46

**Tomato Crostini** | *Grilled potato bread, tomato jam, creamy goat cheese, balsamic reduction.* 28

**Steak Oscar Crostini** | *Chilled grilled prime top sirloin topped with Dungeness crab and bearnaise sauce.* 52

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## Elliott Bay Menu

Per Person: 95

### Starters

**Cup of Chowder** | *Choice of New England style chowder.*

**Elliott's House Salad** | *Mixed greens, seasonal fruit, shallots, cheese, seasonal vinaigrette. GF*

**Caesar Salad** | *Romaine lettuce tossed with Parmesan, croutons, classic Caesar dressing.*

### Entrées

**Seasonal Vegetarian** | *Chef's selection.*

**Grilled Marinated Chicken** | *Bone-in chicken breast marinated in thyme and garlic, natural pan jus, seasonal potatoes, market vegetables. GF*

**Alaskan King Salmon Oscar\*** | *Pan seared King salmon topped with crab meat, bearnaise, seasonal potatoes, market vegetables.*

**Alaskan King Salmon & Scallops or Prawns** | *Grilled salmon basted with lemon-herb butter paired with grilled scallops or prawns, seasonal potatoes, market vegetables. GF*

**Elliott's Surf & Turf** | *Grilled ribeye & prawn scampi, seasonal potatoes, market vegetables.*

**Whole Dungeness Crab** | *Steamed, melted butter, seasonal potatoes, market vegetables. GF*

### Desserts

**Seasonal Chocolate**

**Seasonal Cheesecake**

**Seasonal Dessert**

**Olympic Mountain Ice Cream** | *Choice of Madagascar Vanilla or Ice Cream of the Day. GF*

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## Olympic Menu

Per Person: 75

### Starters

**Cup of Chowder** | *Choice of New England style chowder.*

**Elliott's House Salad** | *Mixed greens, seasonal fruit, shallots, cheese, seasonal vinaigrette. GF*

**Caesar Salad** | *Romaine lettuce tossed with Parmesan, croutons, classic Caesar dressing.*

### Entrées

**Seasonal Vegetarian** | *Chef's selection.*

**Grilled Marinated Chicken** | *Bone-in chicken breast marinated in thyme and garlic, natural pan jus, roasted potatoes, market vegetables. GF*

**Pacific Rockfish** | *Seasonal preparation.*

**Grilled Scallops or Prawns** | *Seasonal risotto. GF*

**Pan Fried Oysters** | *Roasted potatoes, market vegetables, bourbon, tartar sauce.*

**Alaskan Sockeye Salmon** | *Grilled, lemon-herb butter, seasonal accompaniments. GF*

**Grilled Ribeye** | *Maitre d'butrer, roasted potatoes, market vegetables. GF*

### Desserts

**Seasonal Chocolate**

**Seasonal Cheesecake**

**Seasonal Dessert**

**Olympic Mountain Ice Cream** | *Choice of Madagascar Vanilla or Ice Cream of the Day. GF*

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