

Waterfront Seafood Grill

Small Plates

- WATERFRONT SEAFOOD CHOWDER 12.
shrimp, clams, fresh seasonal fish, bacon
- CHILLED GAZPACHO 12.
avocado, tequila lime sorbet, dungeness crab
- PANCETTA WRAPPED PRAWNS 17.
grilled over live coals and doused with golden raisin and scallion pesto
- DUNGENESS CRAB CAKE 18.
almonds, lemon, avocado, tomatoes, extra virgin olive oil, old bay
- CRISPY DEEP FRIED CALAMARI 12.
sriracha aioli, fried lemons, chives
- AHI TUNA TEMPURA 16.
wasabi cream, pickled ginger, ponzu
- WICKED SHRIMP 16.
spicy hot, grilled bread
- WHOLE LEAF CAESAR SALAD 12.
creamy anchovy and lemon dressing, parmigiano reggiano, hand torn croutons
- SEASONAL MIXED GREENS 10.
warm pecan crusted goat cheese, baby red and yellow tomatoes, red pepper vinaigrette
- DUNGENESS CRAB & AVOCADO SALAD 14.
bibb lettuce, scallion yogurt dressing

Oysters

- RAINIER, WA ♦ 3.
SISTER POINT, WA ♦ 3.
KUMAMOTO, CA ♦ 3.
KUSSHI, BC ♦ 3.
SUNSET BEACH, WA 3.

west indian cocktail sauce, mignonette

Shellfish

SEAFOOD INDULGENCE

SMALL 50. / LARGE 100.

maine lobster, chilled prawns, barents sea red king crab legs, dungeness fry legs, oysters, ahi sashimi, wasabi and red tobikos

- DUNGENESS CRAB COCKTAIL 18.
pure dungeness, west indian cocktail sauce
- JUMBO PRAWN & CRAB COCKTAIL 18.
sweet shellfish, west indian cocktail sauce
- JUMBO PRAWN COCKTAIL 16.
wild prawns, west indian cocktail sauce
- STEAMED MANILA CLAMS 14.
roast fennel and tomatoes, crisp bacon, lemon zest, garlic, pernod

Large Plates

vegetarian options are always available

- REVOLUTIONARY PRAWN SCAMPI 24.
spicy garlic lemon herb butter, orzo pasta, sauteéd spinach
- GRILLED PACIFIC SWORDFISH 29.
lemon aioli, smoked bacon, concasse tomatoes, basil
- GRILLED ALASKAN KING SALMON 36.
pickled red onions, petite herbs, lemon butter
- SEARED DIVER SCALLOPS 32.
green chile, cilantro, polenta, tomatillos, chipotle, lime, almonds
- SEARED SASHIMI GRADE AHI TUNA 32.
black and white sesame seed crust, napa cabbage, hot ponzu

- STUFFED WILD BAJA PRAWNS 35.
dungeness crab, shrimp, basil, roasted piquillo pepper coulis
- THAI SEAFOOD STEW 28.
fresh fish, shellfish, jasmine rice, red thai curry, coconut ginger broth
- GRILLED ALASKAN HALIBUT 34.
arugula, mint, fennel, grapefruit, blood orange butter
- CRISPY SOFT SHELL CRABS 36.
asparagus, capers, lemon, red potatoes, tarragon

SEAFOOD BACCHANALIA

designed for two 136.

grilled wild king salmon, steamed lobster tail, diver sea scallops, grilled wild prawns, red king crab leg



**Happy Anniversary
Waterfront
Seafood Grill !
Thank you for the
wonderful 10 years!
Here's to many
more to come!**

We love you here!



ONE POUND MAINE LOBSTER TAILS 69.
steamed, black truffle aioli, lemon butter

BARENTS SEA RED KING CRAB LEGS 68.
watercress, black truffle aioli, lemon butter

28-day dry-aged *Certified Angus Beef*®
blue cheese butter, roasted shallots, demi glace

18 OUNCE FRENCHED RIB STEAK 49.

14 OUNCE NEW YORK STEAK 46.

8 OUNCE FILET MIGNON 45.

ADD 8 OUNCE MAINE LOBSTER TAIL 45.
lemon butter, truffle aioli

ADD BARENTS SEA KING CRAB LEG 35.
lemon butter, truffle aioli

Sharable Sides

- STEAMED GREEN BEANS 9.
almonds, bacon, roast peppers
- SUMMER VEGETABLES 10.
squash, zucchini, peppers, basil

- MACARONI AND CHEESE 9.
black truffle, parmigiano reggiano
add dungeness crab 9.
- SWEET ROASTED YELLOW CORN 9.
chipotle lime butter

LOBSTER MASHED POTATOES 18.
lobster sauce, chives

ROASTED GARLIC MASHED POTATOES 8.
sweet butter, chives