

ALL WATER

SEAFOOD & OYSTER BAR



5pm
to
10pm

2024 SPRING SEATTLE RESTAURANT WEEK 3 COURSE MENU / 50

COURSE ONE

(choice of one)

ASIAN TUNA TACOS IN SPICY MISO TUILES
sesame, soy, ginger

ROASTED GOLDEN BEET SALAD
fresh grapefruit, honey, mint

STEAMED CLAMS IN GARLIC SHOYU BROTH
japanese shimeji mushrooms, cilantro

COURSE TWO

(choice of one)

PAN SEARED WILD ALASKAN HALIBUT
mushroom and sweet pea risotto, crispy leeks

SEAFOOD RAGU
tomato, shellfish and saffron broth, jumbo shrimp, scallops, clams, mussels,
black cod

SLOW ROASTED ARTICHOKE HEARTS
spicy pecans, roasted butternut squash and mushroom stew

COURSE THREE

(choice of one)

CHOCOLATE GRAND MARNIER MOUSSE

CRÈME BRÛLÉE CHEESECAKE
fresh local berries

