

FIRST TASTES

Mushroom Bisque / 12

roasted mushroom relish, crispy fried leeks, crème fraîche

Marinated Lacinato Kale Salad / 14

shaved brussels sprouts, washington apple, pepitas, citrus breadcrumb, ricotta salata, cider vinaigrette

Arugula & Endive Salad / 14

washington pear, medjool dates, candied pecans, rogue smoked blue cheese, white balsamic vinaigrette

BLT Salad / 15

candied bacon, green chile ranch, vine-ripened tomato, chilled iceberg, sherry & bacon vinaigrette

Caesar Salad / 14*

baby romaine, pecorino romano, herbed croutons, classic dressing

Burrata / 16

citrus, roasted beets, beet purée, hazelnut, lemon olive oil, griddled fig-hazelnut bread

Dungeness Crab & Shrimp Cake / 19

crab & lemongrass reduction, tomato jams

Pan-Roasted Clams & Mussels / 16

tomato, garlic, coconut, calabrian chile, lime, cilantro, grilled bread

Gnocchi / 16

goat cheese & winter squash fondue, foraged mushrooms, roasted delicata squash, reggiano, fried kale

Artisan Breads / 4

sea salted butter

SIMPLY PUT

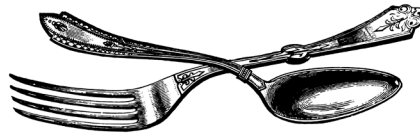
roasted tomato, chimichurri

Sautéed King Salmon / 36*

Sautéed Diver Scallops / 36*

8 oz. Filet Mignon / 42*

18 oz. Ribeye / 52*



ADD TO ANY PLATE

Prawns / 12 | Scallops / 14 | Dungeness Crab / 14 | King Crab / 16
sautéed with citrus herb butter

Oscar-Style / 12

dungeness crab, asparagus, béarnaise

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

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BY LAND

Roasted Skagit Valley Half Chicken / 32
sautéed vegetables, thyme jus, grilled lemon

Pappardelle / 35

slow-roasted berkshire pork, foraged mushroom,
chard, pecorino romano, rich mushroom jus,
roasted hazelnut & parsley gremolata

Braised Colorado Lamb Shank / 39

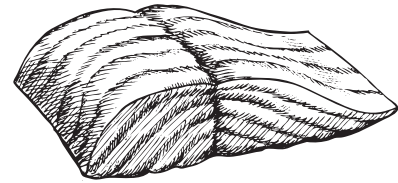
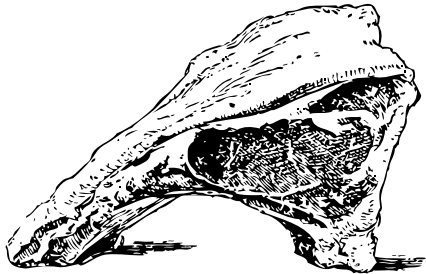
charred cauliflower, cauliflower purée,
dried apricot/citrus/pine nut relish, sumac, greek
yogurt, smoked chile braising jus

Roquefort-Crusted Filet Mignon / 48*

mushroom ragout, silky potato purée, roasted tomato,
asparagus, cabernet demi glace

Slow-Roasted Beef Short Rib / 39

parsnip purée, caramelized carrots & brussels sprouts,
whiskey-bacon pan sauce, crispy sweet onion



BY SEA

Cedar Plank King Salmon / 42*

rainbow potatoes, mushroom ragout, smoked bacon,
asparagus, tomato, truffle cream, west seattle honey

Bouillabaisse / 44

mussel, prawn, scallop, king crab, cod,
saffron-seafood broth, grilled bread, aioli

Miso-Glazed Black Cod / 46

crispy enoki mushroom, sticky rice cake, wilted spinach, fermented
cucumber & radish salad, black sesame butter

Seared Maine Diver Scallops / 42*

smoked leek & potato cream, confit potato, celeriac, fried
pancetta, lemon brown butter

Alaskan King Crab Legs / 65

sautéed vegetables, thyme beurre blanc,
garlic-roasted spinach, grilled lemon

SHAREABLES

Silky Potato Purée / 9

Roasted Spinach / 9

garlic, lemon

Maine Lobster Mac & Cheese / 22

Foraged & Cultivated Mushroom Ragout / 12

Roasted Asparagus / 11

olive oil, sea salt

Classic Baked Potato / 10

bacon, cheddar, sour cream

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