

FIRST TASTES

GF Washington Sweet Corn Soup / 12

sweet corn relish, dungeness crab, tarragon creme fraiche

GF Summer Salad / 14

little gem & watercress lettuces, heart of palm, tomato, roasted corn, avocado, pepitas, feta, kalamata olive, mustard vinaigrette

GF Arugula & Endive Salad / 14

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

GF 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

heirloom tomato, compressed cucumber, sorrel, pickled shallot vinaigrette, pistachio, olive oil, griddled bread

GF Dungeness Crab & Shrimp Cake / 19

crab & lemongrass reduction, tomato jam

Clams & Mussels / 16

peppered bacon, roasted tomato, fennel, pale ale, citrus-herb butter, grilled bread

Gnocchi / 16*

english peas, summer beans, fromage blanc, calabrian chile oil, pea vine, preserved lemon

Artisan Breads / 4

sea salted butter

SIMPLY PUT **GF**

roasted tomato, chimichurri

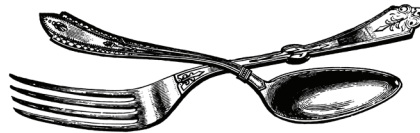
Sautéed King Salmon / 36*

Sautéed Halibut / 39*

Sautéed Diver Scallops / 36*

8 oz. Filet Mignon / 42*

18 oz. Ribeye / 52*



ADD TO ANY PLATE **GF**

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

Oscar-Style / 12

dungeness crab, asparagus, béarnaise

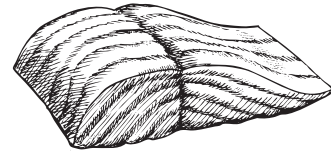
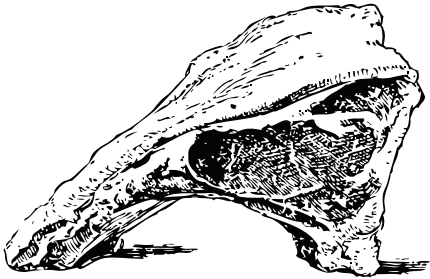
GF Gluten Free

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

The Edgewater dining facility is an over the water experience that is unique to the Seattle waterfront and is incredibly costly to maintain. The minimal fee assessment is intended to assist ownership in the extremely high cost of maintaining the character and integrity of the 'over the water' facility so that we are able to continue to provide our dining guests with an unparalleled experience.

BY LAND

- GF** Roasted Skagit Valley Half Chicken / 32
sweet corn & vegetable succotash, thyme jus, grilled lemon
- GF** Applewood Smoked Berkshire Pork Chop / 38
sweet corn cake, sauteed greens, pickled green tomato,
corn & green chile relish, sorghum brown butter
- GF** Roquefort-Crusted Filet Mignon / 48*
mushroom ragout, silky potato purée, roasted tomato,
asparagus, cabernet demi glace
- GF** Moroccan Spiced Beef Short Rib / 39
charred eggplant puree, roasted carrot, sultana relish,
smoked chile braising jus, minted yogurt, sumac



BY SEA

- GF** 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, halibut,
saffron-seafood broth, grilled bread, aioli
- Miso-Glazed Black Cod / 46**
king oyster mushroom, crispy coconut-ginger rice cake, fermented savoy
cabbage, daikon radish, scallion, sesame beurre blanc
- GF** Seared Maine Diver Scallops / 42*
beluga lentils, foraged mushrooms, potato cream,
lemon, shaved summer vegetable salad
- GF** Alaskan King Crab Legs / 65
sweet corn & vegetable succotash, thyme beurre blanc,
garlic-roasted spinach, grilled lemon
- Bucatini / 38**
prawns, dungeness crab, heirloom cherry tomato, summer squash, basil,
roasted tomato sauce, herbed-garlic breadcrumb

SHAREABLES

- GF** Silky Potato Purée / 9
- GF** Roasted Spinach / 10
garlic, lemon
- Maine Lobster Mac & Cheese / 22
- GF** Foraged & Cultivated Mushroom Ragout / 12
- GF** Roasted Asparagus / 12
olive oil, sea salt
- GF** Classic Baked Potato / 11
bacon, cheddar, sour cream
- GF** Cumin Roasted Carrots / 12
honey-yogurt

JESSE SOUZA EXECUTIVE CHEF

DANIEL KRAUS RESTAURANT GM