to share

**FLATBREAD**  
14
kale pesto, tomato, goat cheese, parmesan, virgin olive oil

**TRUFFLE FRIES**  
10
parmesan, chive, aioli

**LENTIL HUMMUS**  
13
olives, feta, marinated vegetables, grilled pita

**soup**

cup 6 | bowl 9

**ROASTED CHICKEN & VEGETABLE**  
lemon, herbs, virgin olive oil

**ROASTED TOMATO BISQUE**  
basil, whipped ricotta, crouton

**WHITE BEAN & SUMMER VEGETABLE**  
roasted corn, kale pesto

**SIX SEVEN CLAM CHOWDER**  
traditional new england-style preparation
cup 9 | bowl 15

**salads & greenery**

**available on bento**

**QUINOA TABBOULEH**  
14
garbanzo beans, tomato, cucumber, spinach, lemon, mint, olive oil

**SPINACH & ARUGULA**  
16
roasted beets, apples, strawberries, pecans, blue cheese, local honey-dijon vinaigrette

**BLT**  
16
candied bacon, iceberg wedge, vine-ripened tomato, basil, green chile ranch

**PACIFIC NORTHWEST CAESAR**  
dungeness crab, romaine, baby kale, parmesan basket, crouton, lemon

**CRISPY THAI CHICKEN**  
19
asian slaw, rice noodles, cilantro, roasted peanuts, charred chile dipping sauce

**DUNGENESS CRAB & SHRIMP LOUIE**  
29
iceberg wedge, tomato, olives, avocado, asparagus, radish, hard-cooked egg, lemon, grilled bread

ADD TO ANY SALAD

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<td>chicken</td>
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**sandwiches, etc.**

**available on bento**

**substitute fries / 1.50**

**RACHEL**  
turkey pastrami, house slaw, swiss cheese, smoked chile remoulade, griddled rye

**FRIED GREEN TOMATO BLT**  
bacon, iceberg, avocado, aioli, whole grain bread

**BANH MI**  
roasted chicken, puffed shrimp, cilantro, pickled vegetables, sriracha mayo, telera roll

**CUBAN**  
roasted berkshire pork loin & shoulder, swiss cheese, crispy sopressata, pickles, djon mayo, fries

**MARINATED VEGETABLE GYRO**  
lentil hummus, beets, vine-ripened tomato, arugula, feta, corn salsa, tzatziki, grilled pita

**ROYALE WITH CHEESE**  
grass-fed beef burger, smoked cheddar, bacon & onion jam, arugula, djon mayo, telera roll, fries

**SMOKED SALMON TACOS**  
18
cilantro slaw, guacamole, pickled fennel, roasted tomato salsa, flour tortilla, green salad

**SLOW-ROASTED BEEF SHORT RIB TACOS**  
cabbage slaw, aged feta, sesame mole, pumpkin seed-cilantro relish, green salad

**DELI BOARD BENTO**  
20
soup, salad & sandwich
house-made parmesan potato chips

**plates**

**GRILLED SIRLOIN STEAK & FRIES**  
28
roasted tomato, green salad, chimichurri

**PAN-ROASTED SALMON**  
25
quinoa tabbouleh, lentil hummus, olives, tzatziki

**FISH & CHIPS**  
21
citrus & herb beer-battered cod, lemon, classic tartar

**libations**

**STRAWBERRY & BASIL LEMONADE**  
6

**MINT & CUCUMBER LIMEADE**  
6

JESSE SOUZA executive chef

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THE EDGECUT DINE 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 FACILITY, SO THAT WE ARE ABLE TO CONTINUE TO PROVIDE OUR DINING GUESTS WITH AN UNPARALLELED EXPERIENCE. A 20% SERVICE CHARGE WILL BE ADDED TO ALL GUEST CHECKS FOR GROUPS OF SIX-OR-MORE, AS WELL AS IN THE EVENT THAT THE FORM OF PAYMENT IS NOT SIGNED AND/OR TOTALLED. 100% OF THIS CHARGE GOES TO YOUR SERVER.