

six | seven

AT THE EDGEWATER

SMALL PLATES

Flatbread / 13
kale pesto, tomato, goat cheese,
parmesan, virgin olive oil

GF Truffle Fries / 9
parmesan, chive, aioli

Lentil Hummus / 12
olives, feta, marinated vegetables, grilled pita

GF 1/2 Dozen Poached Shrimp / 18
tomatillo cocktail, lemon

SOUP

Cup, 6 / Bowl, 9

GF Roasted Chicken & Vegetable
lemon, herbs, virgin olive oil

Roasted Tomato Bisque
basil, whipped ricotta, crouton

GF White Bean & Summer Vegetable
roasted corn, kale pesto

Six Seven Clam Chowder / Cup 9, Bowl 12
the tradition continues

SALADS & GREENERY

** = available on bento

** GF Quinoa Tabbouleh / 13
quinoa, garbanzo beans, tomato, cucumber,
spinach, lemon, mint, olive oil

** GF Spinach & Arugula Salad / 14
roasted beets, apples, strawberries, pecans,
blue cheese, local honey & dijon vinaigrette

** GF BLT / 14
candied bacon, vine-ripened tomato, basil,
iceberg wedge, green chile ranch

** Pacific Northwest Caesar / 22
dungeness crab, romaine, baby kale,
parmesan basket, crouton, lemon

GF Crispy Thai Chicken / 18
asian slaw, rice noodle, cilantro, roasted peanuts,
charred chile dipping sauce

add to any salad:

chicken \$6
shrimp \$9
salmon \$9
crab \$12
steak \$12

DELI BOARD BENTO BOX

Each / 18

Enjoy any soup and a selection from our sandwiches & salads,
served with housemade parmesan potato chips.

SANDWICHES & SUNDRY

** = available on bento

** upgrade to fries / 1.50

** Rachel / 16
turkey pastrami, house slaw, swiss,
smoked chile remoulade, griddled rye

** Fried Green Tomato BLT / 15
fried & fresh tomato, bacon, iceberg, avocado,
aioli, whole grain bread

** Banh Mi / 16
roasted chicken, poached shrimp, cilantro,
pickled vegetables, sriracha mayo, telera roll

** Marinated Vegetable Gyro / 14
lentil hummus, beets, vine-ripened tomato, arugula,
feta, corn salsa, tzatziki, grilled pita

Royale With Cheese / 18
grass-fed beef burger, smoked cheddar,
bacon & onion jam, arugula, dijon mayo, telera roll,
served with french fries

In-House Smoked Salmon Tacos / 16
cilantro slaw, guacamole, pickled fennel,
roasted tomato salsa, flour tortilla, green salad

PLATES

GF Grilled Sirloin Steak & Fries / 26
roasted tomato, green salad, chimichurri

GF Pan Roasted Salmon / 24
quinoa tabbouleh, lentil hummus, olives, tzatziki

Fish & Chips / 20
citrus & herb beer battered cod, lemon, classic tartar

LIBATIONS / 5

Strawberry & Basil Lemonade

Mint & Cucumber Limeade

Locally-Made Dry Sodas
seasonal selections

Executive Chef: Jesse Souza
General Manager: Alex Peri

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.

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