

LUNCH MENU

to share

FLATBREAD 13
kale pesto, tomato, goat cheese,
parmesan, virgin olive oil

TRUFFLE FRIES 9
parmesan, chive, aioli

LENTIL HUMMUS 12
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 preparation
cup 9 | bowl 12

salads & greenery

**available on bento

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

****SPINACH & ARUGULA** 15
roasted beets, apples, strawberries, pecans,
blue cheese, local honey-dijon vinaigrette

****BLT** 15
candied bacon, iceberg wedge,
vine-ripened tomato, basil, green chile ranch

****PACIFIC NORTHWEST CAESAR** 22
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 28
iceberg wedge, tomato, olives, avocado, asparagus,
radish, hard-cooked egg, lemon, grilled bread

ADD TO ANY SALAD
chicken 6 | shrimp 9 |
salmon 9 | crab 12

sandwiches, etc.

**available on bento
substitute fries / 1.50

****RACHEL** 16
turkey pastrami, house slaw, swiss cheese,
smoked chile remoulade, griddled rye

****FRIED GREEN TOMATO BLT** 15
bacon, iceberg, avocado, aioli, whole grain bread

****BANH MI** 16
roasted chicken, poached shrimp, cilantro,
pickled vegetables, sriracha mayo, telera roll

CUBAN 18
roasted berkshire pork loin & shoulder, swiss cheese,
crispy sopressata, pickles, dijon mayo, fries

****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, fries

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

SLOW-ROASTED BEEF SHORT RIB TACOS 18
cabbage slaw, aged feta, sesame mole,
pumpkin seed-cilantro relish, green salad

DELI BOARD BENTO 19

enjoy any soup with a salad & sandwich selection
served with house-made parmesan potato chips

plates

GRILLED SIRLOIN STEAK & FRIES 26
roasted tomato, green salad, chimichurri

PAN-ROASTED SALMON 24
quinoa tabbouleh, lentil hummus, olives, tzatziki

FISH & CHIPS 20
citrus & herb beer-battered cod,
lemon, classic tartar

libations

STRAWBERRY & BASIL LEMONADE 6

MINT & CUCUMBER LIMEADE 6

LOCALLY-MADE DRY SODAS 5



JESSE SOUZA executive chef



DANIEL KRAUS restaurant gm

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 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 TOTALED. 100% OF THIS CHARGE GOES TO YOUR SERVER.