

# 2007 Restaurant of the Year

## Shellfish

- MANILA CLAMS  
white wine, lemon, garlic
- JUMBO PRAWN COCKTAIL
- DUNGENESS CRAB COCKTAIL
- PRAWN & CRAB COCKTAIL

**SEAFOOD INDULGENCE ♦ 100.**  
Maine lobster, chilled prawns, Barents Sea red king crab Leg, Dungeness fry legs, oysters, tuna tartare, wasabi tobiko

- 16. KUSSHI, BC ♦ 3.25
- THORNDYKE, WA ♦ 3.25
- 16. PENN COVE, WA ♦ 3.25
- 21. KUMAMOTO, CA ♦ 3.25
- 21. FANNY BAY, BC ♦ 3.25
- CORTES ISLAND, BC ♦ 3.25

♦ WASHINGTON STATE LAW REQUIRES US TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## WATERFRONT Seafood Grill

### Daily Specials

See the reverse side for our daily starter, salad and entrée selections. Be sure to check out Waterfront's newest listing of Winemaker Dinners in 2008.

## Starters

- CAESAR SALAD  
reggiano parmesan, focaccia crouton
- SEASONAL GREENS  
reduced balsamic vinaigrette, goat cheese, walnuts, raspberries, blackberries
- RUBY BEET SALAD  
arugula, goat cheese, walnuts, olive oil
- WICKED SHRIMP  
spicy hot, grilled bread
- 12. SPICY CRAB BISQUE  
johnnie walker red label, sherry, dungeness crab
- WATERFRONT SEAFOOD CHOWDER  
fresh fish, bay shrimp, salmon, clams, bacon
- DUNGENESS CRAB CAKES  
avocado, almonds, mixed greens, lemon
- 14. FRESH CRISPY CALAMARI  
soy mustard aioli, sweet chile sauce
- TUNA TEMPURA  
wasabi cream, spicy soy dipping sauce
- CHEESE PLATE  
chevion goat cheese
- 18. bleu d'auvergne  
idiazabal sheep's cheese

## A beautiful piece of fish

all beautiful fish available simply grilled with herb butter

- QUINUAULT RIVER KING SALMON 40.  
roasted heirloom tomatoes, balsamic vinegar, extra virgin olive oil
- SEARED HAWAIIAN AHI TUNA 38.  
miso, sesame crust, citrus ponzu
- ROASTED MONKFISH 38.  
grilled eggplant, smoked tomato coulis, olive relish

**SEAFOOD BACCHANALIA ♦**  
FOR TWO 126.  
grilled king salmon,  
australian lobster, diver sea scallops,  
wild prawns, barents sea red king crab leg,  
oven roasted tomatoes, asparagus,  
roasted garlic mashed potatoes

- GRILLED IDAHO RAINBOW TROUT 34.  
lemon, capers, toasted almonds, sweet butter
- PAN SEARED BLACK COD 38.  
butternut squash, pear salad, spicy marinated cabbage, brown butter, miso, lemon

## House Specialties

vegetarian options available upon request

- THAI SEAFOOD STEW  
fresh fish, shellfish, coconut rice, spicy red curry
- BARENTS SEA KING CRAB LEGS  
champagne beurre blanc
- CRAB VOL-AU-VENT  
puff pastry, oven roasted tomatoes, asparagus, champagne cream
- GRILLED SEAFOOD BROCHETTE  
prawns, scallops, salmon, halibut, champagne cream, gremolata, pine nuts
- OVEN ROASTED MAPLE LEAF DUCK ♦ 34.  
rosemary bacon ragout, fingerling potatoes

- 28. LIVE MAINE LOBSTER  
please ask your server for details  
market price
- 38. STUFFED WILD MARQUESA PRAWNS 42.  
dungeness crab, shrimp, basil
- PAN SEARED DIVER SEA SCALLOPS ♦ 36.  
white balsamic dijon vinaigrette, arugula corn salad
- SAUTÉED CHICKEN PICCATA 22.  
wild mushrooms, basil, tomatoes, preserved lemon

28-day dry-aged *Certified Angus Beef*<sup>®</sup>  
black pepper juniper rub, finished with roasted shallot and thyme butter

- 18 OZ. FRENCHED RIB STEAK ♦ 52.
- 16 OZ. NEW YORK STEAK ♦ 48.
- 8 OZ. FILET MIGNON ♦ 44.
- 8 OZ. FILET MIGNON ♦ 72.
- AND 1/2 LB AUSTRALIAN LOBSTER
- 8 OZ. FILET MIGNON ♦ 72.
- AND KING CRAB
- RACK OF LAMB ♦ 68.  
hazelnut crust, merlot demi-glace
- AUSTRALIAN LOBSTER TAIL 78.  
champagne beurre blanc

## Sharable Sides

- SAUTÉED ASPARAGUS  
white balsamic glaze
- SAUTÉED ASPARATION  
garlic, extra virgin olive oil
- SAUTÉED GREEN BEANS  
fried shallots
- 16. CRAB MACARONI AND CHEESE  
sherry, sharp white cheddar
- 10. 1/2 LB AUSTRALIAN LOBSTER TAIL  
champagne beurre blanc
- 9. SWEET YELLOW CORN  
chipotle lime butter
- 18. LOBSTER MASHED POTATOES 22.
- ROASTED GARLIC MASHED POTATOES 8.
- 38. CHEVRE POTATOES GRATIN 12.  
laurel chenal goat cheese, leeks, shaved garlic
- 9.