

small plates

Calamari | Quick fried and served with lemon–garlic aioli. 11.

Dungeness Crab and Shrimp Dip | Dungeness crab mixed with bay shrimp, artichoke hearts and fresh spinach. 12.

Wild Mushroom and Goat Cheese Strudel | Forest mushrooms, Oregon blue cheese, chèvre, phyllo crust, Port wine reduction, fig chutney. 12.

Sesame Seared Ahi Tuna* | Sashimi–grade yellowfin ahi seared rare and served over fresh avocado and topped with mango–papaya salad. Finished with sweet soy and ginger–lime vinaigrette. 17.

Jumbo Prawn Martini | Poached jumbo Mexican white prawns, shaved iceberg, house cocktail sauce. 18.

Elliott's Dungeness Crab Cakes | With ocean shrimp, served with sweet chili–lime beurre blanc and chayote–jicama slaw. 16.

Fresh Dungeness Crab Cocktail | An Elliott's signature! Served with our classic cocktail sauce. 19.

Pan Fried Oysters | Pan fried golden and served with Jack Daniel's whiskey sauce and tartar sauce. 14.

Bay Shrimp Cocktail | Port Royal bay shrimp served with our classic cocktail sauce. 9.

Steamed Shellfish | Manila Clams *or* Penn Cove Mussels *or* Manila Clams & Mussels 13.

Tequila–Lime | Tequila, fresh lime, jalapeño, cilantro and cream.

White Wine and Garlic | Garlic, butter, white wine, basil and tomato.

Chorizo–Pepper | Clam nectar, chorizo sausage, peppers and cream.

sharable seafood

Appetizer Tower | A trio of favorites.

Elliott's Dungeness crab cakes, quick fried calamari and warm crab and shrimp dip. 35.

Smoked Seafood Sampler | A combination of Elliott's alder smoked Yukon River salmon, New Zealand green lip mussels, New Bedford scallops and Mexican white prawns. Served with Alsatian rye bread, cream cheese, cucumber, capers and pickled red onions. 30.

Celebration* | Half Dungeness crab, fresh shucked oysters, snow crab claws and poached Mexican white prawns. Served with mignonette and classic cocktail sauce. 55.

Ultimate* | A whole Dungeness crab, fresh shucked oysters, snow crab claws, smoked New Bedford scallops, smoked New Zealand green lip mussels, Mexican white prawns. Served with spicy rémoulade, classic cocktail and mignonette. 95.

chowders & soups

White Clam Chowder | Cup 4./ Bowl 6.

Spicy Crab and Corn Chowder | Cup 6./ Bowl 10.

Oyster Stew | Willapa Bay yearling oysters simmered in natural nectar with cream, bacon, shallots and croutons. Cup 5./ Bowl 9.

Red Clam Chowder | Cup 4./ Bowl 6.

Salmon Bisque | Salmon in a creamy bisque with sherry and Old Bay seasoning. Cup 5./ Bowl 9.

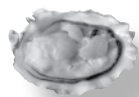
**Consuming raw oysters or undercooked seafood or shellfish may increase your risk of foodborne illness.*

Celebrate Oyster New Year
with us November 7, 2009!

*Never Slurped an Oyster?
First One's on Us.*

Now Serving Winning Wines
from Pacific Coast Oyster
Wine Competition.

Elliott's.
**Where Seattle Goes
for Seafood.**



Valet Parking Available
Daily after 5pm

www.elliottsoysterhouse.com

Pier 56

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starter and entree salads

Elliott's House Salad | Oregon blue cheese, apples, spiced walnuts, dried cranberries and apple cider vinaigrette. 7.

Caesar Salad | Romaine lettuce tossed with Parmesan cheese, brioche croutons and classic Caesar dressing. 6.

Spinach Salad with Alder Smoked Salmon | Crumbled house smoked salmon, toasted almonds, Jack cheese, chopped egg, button mushrooms and tomato-caper vinaigrette. 8.

Knife and Fork Blue Cheese Shrimp Salad | Hearts of romaine topped with bay shrimp, toasted hazelnuts, chopped egg, tomato and Oregon blue cheese dressing. 9.

Seafood Chop Chop Salad | A combination of grilled scallops, Dungeness crab and bay shrimp mixed with iceberg, avocado, chopped egg, tomato, toasted hazelnuts, Jack cheese, peas and artichoke hearts in a creamy tomato-caper vinaigrette. 17.

Grilled Prime Steak Salad* | Prime top sirloin sliced thin and served over seasonal greens with Dijon vinaigrette. Topped with caramelized onions, roma tomato, Oregon blue cheese dressing and crispy sweet onions. 18.

Dungeness Crab and Shrimp Cobb | Mixed greens tossed with black pepper-thyme vinaigrette and layered with Dungeness crab, bay shrimp, hard cooked egg, blue cheese, tomato, crisp bacon and fresh avocado. 20.

steaks & poultry

Prime Top Sirloin* | 10 ounce prime top sirloin grilled, basted with maître d' butter and served with mashed potatoes and market vegetables. 27.

Filet Mignon | Eight ounce filet mignon char grilled and basted with maître d' butter. Served with Asiago cheese scalloped potatoes and warm sweet onion-tomato Napoleon with Oregon blue cheese and basil vinaigrette. 40.

Pan Roasted Chicken | All natural roasted half chicken. Served with mashed potatoes, broccolini and natural pan jus. 20.

seafood additions

Add any of these combinations to complement our great steaks and seafood.

Oscar Style | Dungeness crab, grilled asparagus and classic béarnaise sauce. 14.

Alaskan King Crab Killer Claw | Served with butter sauce for dipping. 22.

Grilled New Bedford Scallop Skewer | Three U-10 scallops grilled and basted with lemon herb butter. 16.

Australian Lobster Tail | Ten ounce tail with butter sauce for dipping. Market Price

Dungeness Crab Crust | Dungeness crab, fresh vegetables, Parmesan and Jack cheeses, finished with classic béarnaise sauce. 12.

northwest seafood, shellfish, pasta

Seafood Fettuccine | Finfish, scallops, prawns, bay shrimp and mussels tossed in a light garlic-cream sauce with fettuccine pasta. 24.

Blackened Pacific Rockfish* | Seared with housemade blackening spice. Served with creamy polenta, black bean-corn relish and roasted red pepper puree. 22.

Elliott's Cioppino | Wild salmon, Dungeness crab, Manila clams and Penn Cove mussels in rich tomato-herb broth. 31.

Pan Fried Oysters | Pan-fried with Jack Daniel's whiskey sauce and tartar sauce. Served with roasted garlic-Parmesan mashed potatoes and market vegetables. 23.

Pesto Clam Linguini | Manila clams tossed with herb pesto, clam broth, shallots, white wine and linguini. Served with sun-dried tomatoes focaccia crostini. 21.

True Cod & Chips | Alaskan cod, Pike Ale battered and panko breaded. Served with coleslaw and fries. 15.

Elliott's Dungeness Crab Cakes | With ocean shrimp served with jasmine rice cake, sweet chili-lime beurre blanc and chayote-jicama slaw. 26.

Wild Mushroom Ravioli with Dungeness Crab | Wild mushroom filled ravioli tossed with Dungeness crab, pancetta and asparagus. Finished with a light cream sauce and topped with fresh tomato and basil chiffonade. 27.

regional seafood favorites

Grilled Prawn Scampi | Butterflied Mexican white prawns char grilled and finished with butter, garlic, lemon, white wine and fresh herbs. Served with fettuccine Alfredo. 29.

Grilled Scallop Risotto* | Grilled East Coast scallops served over spinach-pepper bacon risotto and finished with crab cream. 27.

Hawaiian Yellowfin Ahi | Dusted with Szechwan peppercorns, char grilled rare and served over a jasmine rice cake with Asian style sauteed vegetables and black bean sauce. 30.

Australian Lobster | Oven roasted with white wine and butter and served with roasted garlic-Parmesan mashed potatoes and market vegetables. Market Price

Our salmon offerings are only from wild, sustainable runs. We serve no farmed salmon.

Clams and mussels are delivered straight from Penn Cove on Whidbey Island. Penn Cove is renowned for the quality and freshness of their shellfish.

Elliott's is a Seafood Watch approved restaurant. We are committed to serving seafood that conforms to Monterey Bay Aquarium Seafood Watch standards which is the leading reputable consumer guide.

Elliott's.
Where Seattle Goes
for Seafood.



Elliott's serves over 25 tons of Dungeness crab a year!

Our Dungeness crab is supplied directly from local waters and is delivered live throughout the week through an exclusive arrangement with local crabbers.

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

dungeness crab, eliott's tradition

Enjoying fresh, whole Dungeness crab at Elliott's Oyster House is a Northwest tradition. These sweet, meaty crabs are indigenous to our area. They take their name from Dungeness Spit on the Olympic Peninsula. Our crab is hand-selected and delivered to us directly from the waters of the Pacific Northwest. As fresh as you can get it! Start to finish, our custom preparation and attentive crab service provides you with all you'll need to make your crab experience memorable.

Whole Dungeness Crab or Half Dungeness Crab | Market Price

Steamed Crab | Hot with butter.

Chilled Crab | With three dipping sauces: Champagne-tarragon mayonnaise, whole-grain mustard dip and sweet chili-lime sauce.

Spicy Crab | Marinated in spices and grilled. An Elliott's original!

Italian Crab | Prepared simply with olive oil, lemon, garlic, pepper and parsley.

dutch harbor red king crab

Alaska Red King crab is the premier King crab in the world. Harvested from Bristol Bay in the late fall, ensuring you the richest, most mature crab with the highest meat fill possible.

Alaskan King Crab Legs | From Dutch Harbor, Alaska.

Steamed whole leg sections with dipping butter; roasted garlic-Parmesan mashed potatoes and market vegetables. Two leg cluster, 52.

dutch harbor bairdi crab

A long time favorite of the crabbing industry, Alaska Bairdi Snow crab is sweet with a lighter and more delicate texture. The limited catch makes this a rare delicacy for crab connoisseurs.

Bairdi Crab Legs | From Dutch Harbor, Alaska.

Steamed whole leg sections with dipping butter; roasted garlic mashed potatoes and market vegetables. Four leg cluster, 28.

pairing wines and beers with crab

Great crab wines tend to be dry but have a hint of fruit to them which complements the crab very well. Examples are some Chenin Blanc, Fumé Blanc, Dry Rieslings and white Rhône varietals. Big wines with oak characteristics may overpower the delicate flavor of the crab.

Beers that will pair well with crab are clean and crisp with some sweetness such as pilsners, light lagers and pale ales. Ales that are too hoppy or where the malt is too dark may tend to cover up the sweet flavors of the crab.