

## For Oyster Lovers

ELLIOTT'S SERVES THE FRESHEST OYSTERS SHUCKED TO ORDER.

See back for today's oyster list.

## Starters

**Potato Bread and Butter** . . . . . 3  
Local artisanal bread with whipped butter.

**Pan Fried Pacific Oysters** . . . . . 16  
Tartar sauce, Bourbon sauce.

**Oysters Rockefeller** . . . . . 16  
Oysters baked with fresh spinach, Pernod, bacon, hollandaise sauce.

**Dungeness Crab Leg Cocktail** . . . . . 27  
Crab leg sections, house cocktail, lemon. ∞

**Calamari** . . . . . 13  
Lemon-garlic aioli.

**Dungeness Crab and Shrimp Dip** . . . . . 14  
Artichoke hearts, spinach, warm bread.

**Wild Mushroom Strudel** . . . . . 13  
Mushrooms, Oregon blue cheese, chèvre, phyllo crust, port wine reduction, fig chutney.

**Crab Cakes** . . . . . 18  
Dungeness and Jonah crab, ocean shrimp, sesame slaw, ginger-lime beurre blanc.

**Tequila-Lime Mussels** . . . . . 15  
Tequila, fresh lime, jalapeño, cilantro, cream.

## Soups & Salads

Cup / Bowl

**White Clam Chowder** . . . . . 5 / 8

**Spicy Crab Chowder** . . . . . 7 / 10

**Red Clam Chowder** ∞ . . . . . 5 / 8

**Elliott's House Salad** . . . . . 8  
Mixed greens, NW strawberries, shallot, goat cheese, toasted hazelnuts, white balsamic vinaigrette. ∞

**Caesar Salad** . . . . . 7  
Romaine lettuce, parmesan cheese, croutons, caesar dressing.

**Spinach Salad** . . . . . 9  
House smoked salmon, toasted almonds, jack cheese, button mushrooms, capers, shallot, rosemary-mustard vinaigrette.

<h2>Today's Market</h2>	
<b>Spicy King Crab Salad</b> . . . . . 17 Fresh vegetables and herbs, Alaskan King crab, toasted cashews, sesame-citrus dressing, pickled ginger.	<b>Heirloom Tomato and Burrata Cheese</b> . 14 Ricotta filled mozzarella cheese, basil pesto, balsamic dressing, hazelnut, smoked salt. ∞
<b>Fresh Grilled Halibut*</b> . . . . . 39 Creamy parmesan polenta, heirloom tomato-mozzarella salad, basil pesto, sundried tomato butter.	<b>Spicy Shrimp and Andouille Pasta</b> . . . . 26 Farfalle pasta, rock shrimp, smoked sausage, roasted garlic cream, sundried tomato, rapini, sage, pinenuts, parmesan.

## Wild Pacific Salmon

OUR SALMON OFFERINGS ARE ONLY FROM WILD, SUSTAINABLE RUNS.  
WE SERVE NO FARM-RAISED SALMON.

**Columbia River Grilled King Salmon\*** . . . . . 41  
Edamame succotash, lemon herb butter, spring pea pistou, crispy shallot.

**Grilled Alaskan Coho Salmon\*** . . . . . 32  
Sundried tomato butter, mushroom-spring asparagus risotto, basil pesto, crispy shallot.

**Planked Bristol Bay Sockeye Salmon\*** . . . . . 29  
House rub, grilled market vegetables, smoked tomato beurre blanc.∞

## Elliott's Crab Selections

OUR DUNGENESS CRAB IS SUPPLIED FROM LOCAL WATERS AND IS DELIVERED THROUGHOUT THE WEEK.

### DUNGENESS CRAB PREPARATIONS:

<b>STEAMED CRAB:</b> Served hot with butter, mashed potatoes and market vegetables. ∞	<b>CHILLED:</b> Cocktail sauce, fried corn on the cob, horseradish coleslaw. ∞
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**Full Dungeness Crab** . . . 64

**Alaskan Bairdi Crab Legs** . . . . . 52  
Steamed whole leg sections with dipping butter, mashed potatoes and vegetables. ∞

**Alaskan Red King Crab** . . . . . 76  
Steamed with dipping butter, mashed potatoes and vegetables. ∞

## For The Table

**Celebration\* (Chilled)** . . . . . 75  
Dungeness crab, fresh shucked oysters, chilled gulf prawns, snow crab claws, mignonette, cocktail sauce. ∞

**Ultimate\* (Chilled)** . . . . . 125  
Dungeness crab, fresh shucked oysters, smoked green lip mussels, smoked scallops, chilled gulf prawns, snow crab claws, spicy rémoulade, cocktail sauce, mignonette.

**Appetizer Tower** . . . . . 39  
Crab cakes, calamari, crab and shrimp dip.

## Additions

ADD ANY OF THESE ITEMS TO COMPLIMENT YOUR MEAL.

**King Crab "Killer" Claw** . . . . . 39  
Some say the large claw is the best part of the crab. Butter sauce for dipping.

**Grilled Scallop Skewer** . . . . . 31  
Lemon-herb butter. ∞

**Oscar Style** . . . . . 15  
Dungeness and Bairdi crab, asparagus, béarnaise sauce.

**Grilled Gulf Prawn Skewer** . . . . . 26  
Lemon-garlic butter. ∞

**Maine Lobster Tail** . . . . . MP  
Butter sauce for dipping. ∞

## Entree Salads

**Grilled Seafood Salad** . . . . . 26  
Wild salmon, prawns, scallop and crab-corn relish, avocado, tomato, egg, rosemary-mustard vinaigrette, mixed greens, romaine. ∞

**Spinach Salad** . . . . . 19  
House smoked salmon, toasted almonds, jack cheese, button mushrooms, capers, shallot, rosemary-mustard vinaigrette.

**Elliott's Steak Salad\*** . . . . . 22  
Mixed greens, dijon vinaigrette, caramelized onion, tomato, Oregon blue cheese dressing, crispy shallot.

## Seafood

**Cioppino** . . . . . 42  
Alaskan True cod, Dungeness crab, grilled scallop, white prawn, Penn Cove mussels, manila clams, bacon, tomato-herb broth.

**Alaskan True Cod & Chips** . . . . . 19  
Ale batter, panko breading, coleslaw, fries.

**Pan Fried Pacific Oysters** . . . . . 27  
Tartar sauce, Bourbon sauce, mashed potatoes, market vegetables.

**Crab Cakes** . . . . . 29  
Dungeness and Jonah crab, ocean shrimp, jasmine rice cake, sesame slaw, ginger-lime beurre blanc.

**Blackened Pacific Rockfish** . . . . . 27  
Blackening spice, mango relish, creamed beluga lentils.

**Grilled Prawn Risotto** . . . . . 36  
Char grilled Gulf prawns, garlic herb butter, spinach-pepper bacon risotto, smoked tomato-lemon cream. ∞

**Grilled Hokkaido Scallop Risotto** . . . 39  
Char grilled Hokkaido Scallops, garlic herb butter, spinach-pepper bacon risotto, smoked tomato-lemon cream. ∞

**Seared Scallops and Braised Beef** . . 29  
Spiced beef, mashed potatoes, winter squash sauce, pickled onion.\*

**Roasted Lobster Tail** . . . . . MP  
Maine lobster with white wine and butter. Served with garlic mashed potatoes and market vegetables. ∞

## Entrees

**St. Helens Filet Mignon\*** . . . . . 48  
Maitre d' butter, garlic mashed potatoes, grilled asparagus. ∞

**Bone-in Grilled Chicken** . . . . . 23  
Marinated with thyme and garlic. Served with natural pan jus, garlic mashed potatoes, market vegetables. ∞

**Wild Mushroom Pappardelle** . . . . . 21  
Fresh pasta, wild mushrooms, roasted butternut squash, brown butter, sage, pine nuts, Madeira jus.

General Manager:  
Tom Arthur  
Executive Chef:  
Robert Spaulding  
Chef:  
Erika Nelson  
Valet parking is available daily beginning at 5 PM.

∞ Gluten free

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

2% surcharge will be added to each guest check to cover employer mandates.  
This is not a gratuity for services provided by employees.

# Oyster Wines

All of these wines are an excellent match with oysters. Crisp and clean in style, they complement the flavor of the oyster, allowing you to enjoy the flavors of both.

Schramsberg Blanc de Blancs,  
California ..... 14/63

Chateau Ste Michelle Sauvignon Blanc,  
Columbia Valley, 2015 ..... 9/36

Chateau de la Cantrie Muscadet Sevre et Maine,  
France '15 ..... 8/32

Foris Pinot Blanc, Oregon 2015 . . . . 10/40

## West Coast Pacific Oysters\*

ANCHOR BAY Hood Canal, WA Bag to Beach 2.75	✓ ELLIOTT'S SELECTS Hood Canal, WA Beach 2.75	MIYAGI Hood Canal, WA Beach 2.75
BARRON POINT South Puget Sound, WA Bag to Beach 2.75	✓ FANNY BAY E. Vancouver Island, BC Bag to Beach 2.75	✓ OLYMPIC Hood Canal, WA Beach 2.75
BAYNES SOUND E. Vancouver Island, BC Beach 2.75	✓ FLAPJACK POINT Eld Inlet, WA Bag to Beach 2.75	✓ PICKERING PASSAGE South Puget Sound, WA Bag to Beach 2.75
✓ CALM COVE Hood Canal, WA Beach 2.75	✓ GOLD POINT South Hood Canal, WA Beach 2.75	✓ PURPLE MOUNTAIN Hood Canal, WA Tumble Bag 2.75
CHEF CREEK E. Vancouver Island, BC Suspended Tray 2.75	✓ GRAHAM POINT South Puget Sound, WA Bag to Beach 2.75	SNOW CREEK Discovery Bay, WA Suspended Tray 2.75
✓ CUMMINGS POINT South Puget Sound, WA Bag to Beach 2.75	✓ HARSTINE ISLAND South Puget Sound, WA Bag to Beach 2.75	✓ SUMMERSTONE Hood Canal, WA Beach 2.75
✓ COMPASS POINT Samish Bay, WA Tumble Bag 2.75	✓ HAMMERSLEY INLET South Puget Sound, WA Bag to Beach 2.75	SUN HOLLOW South Hood Canal, WA Beach 2.75
✓ DABOB BAY Dabob Bay, WA Beach 2.75	HAMA HAMA Hood Canal, WA Beach 2.75	✓ SUNSET BEACH South Puget Sound, WA Beach 2.75
✓ EAGLE ROCK South Puget Sound, WA Bag to Beach 2.75	JAMESTOWN JADE Sequim, WA Beach 2.75	TOTTEN PACIFIC South Puget Sound, WA Bag to Beach 2.75
✓ ELD INLET South Puget Sound, WA Bag to Beach 2.75	MIRADA Hood Canal, WA Beach 2.75	TOTEM POINT Hood Canal, WA Beach 2.75

## Specialty Oysters\*

✓ AMETHYST Humboldt Bay, CA Tumble Bag 3.75	✓ JAMESTOWN SAPPHIRE Sequim, WA Tumble Bag 3.75	✓ SEA COW Hammersley Inlet, WA Tumble Bag 3.75
✓ CAPITAL South Puget Sound, WA Tumble Bag 3.75	KUSSHI Vancouver Island, BC Tumble Bag 3.75	✓ STELLAR BAY Vancouver Island, BC Tumble Bag 3.75
✓ CHELSEA GEMS South Puget Sound, WA Tumble Bag 3.75	✓ MEISHI Samish Bay, WA Tumble Bag 3.75	TAYLOR KUMAMOTO South Puget Sound, WA Rack and Bag 3.75
✓ HUMBOLDT KUMAMOTO Humboldt Bay, CA Beach 3.75	NETARTS BAY North Coast, OR Suspended & Tumbled 3.75	✓ WILLAPA Willapa Bay, WA Tumbled Bag 3.75
HUMP ISLAND Ketchikan, AK Suspended/Tumbled 3.75	✓ SHIGOKU PACIFIC Willapa Bay, WA Tumble Bag 3.75	✓ 38 NORTH Chesapeake Bay MD Beach 3.75

## Oyster Varieties

### PACIFIC OYSTER\* (CRASSOSTREA GIGAS)

ORIGINALLY FROM JAPAN, WIDELY CULTIVATED IN THE NORTHWEST SINCE THE 1920'S. DIFFERENT GROWING AREAS AND METHODS ALLOW ELLIOTT'S TO BRING THESE TO YOU AT THE PEAK OF THEIR SEASON.

### KUMAMOTO OYSTER\* (CRASSOSTREA SIKAMEA)

ORIGINATED IN SOUTHERN JAPAN, NOW GROWN IN THE PACIFIC NORTHWEST.

### EASTERN OYSTER\* (CRASSOSTREA VIRGINICA)

ORIGINALLY FROM THE EAST COAST AND NOW GROWN ON THE WEST COAST.

### OLYMPIA OYSTER\* (OSTREOLA CONCHAPHILA)

ONCE NEARLY EXTINCT, THIS IS THE ONLY OYSTER NATIVE TO THE WEST COAST.

### EUROPEAN FLAT OYSTER\* (OSTREA EDULIS)

ORIGINALLY FROM THE BELON RIVER IN BRITTANY FRANCE. THIS OYSTER WAS INTRODUCED TO THE UNITED STATES IN 1947.

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