

ALL WATER

SEAFOOD & OYSTER BAR



Dinner Menu

STARTERS

CHOWDER FRIES

fries, chowder gravy, served tableside 12

CLAMS & MUSSELS

grilled andouille sausage, preserved lemon, vermouth, fresh oregano, baguette 17

DUNGENESS CRAB AND PORK BELLY

chicory, local apple, apple vinaigrette, petite herbs, crème fraîche 18

GRILLED OCTOPUS + CALAMARI

chorizo stuffed calamari, new potatoes, pickled celery, chermoula, virgin oil 17

FALAFEL

mustard seed yogurt, marinated cucumber 9

LOCAL & IMPORTED CHEESE PLATTER

Selection of three cheeses,
traditional accompaniments
16

OYSTERS ON THE HALFSHELL

please ask your server for a
selection of our seasonal oysters

3.50/ea
21 for 1/2 dozen, 42 for dozen

CHEF'S SELECTION OF CHARCUTERIE

1 for 8,
3 for 21, 5 for 28

VEGETABLES & GRAINS

BABY LETTUCE

shaved root vegetables, toasted almonds, goat cheese mousse, herb vinaigrette 11

ROASTED CAULIFLOWER

coriander, lime, harissa, golden raisins, tahini butter 9

BABY BEETS

fresh ricotta, toasted pistachio crumble, grilled pumpernickel, petite herbs 12

ROASTED CARROTS,

harissa honey, fresh herbs 7

MAINS

HALIBUT

English peas, pea vines,
mushroom duxelle, lentil vinaigrette 37

ROASTED HALF CHICKEN

honey harissa glazed,
roasted baby root vegetables, chermoula 26

SEARED SCALLOPS

brussels sprouts, kumquat, local clams,
bacon lardon, celery 34

PRIME FILET OF BEEF

winter mushroom ragu, Yukon potato puree,
roasted root vegetables 44

BOUILLABAISSE

traditional fishermen's stew with today's fresh catch,
clams, mussels, potato, celery, fresh herbs,
preserved lemon, grilled baguette 28

THE CHEESEBURGER

lettuce, tomato, onion, house pickles,
Beecher's Flagship cheese, brioche bun, fries* 16
Add bacon (3.50) Sub truffle fries (3)

WINTER MUSHROOM PAPPARDELLE

mushroom ragu, mascarpone, fresh
herbs, poached egg, grana padano

25

EXECUTIVE CHEF

Benjamin Closson

18% server gratuity added to parties of 6 or more. A 4% restaurant surcharge is applied to each guest check.

This is not a fee for service and is not distributed to staff.

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

WHY ALL WATER?

In the 1800s the all-water route would take prospectors from Seattle, across the northern Pacific to the Alaskan coast. In the gold rush era, this route created the trade on salmon and halibut industries. Today we celebrate this history by showcasing diverse flavor profiles from the PNW.

COLD BEERS

DRAFT

- STELLA ARTOIS, 7
- FREMONT INTERURBAN IPA, 7
- REUBEN'S PORTER, 7
- BLUE MOON BELGIAN ALE, 7

BOTTLES & CANS

- PIKE'S NAUGHTY NELLIE, 6
- ROTATING IPA CAN, 6
- SCUTTLEBUTT AMBER ALE, 6
- RAINIER LAGER, 5
- FAT TIRE AMBER ALE, 6
- VOODOO RANGER IPA, 6
- BUDWEISER, 5
- BUD LIGHT, 5
- COORS LIGHT, 5
- MILLER LITE, 5
- CORONA EXTRA, 5
- PERONI, 5
- GUINNESS, 6
- HEINEKEN, 5
- SAISON DUPONT, 18
- SEATTLE CIDER CO, 9
Dry or Semi-Sweet

JOIN US FOR HAPPY HOUR!

DAILY 3PM-6PM &
LATE NIGHT 10PM TO CLOSE

\$4 DRAFT BEERS
\$5 HOUSE WINE
\$2.50 OYSTERS
FOOD SPECIALS \$5-\$12

NON-ALCOHOLIC

JUICE.....	6
orange / grapefruit / apple /cranberry / tomato / V8 / lemonade	
ICED TEA, LEMONADE.....	5
COKE, DIET COKE, SPRITE, GINGER ALE.....	5
JONES SODA CO. ROOT BEER.....	6
Q DRINKS	5
ginger beer / grapefruit soda / soda water / tonic	
DRY SODA	6
cucumber / blood orange	
FIJI STILL WATER.....	4 / 8
SAN PELLEGRINO SPARKLING WATER.....	4 / 8
STORYVILLE REGULAR & DECAF COFFEE	5
STORYVILLE SPECIALITY COFFEE	7
latte / cappuccino / mocha	
TEA FORTÉ.....	6
Jasmine Green / English Breakfast / Earl Grey / Chamomile Citron Ginger Lemongrass / Citrus Mint	

WINES BY THE GLASS

SPARKLING

NV BRUT Michelle, Ch Ste Michelle, Columbia Valley WA	9/45
NV PROSECCO Lunetta, Trentino-Alto Adige, IT.....	11/55
NV BRUT ROSÉ Santa Margherita, IT.....	15/75
NV CHAMPAGNE Piper-Heidsieck Cuvée Brut, FR.....	22/110
NV CHAMPAGNE Ruinart Blanc de Blancs Brut, FR.....	34/170

WHITE

2015 MUSCADET SEVRE ET MAINE La Marinier, Loire Valley FR.....	8/32
2016 SAUVIGNON BLANC Invitation, CA.....	9/36
2016 SAUVIGNON BLANC Brancott Estate, NZ.....	10/40
2016 CHARDONNAY Invitation, CA	9/36
2016 CHARDONNAY Natura, Bio Bio Valley, CL.....	11/44
2015 CHARDONNAY La Crema, Monterey, CA	10/40
2016 PINOT GRIGIO Banfi Le Rime, Toscana, IT	11/44
2016 RIESLING Two Mountain, Rattlesnake Hills, WA	10/40
2016 CHENIN BLANC Chateau Ste Michelle, Yakima Valley WA	11/44

ROSE

2015 ROSÉ Browne Family Vineyards, Columbia Valley WA	12/48
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RED

2016 PINOT NOIR Invitation, CA	9/36
2015 PINOT NOIR Lyric by Etude, Santa Barbara CA	13/52
2016 PINOT NOIR Coeur de Terre, Willamette Valley, OR.....	14/56
2016 CABERNET SAUVIGNON Invitation, CA	9/36
2016 CABERNET SAUVIGNON Imagery, CA.....	13/52
2015 CABERNET SAUVIGNON Penfolds Max's, South Australia.....	15/60
2013 MERLOT Benzinger, Sonoma County, CA	11/44
2016 BLEND The Prisoner, Napa Valley, CA	25/100
2015 BLEND Delille Cellars, Metier, Columbia Valley WA	16/64
2015 TEMPRANILLO Termes, Bodega Numanthia, Toro, SP.....	14/56
2016 BORDEAUX, Légende, Dom. Lafite Barons de Rothschild, FR	11/44
2015 MALBEC Trivento Reserve, Mendoza ARG	11/44

Please inquire with your server for our full wine list options.

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