

# ALL WATER

SEAFOOD & OYSTER BAR

Seattle  
Washington



Worthy  
of Tradition

FOOD & DRINK

## 2023 SEATTLE RESTAURANT WEEK

### 3 COURSE MENU / \$50

#### COURSE ONE

*(choice of one)*

##### KING SALMON POKE\*

washington sweet onion, sea beans, scallion, sesame oil, crispy wontons

##### LOCAL STEAMED CLAMS\*

local clams, merguez sausage, garlic, lemon, herbs, and pickled peppers

##### ROASTED GOLDEN BEET SALAD

local greens, beets, red quinoa, sweet onion, toasted hazelnut and crispy goat cheese,  
sherry vinaigrette

#### COURSE TWO

*(choice of one)*

##### GRILLED PACIFIC KING SALMON\*

winter vegetables, squash, wild mushrooms, pea tendrils and radish salad, tarragon-dill aioli

##### GRILLED OCTOPUS AND LAMB SAUSAGE CASSOULET\*

gigante beans, heirloom carrots, leeks, lamb broth, herbs

##### TRUFFLED PECORINO CREAM CASARECCE PASTA

gluten free pasta, romanesco, white truffle oil, radicchio, pine nuts, roasted red pepper

#### COURSE THREE

*(choice of one)*

##### CHEESECAKE

crème brûlée, fresh local berries

##### FLOURLESS CHOCOLATE CAKE

chantilly cream, fresh local berries

*Unfortunately, we cannot allow any substitutions on this menu.*

*\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. Please inform us of any dietary restrictions so we may do our best to accommodate.*

*\*\*A 5% restaurant surcharge is applied to each guest check. This is not a fee for service and is not distributed to staff, but contributes to benefits.*

*\*\*\*A 20% gratuity will be added to parties of 6 or more*