



# Seattle Restaurant Week Dinner Menu

\$65 Per Guest

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## COURSE ONE

### **Clam Chowder Bread Bowl**

2024 Award-winning clam chowder, homemade with SuperKim's secret recipe: clams, bacon, spices, and Cream.

### **Gumbolaya Bowl**

Our gumbolaya brings together a unique blend of Cajun and Asian cuisine, with fresh shrimp, fish, sausage, bacon, carrots, onion, celery, tomato topped with cilantro

## COURSE TWO

### **SuperKim Chicken Wing**

8 pieces Superkim wings with choice of sauce.

### **Crab Croquettes**

Crispy outside, creamy inside, made with real crab and our secret recipe, served with lemon garlic aioli.

### **Fried Calamari**

Lightly breaded rings and tentacles, perfectly fried to golden perfection, served with a zesty Thai sweet chili sauce for a flavorful kick.

### **Real Crab Jalapeño Rangoons**

Dive into the zesty embrace of our real crab meat, mingled perfectly with rich cream cheese and the bold kick of fresh jalapeños served with house-made sweet chili sauce.

## COURSE THREE

### **Individual Seafood Boil**

Dungeness crab, shrimp, crawfish, mussels, clams, corn, and potatoes with your choice of SuperKim's signature sauce. Served with a side of garlic bread.

### **Superkim Cioppino**

A hearty seafood medley of Dungeness crab, clams, mussels, shrimp, and tender cod fish simmered in a rich, flavorful tomato-based broth, served with warm garlic bread for the perfect pairing.

### **Dungeness Crab Fried Rice**

Enjoy a modern twist on a classic Thai dish by Chef SuperKim, featuring Dungeness crab, green onions, cilantro, and crisp cucumber for a refreshing flavor.

### **The Holy Crab**

Savor Chef SuperKim's Thai chili basil sauce with 15 oz. jumbo lump crab, fresh Thai chili, garlic, and basil, served with fragrant Jasmine rice.