



Seattle Restaurant Week Lunch Menu \$35 per person

PICK 2 OPTIONS

Clam Chowder Bread Bowl

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

Gumbolaya with Rice

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.

Crispy Cod Caesar salad

omaine lettuce mixed with creamy Caesar dressing, sprinkled with parmesan cheese and crunchy croutons. Finished with a generous topping of our homemade breaded cod fish.

SuperKim Chicken Wing

8 pieces Superkim wing with choice of sauce.

Crispy Cod Tacos

Enjoy our crispy cod fish tacos! Served in corn tortillas with cabbage, cilantro, and zesty spicy mayo. Includes a side of Thai Chili Garlic sauce for an extra kick.

Crab Croquettes

Enjoy our SuperKim Crab Croquettes, made with real crab and a secret recipe. Crispy outside, creamy inside, served with homemade sweet chili sauce.

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.

Crab Parmesan Garlic Butter Fries

The perfect blend of crispy French fries, real crab meat, Parmesan cheese, and a rich garlic butter drizzle.

Fish & Chips

Our fish and chips feature panko-breaded codfish served with tartar sauce and a serving of our French fries.

Dungeness Crab Roll

Dungeness crab salad stuffed into locally-baked bread roll and served with French fries.

Lobster Roll

Lobster salad stuffed into locally-baked bread roll and served with French fries.