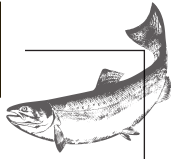


CUTTERS
crabhouse



SEATTLE

RESTAURANT WEEK

OCTOBER 26 - NOVEMBER 8

\$35 PER PERSON

1ST COURSE

CHOICE OF

CUP NEW ENGLAND CLAM CHOWDER

BLUE CHEESE SALAD ^{GF}

Romaine, slivered almonds, chopped egg and blue cheese crumbles

ROMAINE SALAD

Parmesan, artisan croutons, house-made dressing, lemon

2ND COURSE

CHOICE OF

CRAB STUFFED SOLE

Asparagus tomato + summer pepper medley, white wine butter sauce

FIRE ROASTED BAJA SALMON* ^{GF}

Seared shrimp, avocado corn salsa, Yukon Gold mashed potatoes, beurre blanc

OVEN ROASTED HONEY-PEPPERCORN SALMON*

Red and green honey peppercorn glaze, Yukon Gold mashed potatoes, asparagus, beurre blanc

SHRIMP AND SPRING PEA RISOTTO

Asparagus puree, snap peas, maitake mushroom, prosciutto, pecorino Romano

3RD COURSE

CHOICE OF

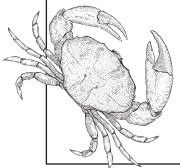
KEY LIME PIE

Nellie and Joe's Famous Key Lime juice, graham cracker crust, whipped cream

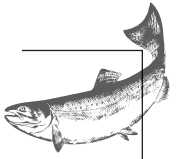
CRÈME BRULÉ

Rich vanilla custard with a caramelized sugar crust

VEG Vegetarian. May contain eggs and/or dairy. GF Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items. *Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please ask your server for details. A Suggested Gratuity of 18% is customary. The amount of gratuity is always discretionary.



CUTTERS
crabhouse



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2ND COURSE

CHOICE OF

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