

ALL WATER

SEAFOOD & OYSTER BAR

LUNCH
35 PER PERSON

STARTERS

GREEK GF | V

feta cheese, cucumber, red onion, campari tomato,
oregano, kalamata olive, red wine vinaigrette

or

NORTHWEST CHOWDER

shrimp, salmon, crab, Nueske's bacon, chives
served with focaccia bread

MAINS

CHICKEN PAILLARD

arugula, radicchio, shaved parmesan
shallots, lemon-thyme vinaigrette

or

STEAK FRITES

Grilled hanger steak, chimichurri
caramelized onions, crispy fries

DESSERT

WARM APPLE TART

vanilla ice cream & salted caramel

VGN = Vegan V = Vegetarian GF = Gluten-Free DF = Dairy-Free L = Local Ingredient

*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.

ALL WATER

SEAFOOD & OYSTER BAR

DINNER
65 PER PERSON

STARTERS

BABY KALE CAESAR

romaine hearts, baby kale, herb croutons,
shaved parmesan, shallots, boquerón, house made caesar dressing

or

HALIBUT CEVICHE * GF | DF | L

alaskan halibut, leche de tigre, mango,
cilantro, red onion, plantain chips

MAINS

LINGUINI FRUTTI DI MARE

linguini pasta, tomato sauce, shrimp, mussels
clams, calamari, scallops

or

VEAL OSSA BUCO

braised veal shank, saffron risotto
24-month aged parmesan, gremolata

DESSERT

MOLTEN CHOCOLATE CAKE

vanilla ice cream

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