

# ALL WATER

SEAFOOD & OYSTER BAR

## Seattle Restaurant Week

### \$50

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#### AMUSE BOUCHE

##### OYSTER

Lemongrass vinaigrette

#### APPETIZER

##### CRISPY BRUSSELS SPROUTS

Bonito flakes, smoky vinaigrette, sesame seeds

-OR-

##### CRAB & SHRIMP LOUIS

Gem lettuce, cucumber, cherry heirloom tomato, 6-  
minutes egg, green onion, avocado, asparagus, grilled  
lemon wedge, Thousand Island dressing

#### ENTRÉE

##### ARROZ CON POLLO

Seafood stew rice, seared bravas chicken thigh, clams,  
mussels

-OR-

##### GRILLED BRANZINO FILET

Lime wedge, charred spring onion, black lentils

#### DESSERT

##### CHOCOLATE ESPRESSO TART

Chocolate cookie crust, espresso cream, chocolate  
ganache

-OR-

##### APPLE CRÈME BRÛLÉE

Apple compote, almond streusel, Granny Smith apple

\*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.

10.55% sales tax will be added to all items. Menus and pricing are subject to change.  
A 20% taxable service charge will be added to parties of six or more.  
100% of the service charge will be distributed to service personnel.