

# ALL WATER

SEAFOOD & OYSTER BAR

## Seattle Restaurant Week

April 19 - May 2

\$50

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### SUPPLEMENT \$26

#### ½ DOZEN OYSTERS

Lemongrass vinaigrette, tare-marinated salmon roe

### APPETIZER

#### CRISPY BRUSSELS SPROUTS

Bonito flakes, smoky vinaigrette, sesame seeds

-OR-

#### CRAB & SHRIMP LOUIE

Gem lettuce, cucumber, cherry heirloom tomato, soft six-minutes egg, avocado, asparagus, grilled lemon, Louie dressing

### ENTRÉE

#### ARROZ CON POLLO

Seared chicken thigh, clams, mussels, calamari, pickled Fresno chili

-OR-

#### GRILLED BRANZINO FILLET

Charred spring onion, black lentils, gremolata, lime

### DESSERT

#### CHOCOLATE ESPRESSO TART

Espresso crèmeux, dark chocolate ganache, cocoa crust

-OR-

#### APPLE CRÈME BRÛLÉE

Apple coulis, 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.