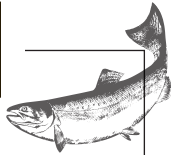


CUTTERS
crabhouse



SEATTLE

RESTAURANT WEEK

OCTOBER 18 - 31

\$50 PER PERSON

1ST COURSE

CHOICE OF

NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE

ROASTED BEET SALAD AND FRISÉE

Arugula | chèvre cheese | pistachios | lemon oil vinaigrette
blood orange gastrique

2ND COURSE

CHOICE OF

SIRLOIN OSCAR*

8 oz sirloin | béarnaise & crab topping
Yukon Gold mashed potatoes | asparagus

HONEY HARISSA KING SALMON*

Seared + glazed | cucumber tomato salad

SHRIMP AND LOBSTER CARBONARA

Prosciutto, peas, egg cream, Parmesan

3RD COURSE

CHOICE OF

KEY LIME PIE

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

CRÈME BRÛLÉE

Rich vanilla custard with a caramelized sugar crust

WINE FEATURE

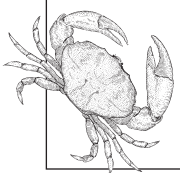
Austin Cabernet Sauvignon, Paso Robles

Aromas of ripe dark fruit layered with subtle floral notes and a touch of sweet oak. Rich flavors of black cherry, plum and blackberry layered with baking spices and vanilla.

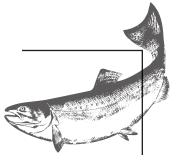
Glass: \$16 | Bottle: \$63

*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.

For convenience, a Suggested Gratuity of 18% will show on guest checks for banquet events and parties of 8 or more. The amount of gratuity is always discretionary. Feel free to increase or decrease the suggested gratuity amount based on your dining experience.



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