

DINNER



BITES

Chef Mix Mushroom (V*) Roasted Mushroom Grilled Baguette Balsamic Ricotta Micro Arugula	11
Parsnip Chips (V*) Mama Lil's Aioli	7
1/2 dozen Oysters Chef Choice Oyster Lemon Mignonette	19
Manila Clams 12oz clams Shallots White Wine Butter Grilled Crostini Thyme	18
Dip Trio (V*) Hummus Tapenade Spinach Artichoke Macrina Rye Crostini	13
Creole Shrimp (GF) Cream Spices Crostini	21

SMALL PLATES

Bread Service (V*) Selection From Macrina Bakery Fennel Pollen Butter San Juan Sea Salt	7
Burrata (V*) Hot Honey Arugula Apple	16
Water's Table Charcuterie Board Local Meat & Cheese Selection Honey Comb Chukar Cherries Almond Olives Pepperoncini	32
Wings Korean BBQ Sauce Green Onion	17
Wild Pacific Calamari Remoulade	15

Wild Dungeness Crab Cakes (GF) - MP
Remoulade | Fennel + Radish Salad |

SOUP

Clam Chowder Bacon Bits Fennel Brown Butter Crouton	14
Root Vegetable Stew (V) (GF) Parsnip Butternut Squash Celeriac Tomato	13

SALADS

Ricotta and Beet (GF) (V*) Golden + Chioggia Arugula Pomegranate Sweet Pepper Fig Vinaigrette	16
Wedge (GF) Bacon Bits Blue Cheese Crumble Cherry Tomato Crouton Blue Cheese	17
Gem Caesar Parmesan Pecorino Grilled Lemon	15
Pears & Persimmon Red Wine Poached Pears Arugula Candied Almonds Shallot Vinaigrette	16

Available to ADD

Pan Seared Salmon (4oz)	12	Sautéed Shrimp (3pcs)	9
Herb Chicken Breast	8	Crab Cake (1pc)	MP
Grilled N.Y. Strip (4oz)	15		

MAINS

Ora King Salmon (GF) Brussel Sprouts Sweet Onion Bacon Black Berry Glaze Micro Fennel & Radish	50
Shrimp Linguini (N) Anchovies Emulsion Chili Flakes Pinenuts Pecorino Carso's Pasta	30
Wild Halibut & Chips Half Lion Beer Batter Panko Remoulade	30
Water's Table Seafood Stew Shrimp Clams Crab Claws Halibut Tomato Broth Epi Baguette	48
Prime New York Garlic Mash Mushroom Mix Applewood Broccolini Demi-glaze	60

Wagyu Tomahawk ~ - MP

30 Day Dry-Aged | Choice of Two Sides | Horseradish Crème Fraiche | Demi-glaze

Salmon Creek Bone-In Pork Chop (GF) Rosemary Pear Compote Crispy Potatoes Applewood Broccolini	40
SRF Wagyu Burger Crisp Bacon Tillamook White Cheddar Tomato Iceburg Mama Lil's Aioli Fries	27
Anderson Farm Lamb Rack Herb Spätzle Savoy Cabbage Mushroom Demi	56
Mad Hatcher Half Chicken (N) Cauliflower Bulgur Dried Cranberries Almonds Arugula Poblano Crème Sauce	40
Cauliflower (GF) (V) Mushroom Pablano Asparagus Pablono Cream	26

SIDES

Truffle Mac and Cheese (V*) Carso's Pasta Beecher's Mornay Truffle Oil Pangrattato	16
Brussel Sprouts Bacon Bits Blackberry Glaze Red Sorrel	13
Roasted Mushrooms (V*) Special Chef's Mix Variety	14
Water's Table Fries (V*) Truffle Oil Pecorino Herbs Mama Lil's Aioli	16

(V*) Vegetarian | (V) Vegan | Gluten Friendly
(N) NUTS

#The King County Health Department wants you to know: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.