

SIGNATURE COCKTAILS

STRAIGHT UP

LAVENDER COSMO Absolut Mandrin vodka, Giffard crème de violette, Cointreau, cranberry, fresh lime sour, lavender sugar rim 10

LEMON DROP Absolut Citron vodka, Limoncello, fresh lemon sour 10

SUPERNOVA Grey Goose vodka, strawberry shrub, sparkling wine float 11

CYPRESS MARGARITA El Jimador 100% agave tequila, Cointreau, fresh lime, agave syrup, peach shrub, volcanic black rock salt 10

ORANGE CREAMSICLE Stolli Vanil vodka, orange juice, agave syrup, heavy cream 10

GRAND MANHATTAN Woodford Reserve bourbon, Grand Marnier, dry vermouth, orange bitters 12

MARKET SPICE Ketel One vodka, fresh cucumber and mint, lime juice, agave, chili pepper 11

ON THE ROCKS

EASTSIDE ELDERFLOWER St. George Botanique gin, St. Germain, cucumber, fresh mint, lime 11

RYE BRAMBLE St. George Dry Rye gin, Giffard Crème de Mûre, fresh lemon sour 10

MARKET MOJITO Bacardi rum, seasonal fruit, fresh lime sour, mint 9.5

DARK & STORMY Mount Gay Black Barrel rum, ginger beer, fresh lime 9

MOSCOW MULE Smirnoff vodka, ginger beer, fresh lime 9.25

KENTUCKY BUCK Woodford Reserve bourbon, strawberry shrub, lemon juice, ginger beer, bitters 12

SCRATCH MARGARITA El Jimador 100% agave tequila, triple sec, housemade margarita mix 9

GRAND SCRATCH MARGARITA Milagro 100% agave tequila, Cointreau, Grand Marnier, housemade margarita mix, lime 11

CASK AGED OLD FASHIONED Old Forester bourbon, Solerno Blood Orange liqueur, cherry bitters, maraschino cherry 12



WINE

By the Glass

SPARKLING

- PROSECCO** Ruffino IT -- / 9.75
- SPARKLING** Roederer Estate Brut -- / 12.5
Anderson Valley CA

ROSÉ/WHITE

- ROSÉ** VillaViva Côtes de Thau FR 4.25 / 7.5
- MOSCATO** Ménage à Trois CA 4.5 / 7.95
- DRY RIESLING** Chateau Ste Michelle 4 / 6.95
Columbia Valley WA

- WHITE BLEND** Conundrum CA 6 / 10.95
- PINOT GRIGIO** Estancia CA 5.5 / 9.75
- PINOT GRIS** King Estate 6.25 / 11.5
Willamette Valley OR

- SAUVIGNON BLANC** Villa Maria 5 / 8.95
Marlborough NZ

- SAUVIGNON BLANC** Charles Krug 5.75 / 10.5
Napa Valley CA

- CHARDONNAY** Belle Ambiance CA 4.5 / 8
- CHARDONNAY** Chateau Ste Michelle 5.25 / 9.5
Columbia Valley WA

- CHARDONNAY** St Francis 6 / 11
Sonoma County CA

- CHARDONNAY** Sonoma-Cutrer 7.75 / 14.5
Russian River Ranches CA

RED

- PINOT NOIR** Nielson by Byron 6.5 / 11.95
Santa Barbara County CA
- PINOT NOIR** Erath OR 7 / 12.95
- PINOT NOIR** Siduri Willamette Valley OR 8 / 15
- MERLOT** 14 Hands WA 4.5 / 7.95
- GRENACHE** Torres 5G Garnacha 5 / 9
Campo de Borja SP
- MALBCO** Bodegas Salentein Portillo 4.5 / 7.95
Mendoza ARG
- RED BLEND** Three Rivers Winery River's Red 4.75 / 8.75
Columbia Valley WA
- GSM** Barossa Valley Estate 6 / 10.95
Barossa Valley S AUS (*Grenache/Shiraz/Mourvèdre*)
- CARMENÈRE** Lapostolle Cuvée Alexandre 5.25 / 9.5
Apalta Vineyard CH
- CABERNET SAUVIGNON** Avalon CA 4.5 / 8
- CABERNET SAUVIGNON** J. Lohr Seven Oaks 5.5 / 10
Paso Robles CA
- CABERNET SAUVIGNON** Chateau Ste Michelle 6.5 / 12
Indian Wells WA
- CABERNET SAUVIGNON** Intrinsic 7.5 / 14
Columbia Valley WA
- CABERNET SAUVIGNON** CrossBarn by Paul Hobbs 9.5 / 18
Napa Valley CA

BREW



DRAFT

- Pike Brewing Co Rotating Handle, Seattle, WA 6.25
- Manny's Pale Ale, Seattle, WA 5.4% ABV 5.95
- Fremont Interurban IPA, Seattle, WA 6.2% ABV 6.25
- Elysian Rotating Handle, Seattle, WA 6.25
- Maritime Rotating Handle, Seattle, WA 6.25
- Roger's Pilsner, Seattle, WA 4.9% ABV 5.95
- Mac' n' Jack's African Amber, Redmond, WA 5.2% ABV 5.95
- Widmer Hefeweizen, Portland, OR 4.9% ABV 5.95
- Stone Brewing Rotating Handle, Escondido, CA 6.75
- Coors Light, Golden, CO 4.2% ABV 5
- Blue Moon Belgian White, Golden, CO 5.4% ABV 5.95
- Dogfish Head 90 Min IPA, Milton, DE 9% ABV 5.95
(Served as a 10 oz. pour in a snifter)

BOTTLED



- Widmer Omission GF, Portland, OR 5.95
- Deschutes Black Butte Porter, Bend, OR 5.95
- Bud Light, St. Louis, MO 5.25
- O'Doul's (Non-Alcoholic), St. Louis, MO 5.25
- Angry Orchard Hard Cider GF, Cincinnati, OH 5.95
- Corona, Mexico 5.95
- Guinness Stout, Ireland 6.25
- Heineken, Holland 6.25
- Amstel Light, Holland 6.25
- Stella Artois, Belgium 6.25
- Beck's (Non-Alcoholic), Germany 5.75

Happy Hour

MONDAY-FRIDAY 3 pm to 6 pm - SATURDAY-SUNDAY 4 pm to 6 pm
NIGHTLY 9 pm to CLOSE

PACIFIC OYSTER SHOOTER*

Bloody Mary cocktail sauce, Old Bay 1 ea. **gf** Add house infused wasabi-shiso vodka 4

PACIFIC OYSTERS ON THE HALF SHELL*

Classic cocktail sauce, cucumber mignonette, lemon 2 ea.

EDAMAME

Ponzu, togarashi 3 **gf/veg**

HOUSEMADE MISO SOUP

Braised seasonal mushrooms, scallions 3

MACRINA SOURDOUGH BREAD

Butter, sea salt 3

KALE CAESAR

Parmesan Reggiano, garlic croutons 3

GRILLED BABY BOK CHOY

Oyster sauce, braised seasonal mushrooms, toasted garlic 3

BROADWAY PEA SALAD

English peas, creamy pepper dressing, water chestnuts, cherry tomatoes, bacon 3 **gf**

TEMPURA GREEN BEANS

Thai chili Sriracha mayo dipping sauce, togarashi 4

FRIED POACHED EGG*

Panko crusted, arugula, red wine vinaigrette, bacon crumbles, lemon pepper aioli 4

KIM CHEE FRIED RICE

Oregon Bay shrimp, sesame oil, edamame, scallions, micro cilantro 5

BEECHER'S & WISCONSIN FRIED CHEDDAR CURDS

Fried pickled peppers, Fresno chilis, Micks Pepper Jelly **veg** 6

SALMON POKE*

Cucumber, slivered red onion, shiso sprouts, soy mustard miso marinade, crispy salmon skin, ikura, wonton chips 6

FRESH PENN COVE MUSSELS

Blue cheese, bacon, green onions 6

FRIED CALAMARI MISTO

Artichokes, eggplant, zucchini, tomato jam, parmesan sauce **gf** 6



*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Happy Hour

CRAB, AVOCADO & ASPARAGUS ROLL

Wasabi, pickled ginger 7

STEAMED FRESH MANILA CLAMS

White wine, olive oil, fresh herbs 7

GRILLED CHEDDAR BURGER*

Lettuce, tomato, fried pickled peppers 7 (*gluten-free bun available upon request +\$1*)

YAKITORI BEEF TENDERLOIN

Sesame soy glaze, scallions, sticky rice, pickled carrots 7 **gf**

BUTTERMILK FRIED PACIFIC OYSTERS

Corn flour dusted, caper tartar, citrus slaw, Baker's half dozen 7

CLAMS CASINO FLATBREAD

Razor clams, garlic cream, tri-colored peppers, parmesan, Monterey Jack, bacon-bread crumbs, grilled rosemary flatbread 8

KOREAN FRIED CHICKEN WINGS

Crispy rice flour coating, Gochujang sauce, scallions 8

CRABHOUSE NACHOS

Snow crab, Beecher's Smoked Flagship cheese, pickled peppers, jalapeño-avocado drizzle, pico de gallo, Sriracha cream, micro cilantro 8

featured drink specials

\$4 ALL DRAFT BEERS

\$5.5 STIMSON ESTATE CELLARS
CHARDONNAY OR RED BLEND

\$7.5 ESTANCIA PINOT GRIGIO
THREE RIVERS WINERY RED BLEND

\$6 GREEN APPLE DROP | BASIL GIMLET
POMEGRANATE MARGARITA
KENTUCKY SOUR | CRANBERRY MOJITO



Cutters includes a living wage charge in your bill to offset the cost of Seattle's minimum wage. This is not a charge for services provided. For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.

BAR MENU

MAKI SUSHI ROLLS

CALIFORNIA ROLL 13

DYNAMITE ROLL 14

SMOKED WILD SALMON 13

CHEF'S SEASONAL ROLL Market Price

PACIFIC SASHIMI GRADE AHI* 14

FRESH YELLOWTAIL* 14

RAINBOW ROLL* 15

Nigiri Sushi available upon request

OYSTERS ON THE HALF SHELL*

Classic cocktail sauce, cucumber mignonette, lemon

PACIFIC 1 ea. 3 | 6 for 16 | Baker's dozen 29

SEASONAL 1 ea. 4 | 6 for 22 | Baker's dozen 39

KUMAMOTO 1 ea. 5 | 6 for 28 | Baker's dozen 49

STARTERS

OVEN ROASTED CRAB DIP

Artichoke hearts, shaved onions, aged parmesan, baguette 16

BEECHER'S & WISCONSIN FRIED CHEDDAR CURDS

Fried pickled peppers, Fresno chilies, Micks pepper jelly 11 **veg**

FRIED CALAMARI MISTO

Artichokes, eggplant, zucchini, tomato jam, parmesan sauce 13 **gf**

PACIFIC SASHIMI GRADE AHI POKE*

Sweet onions, avocado, soy, sesame oil, ginger, garlic, wonton chips 14

STEAMED FRESH MANILA CLAMS

White wine, olive oil, garlic, chili flakes, fresh herbs 15 **gf**

FRESH PENN COVE MUSSELS

Blue cheese, bacon, green onions 14 **gf**

PAN SEARED CRAB CAKE

Succotash, sweet corn puree, fresh herbs 17

DUNGENESS CRAB COCKTAIL

Romaine, avocado, classic cocktail sauce and lemon pepper aioli 20

PACIFIC BAY SHRIMP COCKTAIL

Romaine, classic Louie dressing, Bloody Mary cocktail sauce 12

veg Vegetarian. May contain eggs and/or dairy. Please ask your server for details.
gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

LIBATIONS

LOCAL SPIRITS

BOURBON/WHISKEY

Tatoosh Distillery Bourbon
Westland Distillery Single Malt Whiskey
Fremont Mischief Rye

COGNAC

Courvoisier VS
Rémy Martin VSOP
Hennessy VS • XO

PORT & SHERRY

Graham's Six Grapes
Graham's 10 Yr, 20 Yr & 30 Yr Tawny

SINGLE MALT SCOTCH

Highlands Malts
The Balvenie DoubleWood
Glenfiddich 12 Yr
The Glenlivet 12 Yr • 18 Yr
Glenmorangie 10 Yr
The Macallan 12 Yr • 18 Yr
Oban

Islay Malts

Lagavulin
Laphroaig 10 Yr

SCOTCH BLENDS

Chivas Regal 12 Yr
Cutty Sark
Dewar's White Label
J & B Rare
Johnnie Walker Black • Blue

WHISKEY

Bushmills
Canadian Club
Crown Royal
Jack Daniel's • Single-Barrel
Jameson
Jameson Select Reserve
Black Barrel
Seagram's 7 Crown • VO
(ri)" Straight Rye Whiskey

GIN

Captive Spirits Big Gin
Fremont Mischief

BOURBON

Basil Hayden's
Knob Creek
Maker's Mark
Old Forester
Wild Turkey 101
Woodford Reserve

VODKA

Absolut • Citron • Mandrin
• Peppar
Chopin
Citoc
Finlandia Grapefruit
Grey Goose
Ketel One • Citroen
Smirnoff
Stolichnaya • Blueberi •
Salted Karamel • Vanil

GIN

Beefeater
Bombay • Sapphire
Hendrick's
Tanqueray • No. TEN
St. George
Terroir
Botanivore
Dry Rye

RUM

Bacardi 151 • O • Razz • Superior
Captain Morgan Spiced
Malibu Coconut •
Passion Fruit
Mount Gay Black Barrel •
Eclipse
Myers's Original Dark

VODKA

2Bar
Fremont Mischief

TEQUILA

Avión Silver
Cazadores Reposado
Don Julio Añejo
Don Julio Silver
El Jimador Silver
Herradura Añejo
Herradura Reposado
Herradura Silver
Milagro Silver
Patrón Añejo
Patrón Reposado
Patrón Silver

CORDIALS & LIQUEURS

Baileys Irish Cream
Baileys Salted Caramel
Bols Peach
Bols Sour Apple
Bols Triple Sec
Bols Watermelon
Campari
Chambord
Cointreau
Disaronno Amaretto
Drambuie
Frangelico
Galliano
Giffard Crème de Mûre
Giffard Crème de Violette
Godiva Chocolate
Grand Marnier
Jack Daniel's Honey
Jägermeister
Kahlúa
Limoncello
Midori
Southern Comfort
St. George Absinthe
St. Germain
Tia Maria Coffee
Tuaca

#cutterscrabhouse