



BEVERAGES

ANTIOXIDANT REFRESHERS

A delicious & natural way to drink healthy:
strawberry-basil, orange-carrot
or lavender-blackberry 6

ICED TEA 3.75

ARNOLD PALMER 4

LEMONADE regular or strawberry 4

AQUA PANNA 4 / 5.5

SAN PELLIGRINO 3.5 / 5.5

RED BULL original or sugar-free 4

ICED LATTE 4

ICED MOCHA 4.5

CAFE LATTE 4

RIP CITY 100 % ORGANIC COFFEE 3.25

STARTERS

OVEN ROASTED CRAB DIP

Artichoke hearts, shaved onions, aged
parmesan, baguette 16

FRIED CALAMARI MISTO

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

BEECHER'S & WISCONSIN FRIED CHEDDAR CURDS

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

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

PACIFIC BAY SHRIMP COCKTAIL

Romaine, classic Louie dressing, Bloody
Mary cocktail sauce 12

OYSTERS ON THE HALF SHELL*

Classic cocktail sauce, cucumber
mignonette, lemon

Ask your server for today's selections

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

SOUPS & SALADS

PACIFIC NORTHWEST CLAM CHOWDER

Applewood smoked bacon 8

add
Dungeness
crab 5

SMOKED SALMON THAI CURRY SOUP

House smoked salmon, squash, shiitake mushrooms, cherry
tomatoes, shallots 8

MARKET CHOPPED GREENS SALAD

Seasonal fruit from the market, candied hazelnuts, Beecher's
Flagship cheese, champagne vinaigrette 9
Entree with Grilled Salmon 17

ICEBERG LETTUCE WEDGE

Bacon, deviled egg, Monterey Jack, blue cheese dressing 8 gf
Entree with Pacific Bay Shrimp 15

KALE CAESAR*

Fried poached egg, garlic croutons,
Parmesan Reggiano 10
Entree with Grilled Chicken 15

CUTTERS SIGNATURE LOUIE*

Salmon, Dungeness crab, jumbo prawns,
deviled eggs, classic Louie dressing 25

GRILLED SIRLOIN STEAK SALAD*

Mixed greens, blue cheese crumbles,
smoked hazelnuts, pickled slaw, blue
cheese dressing 19

POKE SALAD BOWLS

Our pokes served up as a salad with
daikon sprouts, rainbow carrots, seaweed
salad, pickled red cabbage & watermelon
radish, edamame, soy egg and sushi rice

PACIFIC SASHIMI GRADE AHI* 17

WILD SALMON* 16

JAPANESE HAMACHI* 17

Cutters is a proud neighbor of Pike Place
Market for over 30 years, emulating
Seattle's epicenter of fresh fish, seafood and
produce, aligning with the market's seasonal
bests. You will find Beecher's Handmade
Cheese, Uli's Famous Sausage, Tatoosh
Distillery, Macrina Bakery, Ralph's
Greenhouse, Dungeness Farms, Inaba
Farms, along with other fine Washington &
Oregon growers throughout our menu.

CUSTOM SANDWICHES

OPEN-FACED CRAB SANDWICH Artichokes, tomatoes, shaved onions, parmesan, cheddar
on toasted sourdough 15

WILD SALMON CLUB* Applewood smoked bacon, mixed greens, marinated tomatoes, avocado,
bacon aioli, brioche bun 16

GRILLED CHICKEN SANDWICH Bacon aioli, mixed greens, avocado, marinated tomatoes, brioche bun 15

CUTTERS CHAR-GRILLED CHEESEBURGER* All-natural hormone free, bacon marmalade, Beecher's smoked cheddar, wild arugula 15
(gluten-free bun available upon request for an additional \$1)

LUNCH ENTREES

OVEN ROASTED CRAB STUFFED PRAWNS Succotash rice, seasonal vegetables, lemon beurre blanc, preserved lemon 24

PAN SEARED CRAB CAKE Succotash, sweet corn puree, fresh herbs 18

MANNY'S PALE ALE BATTERED FISH & CHIPS Garlic-herb fries, citrus jicama slaw, smoked salmon tartar sauce

ALASKAN COD 2 pc 14 / 3 pc 18 ... **PACIFIC HALIBUT** 2 pc 19 / 3 pc 23

STEAMED SNOW CRAB LEGS Old Bay seasoned, roasted baby potatoes, corn-on-the-cob, drawn butter 1/2 lb. 19 | 1 lb. 32

GRILLED SIRLOIN STEAK WITH WILD ROASTED MUSHROOMS* Parmesan wedge potatoes, arugula, chèvre 29 gf

HIBACHI CHICKEN All-natural hormone free chicken, kim chee fried rice, sweet soy glaze 22

NORTHWEST JAMBALAYA Shrimp, snow crab, chicken breast, Uli's andouille sausage, tasso ham, spicy tomato sauce, rice, bell peppers, onion, garlic, okra 29

SEAFOOD SKEWER Salmon, jumbo prawns, scallops, seasonal vegetables, Yukon mashed potatoes 26

MAKI SUSHI ROLLS

served with CUTTERS MISO SOUP and EDAMAME

CALIFORNIA ROLL

Avocado, cucumber, asparagus, crab, tobiko, scallions 13

DYNAMITE ROLL*

Cucumber, avocado, crab, topped with wild salmon, parmesan cheese,
Thai chili aioli 14

SMOKED WILD SALMON*

Avocado, cucumber, spicy salmon, togarashi 13

PACIFIC SASHIMI GRADE AHI*

Sriracha, jalapeño, spicy aioli, tobiko 14

FRESH YELLOWTAIL*

Sriracha, hamachi "caviar", burdock root, jalapeño, cilantro 14

RAINBOW ROLL*

Cucumber, avocado, crab, seasonal fish, tobiko 15

CHEF'S SEASONAL ROLL* Market Price

..... Nigiri Sushi available upon request

FRESH FETTUCCINE

Made with fresh spinach, tomatoes, garlic, parmesan and your choice of housemade
marinara or cream sauce *(gluten-free pasta available upon request for an additional \$1)*

SAUTÉED CRABMEAT 22

JUMBO PRAWNS 19

GRILLED CHICKEN 15

HOUSE SMOKED WILD SALMON* 17

CREATE A COMBO

Soup and Salad 13 | Sandwich or Fresh Fettuccine with Soup or Salad 14

SOUP

Pacific Northwest Clam Chowder
Smoked Salmon Thai Curry

SALAD

Market Chopped Greens
Iceberg Lettuce Wedge

1/2 SANDWICH

Open-Faced Crab Sandwich
Grilled Chicken Sandwich

FRESH FETTUCCINE

Housemade Marinara Sauce
Parmesan Cream Sauce
add Grilled Chicken 2

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.

*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.

SIGNATURE COCKTAILS

STRAIGHT UP

LAVENDER COSMO

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

LEMON DROP

Absolut Citron vodka, Limoncello, fresh lemon sour 10

CYPRESS MARGARITA

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

ORANGE CREAMSICLE

Stoli Vanil vodka, Cointreau, 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 & mint, lime juice, agave, chili pepper 11

SUPERNOVA

Grey Goose vodka, strawberry shrub, sparkling wine float 11

ON THE ROCKS

EASTSIDE ELDERFLOWER

St. George Botanivore gin, St. Germain, cucumber, fresh mint, lime 11

SCRATCH MARGARITA

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

RYE BRAMBLE

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

GRAND SCRATCH MARGARITA

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

MARKET MOJITO

Bacardi, seasonal fruit, fresh lime sour, mint 9.5

DARK & STORMY

Mount Gay Black Barrel rum, ginger beer, fresh lime 9

CASK AGED OLD FASHIONED

Old Forester bourbon, Solerno Blood Orange Liqueur, cherry bitters, maraschino cherry 12

LOCAL SPIRITS

GIN

Captive Spirits Big Gin
Fremont Mischief

VODKA

2Bar
Fremont Mischief

BOURBON/WHISKEY

Tatoosh Distillery Bourbon
Westland Distillery Single Malt Whiskey
Fremont Mischief Rye

WINE BY THE GLASS

SPARKLING

	3oz	6oz
PROSECCO Ruffino IT	---	9.75
SPARKLING Roederer Estate Brut Anderson Valley CA	---	12.5

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 Columbia Valley WA	4	6.95
WHITE BLEND Conundrum CA	6	10.95
PINOT GRIGIO Estancia CA	5.5	9.75
PINOT GRIS King Estate Willamette Valley OR	6.25	11.5
SAUVIGNON BLANC Villa Maria Marlborough NZ	5	8.95
SAUVIGNON BLANC Charles Krug Napa Valley CA	5.75	10.5
CHARDONNAY Belle Ambiance CA	4.5	8
CHARDONNAY Chateau Ste Michelle Columbia Valley WA	5.25	9.5
CHARDONNAY St Francis Sonoma County CA	6	11
CHARDONNAY Sonoma-Cutrer Russian River Ranches CA	7.75	14.5

RED

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

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 (Served in a 10 oz. snifter)	5.95

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

Cutters proudly serves  products.

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.