

# CUTTERS

crabhouse

## RAW BAR & SUSHI

- PACIFIC SASHIMI GRADE AHI POKE\***  
Soy-ginger marinade | crisp wontons | sweet onions  
English cucumbers | green onions  
sesame seeds 16
- CALIFORNIA ROLL**  
Sweet red crab | avocado | cucumber | asparagus  
tobiko | green onions 15
- SPICY SASHIMI AHI ROLL\***  
Asparagus | Thai chili aioli | tobiko 17
- RAINBOW ROLL\***  
Seasonal fish | sweet red crab | avocado  
cucumber | tobiko 18
- OYSTERS ON THE HALF SHELL\***  
Bloody Mary cocktail sauce, lemon  
cucumber mignonette  
Ask your server for today's selections

- PACIFIC** 1 ea. 4 | 6 for 19 | Baker's Dozen 37  
**KUMAMOTO** 1 ea. 6 | 6 for 30 | Baker's Dozen 60  
**SEASONAL** 1 ea. 5 | 6 for 24 | Baker's Dozen 48

## SHAREABLES

- OVEN ROASTED CRAB & ARTICHOKE DIP**  
Sweet onion, Parmesan, warm house bread 18
- FRIED CALAMARI MISTO**  
Seasonal vegetables | artichoke hearts  
Bloody Mary cocktail sauce  
Parmesan aioli | lemon 16
- STEAMED FRESH MANILA CLAMS GF**  
White wine | whole butter | garlic | chili flakes  
fresh herbs 17
- FRESH PENN COVE MUSSELS**  
Red Thai curry | ginger | green onions 16
- BEECHER'S & WISCONSIN FRIED  
CHEDDAR CURDS /VEG**  
Fried mini sweet peppers  
Micks pepper jelly 13
- CHILLED PRAWN COCKTAIL**  
Bloody Mary cocktail sauce | lemon pepper aioli  
lemon 22

## STARTERS

- PACIFIC NORTHWEST CLAM CHOWDER**  
Housemade bacon bread crumbs 12
- MARKET CHOPPED GREENS**  
Seasonal market fruit | spiced hazelnuts  
Beecher's Flagship cheese  
seasonal housemade vinaigrette 12
- CLASSIC CAESAR SALAD**  
Crisp romaine, Parmesan, house-made garlic  
croutons 11

## CUTTERS CATCH

Served with seasonal market vegetables and  
herbed couscous  
Grilled | Baked | Pan Seared | Blackened

- KING SALMON** 34
- BLACK COD** 36
- AHI** 20
- HALIBUT** 39

## CRAB

- ALASKAN RED KING  
CRAB LEGS** 1/2 lb. Market - 1 lb. Market
- WHOLE DUNGENESS  
CRAB** Market
- ALASKAN SNOW  
CRAB LEGS** 1 lb. Market
- CRABHOUSE SAMPLER -  
ALASKAN RED KING CRAB LEGS,  
ALASKAN SNOW CRAB LEGS,  
DUNGENESS CRAB** 1 lb. Market

All crab entrees are steamed to order and served with  
herbed couscous, seasonal market vegetables,  
drawn butter and fresh lemon (Red King Crab Legs,  
Snow Crab Legs & Crabhouse Sampler also available  
chilled with seasonal accompaniments)

## LAND & SEA

- SPICY JAMBALAYA**  
Sweet red crab | Manila clams | Penn Cove mussels | shrimp | chicken breast | Uli's andouille sausage  
spicy tomato sauce | rice | okra 29
- MANNY'S PALE ALE BATTERED FISH & CHIPS**  
Garlic-herb fries | artichoke caper tartar  
True Cod 3 piece 23 Pacific Halibut 3 piece 26
- CUTTERS SIGNATURE LOUIE\* GF**  
Dungeness crab | salmon | poached prawns | hard-cooked egg | artichoke hearts | asparagus  
classic Louie dressing 32
- FRESH SEAFOOD LINGUINE**  
Salmon | sweet red crab | Penn Cove mussels | oven-roasted tomatoes | fresh basil  
choice of house-made garlic cream or marinara sauce 29
- AMERICAN WAGYU THICK-CUT SIRLOIN\***  
10 oz. | Yukon Gold mashed potatoes | seasonal market vegetable | peppercorn demi 37
- CHAR-GRILLED MARKET BURGER\***  
All-natural hormone free | Micks pepper jelly | Beecher's Flagship cheese | crispy fried peppers | bibb lettuce  
Kewpie mayo | toasted SODO roll | French fries 20
- GRILLED SALMON WITH FENNEL RELISH**  
Roasted Fingerling potatoes, cardamom beurre blanc, spinach, bacon 37
- PAN SEARED HALIBUT WITH PEA PUREE**  
Risotto cakes, shaved asparagus, beurre blanc 42
- CHAR-GRILLED FILET**  
7oz, Yukon Gold mashed potatoes, market fresh vegetables, peppercorn demi glace 45

## SIDES

- 1/2 LB YUKON GOLD MASHED POTATOES  
WITH TRUFFLE OIL** 9
- 1/2 LB GRILLED ASPARAGUS** 12
- 1/2 LB OVEN ROASTED BRUSSELS  
SPROUTS WITH AGRODOLCE** 12

## ADD-ONS

- DUNGENESS CRAB** 40
- KING CRAB** 45
- SCALLOPS** 21
- PRAWNS** 21

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, Macrina Bakery, Ralph's Greenhouse, Dungeness Farms,  
Inaba Farms, alongwith other fine Washington & Oregon growers throughout our menu.

**VEG** Vegetarian. May contain eggs and/or dairy. **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. Please ask your server for details.

A Suggested Gratuity of 18% is customary. The amount of gratuity is always discretionary.  
\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.  
We include a living wage charge in your bill to offset the local minimum wage. This is not a charge for services provided.