

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

CRISPY WALNUT PRAWNS
Honey wasabi glaze, green onion, togarashi sesame
seeds 13

STARTERS

PACIFIC NORTHWEST CLAM CHOWDER
Artisan croutons, caramelized bacon and leeks, Italian
parsley 12

MARKET CHOPPED GREENS
Seasonal market fruit | spiced hazelnuts
Beecher's Flagship cheese
seasonal housemade vinaigrette 12

ROMAINE CAESAR
Asiago, artisan crouton, house-made dressing, lemon 11

LITTLE GEM WEDGE
Radish, bacon, blue cheese crumbles, tomato, house-
made blue cheese dressing 11

CUTTERS CATCH

Served with seasonal market vegetables and
Jasmine Rice
Grilled | Baked | Pan Seared | Blackened

KING SALMON 40
ARCTIC CHAR 32
SWORDFISH 38
MAHI-MAHI 32

TOP IT OFF

LIME AVOCADO SALSA 5
SCALLOP APRICOT CHUTNEY 9
SHRIMP SCAMPI 7

CRAB

**ALASKAN RED KING
CRAB LEGS** 1 lb. MP

**WHOLE DUNGENESS
CRAB** MP

**ALASKAN SNOW
CRAB LEGS** 1 lb. MP

**CRABHOUSE SAMPLER -
ALASKAN RED KING CRAB LEGS,
ALASKAN SNOW CRAB LEGS,
DUNGENESS CRAB** 1 lb. MP

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
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 19 Pacific Halibut 3 piece 24

FRESH SEAFOOD LINGUINE
Salmon | crab | Penn Cove mussels | oven-roasted tomatoes | fresh basil choice of house-made garlic cream or
marinara sauce 29

CARLTON FARMS BONE-IN PORK CHOP
Yukon Gold mashed potatoes | seasonal market vegetable | peppercorn demi 32

CHAR-GRILLED FILET
7oz, Steak-House butter, Yukon Gold pommes fondant, asparagus 45

MAHI-MAHI WITH CRAB
Crab stuffed, macadamia and panko crusted, roasted garlic polenta, Swiss chard, Cajun cream 35

HONEY PEPPERCORN SALMON
Oven Roasted, red pepper agrodolce Brussels Sprouts, fingerling potatoes, beurre blanc, orange zest 42

GRILLED SEAFOOD TRIO
Sweet scallops, lemon beurre blanc, salmon, market fresh vegetables, prawns, caper,
Yukon Gold mashed potatoes 39

TUNA NICOISE
Seared rare yellowfin, greens, kalamatas, green beans, potatoes, capers, hard cook egg,
Champagne vinaigrette 32

CIOPPINO
Spicy tomato sauce, crab, white fish, shrimp, clams, herb croutons 39

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 MP

KING CRAB #1 MP

SCALLOPS 21

PRAWNS 21

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 cost of Washington's minimum wage.
This is not a charge for services provided.