



HORS D'OEUVRES

COCONUT CURRY CRAB BISQUE

pepita | lemon goat cheese cream | sweet corn | herb infused oil | bay blue crab | 9

SOUP DU JOUR

ask your server about the chef's newest soup | 7

DENIELLE DE PROSCIUTTO FLAT BREAD

sundried tomatoes | smoked mozzarella | koji tatsoi leaf | 13

QUINOA CONFIT SCALLOPS

hominy hummus | sweet corn | beech mushrooms | mache leaf | 15

PERUVIAN OCTOPUS

blanched peanuts | napa cabbage | farro | salmon roe | passion fruit de aji | 12

AHI TUNA HUMMUS DIP

bay blue crab meat | mustard seed | smoked gouda | rustic tartine baguette | 13

CALAMARI-TENTACLES FRITTI

parmigiano reggiano | hoisin sauce | 13

CHESAPEAKE BAY BROADWATER CLAMS

chorizo bolognese broth | 13

SEA LEVEL FISH TACOS

flour tortilla | cilantro-jalapeño slaw | crunchy avocado | spicy chipotle mayo | 10

SALADS

MALABAR SPINACH

amaou strawberries | crunchy goat cheese | heart nuts
aged balsamic strawberry vinaigrette | 11

NAPA CABBAGE

bacon confit | cucumber | heirloom tomatoes
St. Pete's blue cheese | lemongrass anchovy dressing | 12

ROCKET LEAVES KOJI TATSOI

fuji apple | cucumber | beech mushrooms
pecorino | pistachios | lemon-miso vinaigrette | 11



SANDWICHES

ALL GOURMET SANDWICHES COME WITH SOUP DU JOUR

CAROLINA BLUE CRABCAKE

red mustard leaf | beefsteak tomato | smoky remoulade | brioche bun | 18

HAWAIIAN BUFFALO CHICKEN

avocado | timbleweed cave aged | beefsteak tomato
buffalo mango sauce | torta telera roll | 14

CUBANO PORK PANINI

cowtipper gouda | torta cuban telera roll | butter | dill pickles | dijon mustard | 13

WILD COLUMBIAN SALMON BLT

tomato tapenade pureé | red mustard leaf | smoked bacon | whole wheat honey | 17

KOREAN CHEESESTEAK WAGYU

french baguette | gochujang mayo | caramelized onion | bell pepper | mozzarella | 15

GRASS FED BEEF BRISKET BURGER

chimichurri salsa verde | bay blue | sunny side up duck egg | brioche bun | 16

SUPREME VEGGIE PRESS

butternut squash | tomatoes | cucumber | carrots | crunchy avocado
bean sprouts | hominy hummus | sourdough bread | 13

YUZU-JALAPEÑO SHRIMP AVOCADO

spicy chipotle mayo | beefsteak tomato | french baguette | 15

SIDES

LOBSTER MAC & CHEESE | 6
CRAB FISCALINI POTATOES | 10
FRESH VEGETABLE | 4
SWEET POTATO FRITTES | 4
LOBSTER SALAD | 17
PECORINO BRUSSEL SPROUTS | 4

MULTIGRAIN WILD RICE | 4
WILD MUSHROOM RISOTTO | 4
SHOESTRING TRUFFLE HONEY FRIES | 5
CAROLINA BLUE CRAB CAKE | 15
WILD COLUMBIAN SALMON | 12

99 SEATTLE LEVEL