



SMALL

ARTISAN BREAD 4

'macrina' demi baguette | jacobsen salt | house whipped butter

CHARRED OCTOPUS 18

chili oil | soy bean | squash

DUNGENESS CRAB CAKE 18

miso-edamame puree | shimeji | frisée | lemon thyme vinaigrette

CAMPBELL RIVER SALMON TARTINE 12

spring pea hummus | radish | fines herb

POTATO LEEK VELOUTÉ 9

PNW mushrooms | pearl onions | truffle oil

LOCAL OYSTERS | 4 EA
champagne mignonette | chive

FIRE ROASTED PACIFIC OYSTERS | 6 FOR 18
lobster cream | caviar

SHAREABLE

CEDAR PLANK SALMON FLATBREAD 16

cedar smoked salmon | boursin | red onion | scallion | capers

VEGETABLE FLATBREAD 13

goat cheese | olives | capers | arugula | champagne vinaigrette

COCONUT CURRY SHRIMP 15 | 28

thai coconut curry | kaffir lime | green onion

'TAYLOR SHELLFISH FARMS' MUSSELS 16

smoked tomato | white wine | 'olympic provisions' chorizo | baguette

DINNER

CHEF DE CUISINE Andrew Cross



SPRING 2019

RESTAURANT MANAGER Jin Lee

LAND

DUCK GUMBO 26

duck confit | 'uli's' andouille sausage | chicken | shrimp
peppers | onions | okra | rice

SHORT RIB 36

sunchoke puree | roasted carrot squash tomato hash | demi-glace

HERB ROASTED HALF CHICKEN 32

french beans | fingerling potatoes | heirloom tomatoes
radish | demi-glace

PAPPARDELLE 27

lamb sugo | heirloom tomatoes | basil | parmesan

WATER'S TABLE LAKESIDE BURGER 22

'gebbbers' grass-fed burger | avocado | chashu pork belly | lettuce
tomato | melted onions | swiss cheese | ginger aioli

BONE-IN RIBEYE 58

18oz bone-in 30 day aged prime ribeye
steak | demi-glace
garlic mashed potato | asparagus

SEA

'SKUNA BAY' SALMON 34

fingerling potatoes | truffle soubise | PNW mushrooms

LAKE SIDE CIOPPINO 19 | 32

salmon | 'taylor shellfish farms' mussels & manila clams
prawns | 'olympic provisions' chorizo | basil
saffron rouille | fennel-tomato broth

VEGETABLE

WEDGE SALAD 11

baby iceberg | red onion | radish | candied walnuts | bacon
green goddess dressing

MIXED GREENS 8

mizuna | red oak | beets | daikon | carrots
radish | sesame-ginger dressing

ROMAINE 10

bacon | mint | oregano | crouton | heirloom tomato | parmesan | lemon
thyme vinaigrette

add salmon 7 | chicken 6 | shrimp 6
chashu pork belly 5 | steak 8 | crab cake 16

GNOCCHI | 19

asparagus | english peas | artichoke | confit garlic
pine nuts | basil | parmesan

THAI VEGETABLE COCONUT CURRY 22

sweet potato | sweet pepper | onion | carrot | squash
thai eggplant | jasmine rice

SIDE

MAC & CHEESE 11

cavatappi | lobster crème
'beechers' cheddar

MASHED POTATOES 7

yukon gold | roasted garlic
butter

BRUSSELS SPROUTS 8

almond | garlic

GNOCCHI 8

basil pesto | parmesan

PNW MUSHROOMS 7

shallot | thyme | garlic | madeira

TRUFFLE FRIES 7

**The King County Health Department wants you to know. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Please notify your server if you have any food allergies or any dietary restrictions and we will be happy to accommodate your needs.

**We request one check for parties of eight or more and a 20% gratuity will be added.*

**For parties of eight or less we would be happy to split your check up to four ways.*

\$30 Corkage on all outside bottles; per 750 ml. Limit 2 per table. All bottled wines are subject to state tax.

A \$5 charge will be added to all split entree items.