

## STARTERS

### New England Clam Chowder

Cup 6 Bowl 9

*Thick and creamy with premium clams,  
bacon, potatoes, onions and celery*

### Dungeness Crab Cakes 19

*Pan seared, lemon frisée salad, spicy garlic aioli*

### Calamari 15

*Fried in seasoned flour, chili lime aioli*

### Prawn Cocktail 17

*Ginger citrus poached, Absolut Citron cocktail sauce and lemon*

### Steamed Clams 17

*Manila clams in garlic white wine broth  
served with crostini and lemon*

### Coconut Shrimp 17

*Coconut-crusting shrimp served with  
sweet and spicy Sriracha honey sauce*

## SPECIALTY SALADS

### The Clearwater Signature

#### Baby Mix Greens Salad 6 / 9

*Candied hazelnuts, honey crisp apple  
and shaved Parmesan cheese,  
Champagne pear vinaigrette*

#### Traditional Caesar Salad 6 / 9

*Crisp hearts of romaine tossed with shaved aged  
Parmesan, croutons and creamy Caesar dressing*

**with Salmon 19**

**with Grilled Prawns 22**

**with Grilled Chicken Breast 17**

#### Spinach Salad 16

*Fresh spinach, bacon, sliced egg, tomato, olives,  
Parmesan cheese, lemon wedges, and  
balsamic dressing on the side*

## CRAFT BURGERS

*Burger patties are 1/2 pound of American Wagyu and Angus beef  
with complex rich flavors and intense marbling  
100% natural with no added hormones*

*Burgers served with lettuce, tomato and onions on a brioche bun, and shoestring French fries or creamy coleslaw  
Substitute house salad for 2.00, cup of clam chowder for 3.00, or onion rings for 2.00  
Impossible Burger vegan patty available*

### Mushroom Swiss Burger 17

*Sautéed mushrooms and Swiss cheese*

### Blackened Salmon Burger 20

*Salmon fillet blackened and seared, with creamy dill sauce  
substitute Blackened Chicken 20*

### Deluxe Bacon Cheeseburger 18

*Topped with shaved cheddar cheese, and hickory-smoked bacon  
without bacon 17*

### Bleu Burger 17

*Bleu cheese crumbles*

## BEVERAGES

**Fresh Brewed Coffee / Decaf 2.50**

**Hot Tea 2.50**

**Coca-Cola Beverages 2.50**

*Coca-Cola, Diet Coke, Sprite, Ice Tea, Lemonade*

# The Clearwater

RESTAURANT

LOCALLY INFLUENCED CUISINE

## CULINARY CREATIONS

### Cedar Wrapped King Salmon 32

*Thinly shaved cedar wrapped around salmon and lemon, then grilled, accompanied with wild mushroom ragout and lemon beurre blanc sauce*

### Halibut & Chips 28

*Signature beer-battered halibut fillets served with shoestring French fries and creamy coleslaw*

### Halibut Fish Tacos 22

*Grilled halibut in warm corn tortillas topped with salsa, served with chipotle sauce and a side of refried beans*

## PASTA FAVORITES

### Cajun Chicken Linguini 23

*Cajun seared chicken breast, onions, tomato, Parmesan, linguini tossed with creole alfredo sauce*

**substitute Blackened Salmon 28**

### Linguini alle Vongole 26

*Geoduck and manila clams in lemon garlic clam broth with tomatoes and onions, over linguini pasta*

## CLEARWATER CLASSICS

*Entrees served with vegetable of the day, and baked potato or shoestring French fries*

**Complimentary steak sauce choices:  
Bleu Cheese, Béarnaise, Bordelaise**

### Rib Eye Steak 39

*12oz richly marbled with intense flavors*

### Filet Mignon 36 / 48

*6oz or 8oz center cut, the most tender of all steak cuts*

**Oscar Style 46 / 58**

### Top Sirloin Coulotte Cut 29

*Lean and flavorful 10oz*

### Prime Rib

*Every rib roast is specially selected, then aged and roasted for natural tenderness; served with au jus*

**Petite, a smaller cut for lighter appetites 27**

**Traditional, our traditional and most popular cut 32**

**Large, an extra-thick portion 36**

## PRIX FIXE PERFECTION

**45 per person**

### SALAD CHOICES

Caesar Salad  
Spinach Salad  
Clearwater Signature Salad

### ENTRÉE SELECTIONS

#### 6oz Filet Mignon and Large Shrimp

*Fresh seasonal vegetables and Beecher's Flagship Cheese mashed potatoes*

#### Roasted Prime Rib of Beef

*Seasonal fresh vegetables and Beecher's Flagship Cheese mashed potatoes*

#### Charbroiled King Salmon

*Beurre blanc sauce, fresh vegetables and wild rice pilaf*

#### Dungeness Crab Cakes

*Dungeness crab mixture, spicy garlic aioli, and fresh vegetables*

### DESSERT

Gelato

## DINNER SIDES

**Lobster Mac 'N Cheese 13 / 20**

**Beecher's Mashed Potatoes 6 / 9**

**Sautéed Spinach 5 / 8**

Steaks are cooked to the following:

<b>Rare</b>	<i>Cool dark red center</i>
<b>Medium Rare</b>	<i>Warm red center</i>
<b>Medium</b>	<i>Bright pink center</i>
<b>Medium Well</b>	<i>Strip of light pink in center</i>
<b>Well</b>	<i>Brown throughout</i>

*In our efforts to be "Locally Inspired Cuisine" every dish, every sauce, every meal is homemade and meticulously prepared with the freshest of ingredients. We support our community and locally source ingredients whenever possible. Our Chefs cut our steaks daily from pre-selected graded and aged beef. Locally inspired will range from local recipes, products from the West Coast to local chefs. Please enjoy the cuisine, selected beverages and the fantastic view of the Agate Passage while dining at The Clearwater.*