

The Clearwater

RESTAURANT

LOCALLY INFLUENCED CUISINE

STARTERS

Warm Crab & Lobster Dip 22

Chèvre goat cheese, capers, sourdough baguette, fresh chives

Steamed Clams 19

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

Diablo Steak Bites 18

Sautéed prime rib, pearl onion, blistered cherry tomatoes, Cajun cream, house crostini

Grilled Shrimp Cocktail 17

Sriracha seared jumbo shrimp, Dimitri's cocktail sauce, avocado crema

Crispy Artichoke Hearts 14

Crisp lightly-breaded artichoke hearts with tarragon Hollandaise sauce

Soup du Jour 6 / 9

Chef's prepared fresh seasonal ingredients daily

French Onion Gratiné 9

Beef broth, caramelized onion, Gruyère cheese

Baked Baby Brie 15

Honey pistachio crusted, balsamic fig reduction, house crostini

Calamari 17

Fried in seasoned flour, chili lime aioli

Diver Sea Scallops 25

Lemon beurre blanc sauce

Steak Oscar 21

Bavette Wagyu wrapped around asparagus, grilled, topped with Dungeness crab and Béarnaise sauce

SPECIALTY SALADS

Traditional Caesar Salad 6 / 9

Romaine, Parmigiano Reggiano, garlic herb croutons

Enhancements

Salmon 16 | Chicken 10 | Shrimp 12

Seafood Louie 35

Grilled King salmon, crab meat, poached shrimp, hard-cooked egg, grape tomatoes, avocado, and Louie dressing

The Clearwater Signature Baby Mix Greens Salad 5 / 9

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

Spinach Salad 9 / 16

Baby spinach, red onions, grape tomato, egg, smoked bacon, Parmigiano Reggiano cheese, balsamic vinaigrette

CULINARY CREATIONS

Steak Thermidor 59

Sanchoku Wagyu tenderloin, lobster medallions, Thermidor butter, Dauphinoise potatoes, asparagus

Jidori Chicken Oscar 40

Free-range airline chicken breast, pan seared, Dungeness crab, asparagus, Yukon Gold mashed potatoes, Béarnaise sauce

Braised Wagyu Short Rib 42

Slow braised Wagyu short rib, roasted mushroom and Marzano tomato ragout, white cheddar polenta, red wine demi-glace sauce

Clearwater Prime Steak Burger 22

10oz Snake River Farms Wagyu patty, Beecher's Flagship white cheddar, caramelized onions, tomato, wild arugula, Dijonnaise, griddled brioche bun, Parmesan garlic fries

SEAFOOD

Served with your choice of house salad or a cup of soup of the day

Crab Stuffed Colossal Shrimp 49

U15 shrimp, Dungeness crab, oven roasted, lobster-infused risotto, Béarnaise sauce, chive oil

Lobster Tail market price

Cold water tail, oven roasted, with lemon drawn butter

Wild Alaskan Halibut 43

Butter and thyme pan-roasted Alaskan halibut, lemon asparagus risotto, salt & vinegar crisp onions

Dungeness Crab Cakes 48

Pan seared, spicy garlic aioli, seasonal vegetable

Grilled King Salmon 47

Wild King salmon, Yukon Gold mashed potatoes, wild mushroom ragout and lemon beurre blanc sauce

Red text indicates **Clearwater Signature Dish**

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food-borne illness. \$15 corkage fee. Prices do not include sales tax. Menu items and prices subject to change.

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SUSHI SELECTIONS

Tuna Roll 9

California Roll 9

*Crab mix, cucumber
and avocado*

Philadelphia Roll 9

*Smoked salmon, cream cheese
and cucumber*

Dragon Roll 13

*Crab mix and cucumber roll topped
with eel and avocado slices*

Kitsap Roll 13

*Mayo crab mix, tuna and
tobiko roll, topped with
raw salmon*

Clearwater Shrimp

Tempura Roll 16

*Shrimp tempura with spicy mayo
crab mix and cucumber roll
topped with seared tuna
and avocado*

House Special Roll 15

*Raw tuna, salmon, yellowtail,
escolar with cucumber*

Suquamish Roll 13

*Raw salmon, cucumber, avocado
and tobiko roll topped with red tobiko*

305 Roll 13

*Spicy tuna and asparagus roll
topped with raw tuna and avocado*

PASTA

*Served with your choice of house salad
or a cup of soup of the day*

Cajun Chicken Linguini 28

*Cajun seared Jidori airline chicken breast, onions, tomato,
Parmesan, linguini tossed with Creole alfredo sauce*

Steak Cavatappi 45

*Grilled premium Bavette Wagyu steak, cavatappi pasta,
Cambozola cream, caramelized Cippolini onion,
wild mushrooms, demi-glace sauce*

Shrimp & Scallop Gnocchi 42

*Wild U15 fair-trade blue shrimp, diver sea scallops,
lemon cream, asparagus tips, gnocchi*

STEAKS & CHOPS

*Our curation of premium Wagyu steaks boasting
the highest levels of marbling, rich buttery taste,
and tender texture for a memorable steak dinner*

*Served with Dauphinoise potatoes, seasonal vegetables,
and your choice of salad or soup of the day*

Rib Eye 68

14oz cut of Snake River Farms Wagyu

Top Sirloin 46

10oz center cut of premium Australian Wagyu

Filet Mignon 55

8oz cut of Snake River Farms Wagyu

New York 53

14oz cut of Double R Ranch Prime-Grade New York Striploin

Butcher's Cut 39

8oz cut of MS9 Australian Bavette Wagyu

14oz Bone-in Pork Chop 38

*Salmon Creek Farms grilled Duroc pork chop,
balsamic brown sugar marinade,
maple honey herb compound butter*

Prime Rib

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

Traditional, our traditional and most popular cut 40

Large, an extra-thick portion 48

Enhancements

5oz or 12oz Lobster Tail market price

*Shrimp Scampi 12 | Crab Cake 8 each | Seared Scallop 8 each
Oscar Style 16 | French Onion Style 6 | Blue Cheese Gratin 6*

Sauces

Béarnaise | Bordelaise | Chimichurri | Peppercorn

SHAREABLE SIDES

Asparagus 3 / 6

Dauphinoise Potatoes 5

Northwest Baked Potato 6

Pork Belly Brussels Sprouts 5

Garlic Parmesan Fries 5

Smoked Gouda Cavatappi & Cheese 8 / 12

Lobster Cavatappi & Cheese 15 / 22

Yukon Gold Mashed Potatoes 4 / 6

Sautéd Mushrooms 8 / 11

Sautéd Spinach 5 / 8

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