



Elliott's Oyster House

Menu Prices — August 4, 2026

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Appetizers

ITEM	PRICE
App Pan Fried Oysters Tartar sauce, bourbon sauce	\$16.00
Baked Apple Oysters Hood canal oysters, smoked Granny Smith apple, pepper bacon, brown sugar-sherry vinegar glaze, pecorino cheese.	\$16.00
Bread And whipped butter.	\$4.00
Celebration Smoked mussels, oysters (10), prawns, snow crab claws, mignonette, cocktail sauce. GF	\$90.00
Andouille Manila Clams Chorizo, peppers, cilantro, sherry wine, tequila, garlic, cream, butter.	\$18.00
Crab Cake Appetizer Creole hash, roasted red pepper sauce.	\$18.00
Prawn Cocktail Cocktail sauce.	\$22.00
Spicy Fried Shrimp Sesame chili sauce.	\$14.00
Curry Mussels Penn Cove mussels, red curry and coconut broth, onion, yam, tomato	\$16.00
Roast Carrots Carrot, pecans, maple hazelnut vinaigrette, pickled raisins, goat cheese.	\$9.00
Strudel Ricotta Cheese, corn, spinach, tomato gastrique, creamed chipotle corn.	\$11.00

Soup & Salad

ITEM	PRICE
Cup White Clam Chowder (Contains bacon)	\$6.00
Bowl White Clam Chowder (Contains bacon)	\$9.00
Cup Crab Chowder	\$7.00
Bowl Crab Chowder	\$10.00
House Salad Candied walnuts, green apple, gorgonzola cheese, shallot, white balsamic vinaigrette.	\$8.00
Large House Salad Candied walnut, green apple, gorgonzola cheese, shallot, white balsamic vinaigrette.	\$13.00
Caesar Salad House dressing, romaine, parmesan cheese, croutons	\$7.00
Large Caesar Salad House dressing, romaine, parmesan cheese, croutons	\$12.00
Chicken Caesar House dressing, romaine, parmesan cheese, croutons	\$15.00

Entrees

ITEM	PRICE
Alaskan True Cod and Chips Ale batter, panko breading, horseradish coleslaw, fries.	\$23.00
Beyond Burger Smoked cheddar, arugula, tomato, caramelized onions, BBQ aioli, fries.	\$19.00
Blackened Mahi Mahi Served medium, scallion arancini, apple-mustard-slaw, lime aioli.	\$39.00
Grilled Halibut	\$41.00
Elliott Bay Burger American Wagyu beef, smoked cheddar, arugula, tomato, caramelized onions, BBQ aioli, fries.	\$19.00
Elliott's Crab Cakes Creole hash, roasted pepper sauce.	\$36.00
Fresh Pacific Rockfish Peppers, shiitake mushrooms, Chinese broccoli, cashews, onions, black bean sauce, jasmine rice cake.	\$27.00
Grilled Chicken Entree Bone in breast, natural jus, roasted potatoes, seasonal vegetable.	\$27.00
King Salmon Maitre d'butter, roasted brussels sprouts and carrots, bacon, almonds, smoked apple bechamel.	\$44.00
Miso Polenta Snap peas, water chestnut, maple glazed tempeh, shiitake, green onion, black bean sauce.	\$24.00
Pan Fried Pacific Oysters Tartar sauce, bourbon sauce, seasonal potatoes and vegetables	\$27.00
Prawns And Beef Braised short rib and jus, smoked cheddar polenta, brussels sprout leaves.	\$34.00
Scallops And Beef Braised short rib and jus, smoked cheddar polenta, brussels sprout leaves.	\$36.00
Seafood Risotto Pacific finfish, prawns, mussels, basil pesto cream, peas, roasted butternut squash, pine nuts, basil, pecorino cheese....	\$26.00
Kalbi Swordfish Spicy Thai coconut broth, jasmine rice cake.	\$31.00
Clam Linguine Seared chanterelle mushroom, arugula, sherry, sundried tomato cream, pecorino cheese.	\$27.00
Snow Crab Dinner	\$72.00
Steelhead Caesar Fresh blackened steelhead trout, house dressing, cherry tomato, croutons, sweet peppers, pecorino cheese.	\$19.00

Dessert

ITEM	PRICE
Lemon Possett	\$10.00
Guinness Chocolate Cheesecake Butterscotch sauce, almond toffee.	\$11.00
Pineapple White Chocolate Mousse, raspberries, orange spice sponge cake, crème anglaise.	\$10.00

ITEM	PRICE
Olympic Mountain Rotating Ice Cream Featured flavor	\$9.00
Olympic Mountain Sorbet Featured flavor	\$9.00
Olympic Mountain Vanilla Ice Cream Vanilla or Featured flavor	\$9.00

Oyster

ITEM	PRICE
Aphrodite	\$3.75
Baywater Sweet	\$3.75
Miyagi	\$3.75
Cougar Creek	\$3.75
Denman	\$3.75
Summerstone	\$3.75
Ichiban	\$4.00
Pickering	\$3.75
Hama Hama	\$3.75
Olympic	\$3.75
Kusshi	\$4.00
Olympia	\$4.00
Penn Cove Select	\$3.75
Taylor Kumo	\$4.50
Samish	\$3.75
Sun Hollow	\$3.75
Virginica	\$4.50

Sides

ITEM	PRICE
Side Fries	\$4.50
Side Scallop Skewer Lemon-herb butter. GF	\$31.00
Side Prawn Skewer Lemon-herb butter. GF	\$20.00
Side Potato	\$3.00
Side Vegetable	\$3.00
Side Coleslaw	\$4.00
Side Crostini	\$2.00

ITEM	PRICE
Side Rice Cake	\$3.00
Side Risotto	\$6.00
Side Fruit	\$3.00
Single Crab Cake	\$9.00