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Elliott's Oyster House

Menu Prices — October 25, 2026

Elliott's Oyster House menu with prices in United States, updated September 2021: 72 items across 6 categories, prices from $2.00 to $90.00.

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Elliott's Oyster House Menu with Prices (United States)

Elliott's Oyster House menu with prices in United States, updated September 2021: 72 items across 6 categories, prices from $2.00 to $90.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/elliotts-oyster-house

Menu categories: Appetizers · Soup & Salad · Entrees · Dessert · Oyster · Sides

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**

ITEM	PRICE
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**

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

ITEM	PRICE
Side Vegetable	**$3.00**
Side Coleslaw	**$4.00**
Side Crostini	**$2.00**
Side Rice Cake	**$3.00**
Side Risotto	**$6.00**
Side Fruit	**$3.00**
Single Crab Cake	**$9.00**