



## KRAWBAR SEAFOOD BOIL

(All boils are served with corn & sausage per/lb)

Step One: Choose Your Seafood:

- Crawfish 20/lb GF
- Clams 25/lb GF
- Mussels 21/lb GF
- Prawns 24/lb GF
- Snow Crab MP/lb GF
- King Crab legs MP/lb GF
- Dungeness Crab Sections MP/lb GF

Step Two: Choose Your Sauce:

- Spicy Cajun GF *♯*
- White Onion Cream GF
- Black Pepper Garlic GF *♯*

Step Three: Add-Ons:

\$4 Each

- Corn
- Sausage
- Rice
- Bread
- Noodles in boil
- Garlic Noodles

## RAW BAR

Per Oyster\* 3.75 GF

Fresh Shucked Oysters\* 21/42

*Vietnamese coriander mignonette, sour apple wasabi granita* GF

Oyster Shooters Includes Soju Shots\* 10 Each

*Spicy Vietnamese coriander mignonette, jalapeno, tobiko eggs, wasabi rim, micro greens* GF

Ahi Poke\* 15

*Tuna, tobiko eggs, micro greens, sesame oil, taro chips* GF

Ahi Poke Tacos\* 14

*Citrus pico de gallo, sriracha crème, wasabi aioli on a crisp wonton taco*

Prawn Cocktail\* 12

*Prawns poached in a citrus fumet with house cocktail sauce* GF

Salmon Crudo\* 17

*Sriracha creme, wasabi aioli, tobiko eggs, shallots, jalapeno, micro greens, yuzu ponzu* GFA

Seared Salmon Carpaccio\* 17

*Thinly sliced salmon, miso ponzu sauce, sriracha crème and wasabi aioli, black tobiko eggs, jalapeno, micro greens* GFA

## KIDS MENU

12 and under

Chicken Katsu w/seasonal veggies 10

*Your choice of: alfredo pasta or seasoned rice*

Pasta w/ butter and cheese, seasonal veggies 7

## DESSERTS

Mango Shaved Ice 16

*Fresh mangoes, tapioca jelly, crème anglaise, whipped cream* GF

Ice Cream Bao Bun 15

*2 bao buns tossed with cinnamon & sugar, stuffed with chocolate and vanilla ice cream and flash fried. Garnished with luxardo whipped cream, chocolate and caramel sauce*

GF Indicates Gluten Free items.

GFA Indicates Gluten Free Available.

*♯* Indicates hot or spicy items.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



**STARTERS**

**Clam Chowder 8**

*Pike Place Market chowder, cajun garlic butter sliced bread*

**Furikake Fries 7**

*Tossed w/ furikake & seasoning*

**Kimchi Miso Soup 5**

*soft tofu, seaweed and kimchi GF 🍴*

**Spicy Pickled Cucumber Salad 7**

*Cucumber, seaweed, onion, garlic, rice vinegar ponzu sauce GF*

**Japanese Street Corn 8**

*Grilled corn on the cob seasoned with sriracha aioli, furikake, togarashi pepper, cilantro, fried shallots, feta cheese GFA*

**Crispy Brussel Sprouts 12**

*Cilantro lime fish sauce, pickled daikon/carrots, sesame seeds, fried garlic, green onion, balsamic glaze GF*

**Dynamite Shrimp 14**

*Crispy shrimp, sweet spicy aioli GFA*

**Fried Calamari 16**

*Togarashi pepper, furikake, gochujang aioli*

**SHARE PLATES**

**Crispy Chicken Wings 16**

*Choose a sauce: Sweet thai chili-lime sauce / Cilantro-lime fish sauce / salt & pepper jalapeño dry rub GFA*

**Clams 24**

*2# Clams, cilantro-lime sauce, sauteed in garlic, shallots, ginger, lemongrass, w/ french bread GFA*

**Thai Curry Mussels 20**

*1# mussels, sausage, tomatoes, garlic, shallots, ginger, lemongrass, curry sauce w/ french bread GFA*

**Blackened Seared Ahi Tuna Salad 17**

*Mixed greens, red onions, tomato, corn, hard boiled egg, fried shallots, sesame-ponzu dressing GFA*

**Cajun Shrimp Tostadas 15**

*Napa cabbage slaw, pico de gallo, cilantro, jalepeno crème, on fried wontons 🍴*

**Roasted Beets and Mushroom "Scallop" Salad 16**

*King oyster mushroom, red and golden beets, frisee and arugala mixed green, miso mustard vinaigrette, balsamic glaze, feta cheese GF*

**Grilled Swordfish with Asian Chimichurri Salad 22**

*Arugala/radicchio/nappa salad mix, tomatoes, red onion, cucumber, miso mustard vinaigrette GF*

**ENTREES**

**USDA Prime 16oz Ribeye\* 70**

*Corn, onions, seasonal veggies, miso butter, fried shallots, seasoned rice GFA*

**Krawbar Cheeseburger 18**

*8oz Angus beef, toasted brioche bun, tillamook white cheddar, arugala mixed greens, pickled cucumber, red onion, tomato, garlic tomato aoli and fries*

**Fried Cajun Catfish 26**

*Kimchi tartar sauce, cucumber salad and fries*

**Clams & Linguine 22**

*Clams, cilantro-lime fish sauce, parmesan cheese, cilantro*

**Cajun Pasta 21**

*Linguine, shrimp, cajun sausage, parmesan cheese, green onion, blackened cream sauce 🍴*

**Kraw Seafood Pasta 26**

*Linguine, mussels, clams, shrimp, parmesan cheese, cilantro, spicy kraw cream sauce 🍴*

**Chicken Katsu Bao Buns 15**

*2 steamed bao buns, panko breaded, cilantro-garlic aioli, pickled cucumber, daikon, carrots, cilantro*

**Fried Cajun Catfish Bao Buns 17**

*2 steamed bao buns, cilantro-garlic aioli, pickled cucumber, daikon, carrots, cilantro*

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## HAPPY HOUR SUN-THURS 4-6



**All Draft Beers 6**

**Happy Hour White & Red Wine 8**

**Oyster Shooters Includes Soju Shots\* 9 Each**

*Spicy Vietnamese coriander mignonette, tobiko eggs, jalapeno, micro greens, wasabi rim GF*

**Japanese Street Corn 7**

*Grilled corn on the cob, seasoned with sriracha mayo aioli, furikake, togarashi pepper, cilantro, fried shallots, feta cheese GF*

**Crispy Brussel Sprouts 11**

*Prosciutto, cilantro lime fish sauce, pickled daikon/carrots, sesame seeds, balsamic glaze GF*

**Fried Calamari 15**

*Togarashi pepper, furikake, gochujang aioli*

**Dynamite Shrimp 13**

*Crispy shrimp, sweet spicy aioli*

**Prawn Cocktail 11**

*Prawns poached in a citrus fumet with house cocktail sauce GF*

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