



KRAWBAR SEAFOOD BOIL

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

Step One: Choose Your Seafood:

- Crawfish 17/lb GF
- Clams 25/2lb GF
- Mussels 21/lb GF
- Prawns 22/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

SIZZLING CAST IRON STEAKS

All steaks can be served GF upon request

USDA Prime 16oz Ribeye* 68

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

American Wagyu 8oz Top Sirloin* 42

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

USDA Prime 32oz Tomahawk Ribeye, Grassfed Country Pride* 130

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

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* 14

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* 10

Prawns poached in a citrus fumet with house cocktail sauce GF

Salmon Crudo* 15

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

Seared Salmon Carpaccio* 15

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

KIDS MENU

12 and under

Chicken Katsu w/seasonal veggies 12

Your choice of: alfredo pasta or seasoned rice

Pasta w/ butter and cheese, seasonal veggies 8

DESSERTS

Mango Shaved Ice 16

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

Ice Cream Bao Bun 12

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

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 GF A

Crispy Brussel Sprouts 12

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

Dynamite Shrimp 13

Crispy shrimp, sweet spicy aioli GF A

Fried Calamari 16

Togarashi pepper, furikake, gochujang aioli

SHARE PLATES

Crispy Chicken Wings 14

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

Clams 24

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

Thai Curry Mussels 19

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

Blackened Seared Ahi Tuna Salad* 17

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

Cajun Shrimp Tostadas 15

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

Roasted Beets and Mushroom "Scallop" Salad 16

King oyster mushroom, red beets, frisee and arugula mixed green, miso mustard vinaigrette, balsamic glaze, feta cheese. Add grilled lemongrass chicken \$6, add seared ahi tuna \$8 GF

Grilled Swordfish with Asian Chimichurri Salad 22

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

ENTREES

Krawbar Cheeseburger* 18

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

Chicken Katsu Bao Buns 13

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

Fried Cajun Catfish Bao Buns 15

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

Fried Cajun Catfish 26

Kimchi tartar sauce, cucumber salad and fries

Grilled Lemon Grass Chicken Noodle Bowl 17

Lemon grass grilled chicken, garlic noodles, arugula mix green salad/miso mustard dressing, poached egg, pickled daikon and carrots GF A

Cajun Pasta 20

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 🍴

Clams & Linguine* 20

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

Mama Lil's Chicken Pasta 24

Lemon grass grilled chicken, andoville sausage, red onions, cherry tomatoes, balsamic glaze, feta cheese, mama lil's pepper sauce. vegetarian option available

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