



PREMIUM SEAFOOD

# OCEAN HARVEST

AT THE LANDING

WEDNESDAYS 4PM - 10PM

## STARTERS

### Crab Cakes 16.00

East meets west with our uniquely blended crab cakes. Enjoy meaty Northwest Dungeness and sweet New England Jonah blended crab cakes with a kick of chipotle that makes them pop with unexpected heat! Served with creamy remoulade.

### Spicy Fried Calamari 15.00

Calamari fried crispy with cherry peppers and artichoke hearts. Served with lemon aioli.

### Smoked Salmon Dip 10.00

Served with sliced ciabatta bread.

### Shrimp Cocktail 11.00

Chilled cooked shrimp served with our zesty cocktail sauce.

### Focaccia Bread 5.00

House-made and baked focaccia bread served warm, finished with melted garlic butter.

## SALADS AND SOUP

### Entrée House Salad 10.00

Mixed greens with iceberg lettuce, cucumber slices, grape tomatoes and croutons with your choice of dressing.

### Wedge Salad 9.25

Crisp wedge of iceberg lettuce with bacon, blue cheese crumbles and grape tomatoes topped with blue cheese dressing and a drizzle of balsamic glaze.

### Entrée Caesar Salad 9.50

Hand-torn romaine lettuce, croutons and Parmesan cheese tossed in a garlic Caesar dressing.

### Clam Chowder Cup 5.00

Sweet baby clams, fresh potatoes and heavy cream crafted to create an authentic Northwest chowder.

### ADD TO ANY SALAD:

Grilled Shrimp Skewer 6.00 | Bronzed Salmon 6.00 | Grilled Chicken Tenders 5.00

## COCKTAILS

### Italian Lemonade 13.50

Twist on a classic! Lemon vodka, amaretto and Galliano combine for a surprisingly refreshing elixir.

### Cucumber Smash 13.50

Starting with aromatics of muddled cucumber and mint, we add Bluewater Halcyon gin, elderflower liqueur and lime sour for a flavorful new classic for the ages!

### Vieux Carre 13.50

A cocktail that is aged in a barrel! Bulleit rye whiskey, Courvoisier, Dom Benedictine and Angostura orange bitters pick up characteristics and become balanced in a barrel. Served over ice and garnished with a Luxardo cherry.

### Boozy Cherry Limeade 13.50

Muddled lime wedges release their flavors then we add cherry vodka, lime sour and Sprite. This simply cannot be more refreshing!

Across the country, there are various examples of cultures and communities that have seafood celebrations, including In the Mid-Atlantic, New England, southern Gulf Coast and South Carolina. Here in the Pacific Northwest, we celebrate the treasures of the sea by having shared meals on the beach heads. Traditions are treasured and we are honored to feature our spin on a southern dish. The methods we use create concentrated flavors that are sure to be balanced and addictive. We are responsible to nature by conserving water by baking our seafood using intense heat and wind speed. The result is that the all-natural flavors of the seafood are concentrated in the dish and combine directly with the spices and garlic for your enjoyment.

Roll up your sleeves, use your fingers, peel, crack and eat your favorite combinations of seafood while sharing a laugh or two.

---

## COASTAL BAKES

### Shrimp Bake 30.00

One-pound of shell-on shrimp, seasoned perfectly with Old Bay and creole seasonings, including andouille sausage, baby red potatoes and corn on the cob, finished with butter.

### Clam Bake 35.00

Two pounds of steamer clams, seasoned perfectly with Old Bay and creole seasonings, including andouille sausage, baby red potatoes and corn on the cob, finished with butter.

### Clam and Mussel Bake 35.00

One-pound of clams and one-pound of mussels seasoned perfectly with Old Bay and creole seasoning, including andouille sausage, baby red potatoes and corn on the cob, finished with butter.

### Shrimp and Clam or Mussel Bake 35.00

Half-pound of shrimp with one-pound of either clams or mussels seasoned perfectly with Old Bay and creole seasoning, including andouille sausage, baby red potatoes and corn on the cob, finished with butter.

#### ADD TO ANY BAKE ENTRÉE:

**Lobster Tail 28.00**

**Half-lb. Dungeness Crab 23.00**

---

## ROASTED ENTRÉES

### Smoked Prime Rib of Beef

**12-oz. 34.00 | 16-oz. 40.00**

Slow-roasted herb-encrusted prime rib, hand-carved and served with creamy horseradish and beef bone broth for dipping. Served with choice of house or Caesar salad and baked potato with choice of toppings.

### Smokehouse Brisket 28.00

10-oz. of perfectly seasoned, house-smoked brisket, hand-carved and served with Pit Master BBQ sauce, warm house-baked cornbread muffin, burnt-end baked beans and potato salad.

---

## FRIED SEAFOOD

### Fried Oysters 18.00

Local oysters hand-breaded and flash-fried golden brown, served with cocktail sauce and French fries.

### Fried Shrimp and Cod Platter 25.00

Three pieces of cod with six shrimp, hand-breaded and fried, served with seasoned French fries, tartar and cocktail sauces.

**Substitute baked potato 1.50**

---

**For reservations, please call 360.716.1818**

FOOD ALLERGY DISCLAIMER: Please be aware that our food may contain or come into contact with common allergens. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our control may alter the formulations of the food we serve, or manufacturers may change their ingredients. Please inform your server if you have a food allergy. Tulalip Resort will not assume any liability for adverse reactions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Parties of six or more, 18% gratuity will be added.