
Happy Hour

**Every day 3:30pm to 6:30pm
and every night after 9pm**

Relax and unwind at Cutters' Happy Hour
featuring drink and appetizer specials in our bar.

Half off These Snacks and Starters:

- Hot King Crab and Artichoke Dip
- Tempura Battered Beecher's Cheese
- Calamari with Lemon Garlic Aioli
- Pan Fried Fresh Pacific Northwest Yearling Oysters
 - Manila Clams & Vino
 - Fresh Mussels
- Buffalo Chicken Wings
- Sloppy Joe Sliders
- Classic Caesar
- Housemade Soup
- Smoked Salmon Chowder

\$2 off Maki and Nigiri

Nigiri

- Tuna (Maguro)*
- Salmon (Sake)*
- Yellowtail (Hamachi)*
- Cooked Prawn (Ebi)
- Freshwater Eel (Unagi)*
- Flying Fish Roe (Tobiko)*
- Albacore (Shiro Maguro)*
- Octopus (Tako)*
- Egg (Tamago)*

Maki

- Vegetable Roll
- Seattle Roll*
- Bayhouse Roll*
- California Roll
- Spicy Tuna Roll*
- Rainbow Roll*
- Philly Roll*
- I Love Roll
- Ichi Roll*
- Tuna Roll*
- Dynamite Roll*
- Alaskan Roll

Drink Specials

\$4

- ALL Draft Beer
- Sycamore Lane Cabernet Sauvignon
- Sycamore Lane Chardonnay
- Pomegranate Margarita
- Candied Apple Drop
- Cranberry Mojito

*Steaks and roasts may be cooked to order. Oysters on the half-shell, sushi and sashimi are served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Brews

Draft Beer

Coors Light	5
Widmer Hefeweizen	5.5
Sierra Nevada Pale Ale	5.5
Guinness Stout	6
Blue Moon Belgian White	5.5
Sam Adams	5.5
Stella Artois	6
Elysian Seasonal	5.5
Diamond Knot Seasonal	5.5
Maritime Seasonal	5.5
Georgetown Seasonal	5.5
Mac' n' Jack's African Amber	5.5
Northwest 3-Beer Sampler	5.5

Bottled Beer

MGD 64	5
Bud Light	5
Corona	5.5
Sapporo	5.5
Amstel Light	6
Heineken	6
Deschutes Black Butte Porter	5.5
Mirror Pond Pale Ale	5.5
Redhook Seasonal	5.5
O'Doul's Non-Alcoholic	5

Wine Flights

Crisp Shellfish Whites	10
Pacific Rim Dry Riesling Columbia Valley WA	
Château La Freynelle Sauvignon Sémillon Bordeaux FR	
Yalumba Wild Ferment Chardonnay Eden Valley S AUS	
Sips for Salmon	12
Barnard Griffin Rosé of Sangiovese Columbia Valley WA	
LIOCO Chardonnay Sonoma County CA	
Erath Pinot Noir OR	
Old World & New World for Salmon	12
Maison Louis Jadot Beaujolais-Villages FR	
Pencarrow Pinot Noir Martinborough NZ	
Erath Pinot Noir OR	
Washington Big Reds	12
Boomtown Cabernet Sauvignon Columbia Valley WA	
Chateau Ste Michelle Cabernet Sauvignon Indian Wells WA	
Dunham Cellars Three Legged Red Columbia Valley WA	

Glass Whites

Domaine Ste Michelle Brut WA NV	8
Schramsberg Mirabelle Brut CA NV	12
Barnard Griffin Rosé of Sangiovese Columbia Valley WA	8
Boomtown Pinot Gris Columbia Valley WA	8
King Estate Pinot Gris OR	10
Lone Canary Sauvignon Blanc WA	7
Château La Freynelle Sauvignon Sémillon Bordeaux FR	9
Chateau Ste Michelle Riesling Columbia Valley WA	6.5
Pacific Rim Dry Riesling Columbia Valley WA	7.5
Columbia Crest Two Vines Chardonnay WA	6.5
Martinolles Chardonnay Vin de Pays de l'Aude FR	8
Charles Smith Wines "Eve Chardonnay" WA	9
Kendall-Jackson Vintner's Reserve Chardonnay CA	11
LIOCO Chardonnay Sonoma County CA	12

Glass Reds

Cono Sur Pinot Noir CH	8
Hinman Vineyards Pinot Noir OR	10.5
Erath Pinot Noir OR	12
Perrin Côtes du Rhône Villages FR	7.5
Red Diamond Merlot WA	8
Terra Blanca Red Mountain Syrah WA	9
Independent Producers Merlot Columbia Valley WA	8
Kenwood Yulupa Cabernet Sauvignon CA	7.5
Boomtown Cabernet Sauvignon Columbia Valley WA	9.5
Chateau Ste Michelle Cabernet Sauvignon Indian Wells WA	10.5
Dunham Cellars Three Legged Red Columbia Valley WA	12

For a complete list of our bottled wines,
please ask your server.

Martinis, Cosmos

Berry Martini

Stoli Blueberi, Chambord, fresh lime sour, sparkling wine. 9

Watermelon Cosmo

Finlandia, DeKuyper Watermelon Pucker, Midori, cranberry juice. 9.5

The Pomegranate Martini

Ketel One Citroen, pomegranate, fresh lime sour. 10

Grand Strawberry Basil Martini

Fresh basil, fresh strawberries, Grand Marnier, Chambord, cracked pepper. 10

Lychee Martini

Lychee infused Skyy vodka. 8.5

Lavender Cosmo

Absolut Mandrin, Parfait Amour, fresh lime sour, cranberry juice, lavender sugar rim. 9

Vanilla Sky Martini

Belvedere, pineapple juice, fresh lemon sour, Blue Curaçao, vanilla. 10

Ginger Peartini

Grey Goose La Poire, triple sec, ginger, fresh lime sour. 11

Rosemary Garlic Potato Martini

Chopin Potato Vodka, fresh garlic, garlic stuffed olive, rosemary spear. 10

White Cosmo

Absolut Citron, Cointreau, white cranberry juice. 9

Mocha'tini

Stoli Vanil, Baileys Irish Cream, Kahlúa, Godiva Original. 9

Hendrick's Cucumber Martini

Hendrick's, fresh English cucumber, fresh lime sour. 12

Cutters' Mojitos

All of our mojitos feature premium Caribbean rum, Monin syrup or fruit juice, freshly torn mint leaves, fresh lime sour, and a splash of soda.

The Classic

Cruzan Estate Light from St. Croix. 8

Huckleberry

Mt. Gay from Barbados, huckleberry. 9

Pomegranate

Ten Cane from Trinidad, pomegranate. 10

Raspberry

Cruzan Raspberry from St. Croix, raspberry. 8.5

Mango

Bacardi O from Puerto Rico, mango. 8.5

Passion Fruit

Malibu Passion Fruit from Barbados, passion fruit. 8.5

Spiced Ginger

Captain Morgan Spiced rum from Puerto Rico, ginger, pineapple juice. 9

Açaí Berry

Appleton Estate V/X from Jamaica, açaí berry. 8.5

Specialty Sips

Pomegranate

Bartender's Lemonade

Stoli Blueberi, fresh lemon sour, pomegranate. 8.5

Grapefruit Margarita

Fresh grapefruit, Sauza Hornitos Plata, fresh lime sour. 9.5

Rosemary Lime Cooler

Tanqueray Rangpur, fresh rosemary, fresh lime sour, cranberry juice, soda. 8.5

La Prima Margarita

Patrón Añejo, Grand Marnier, a splash of Tuaca. 12.5

Ten Sage

Tanqueray No. TEN, fresh sage leaves, fresh lime sour, Alizé Gold Passion. 9.5

Grand Scratch Margarita

The Scratch Margarita plus Grand Marnier. 10

The Chartreuse

Fresh cilantro, limoncello, Pernod, fresh lime sour, champagne float. 10

Caipirinha

Leblon cachaça, fresh limes, pineapple juice, superfine sugar. 8

Chai'Tini

Baileys Crème Caramel, Zen Green Tea liqueur, Monin chai syrup, cream. 8.5

The Classics

Tom Collins

Bombay Sapphire, fresh lemon sour, splash of soda. 8.5

Collection Martini

Ketel One or Bombay Sapphire, Laphroaig single-malt Scotch, Noilly Prat dry vermouth. 10

Collection Manhattan

Maker's Mark, Noilly Prat sweet vermouth. 10

Old Fashioned

Jack Daniel's, sugar cube, bitters, orange. 8.5

Mint Julep

Maker's Mark, fresh mint, superfine sugar. 8.5

Scratch Margarita

Cuervo Gold, triple sec, lime juice, and our own secret ingredient. 9.5

Long Island Iced Tea

Captain Morgan Spiced rum, vodka, gin, tequila, Cointreau, fresh lemon sour, cola. 8.5

Kentucky Sidecar

Woodford Reserve, Frangelico, fresh lemon sour, orange. 9

Bloody Mary

Smirnoff 80, Bloody Mary mix. 8

Lemon Drop

Absolut Citron, fresh lemon sour, Cointreau. 9

We Proudly Serve:

Cutty Sark, Smirnoff 80, Cuervo Gold, Jack Daniel's, Bacardi Superior, and Beefeater

Appetizers

Hot King Crab and Artichoke Dip

Artichoke hearts, sliced onions, Parmesan, warm garlic focaccia. 15

Tempura Battered Beecher's Cheese

Made fresh daily at our world famous market place. Served with Mick's pepper jelly. 10

Calamari with Lemon Garlic Aioli. 12.5

Pan Fried Fresh Pacific Northwest Yearling Oysters

Parmesan and Asiago crusted, Cutters' signature crab cole slaw, housemade tartar, fireworks cocktail sauce, fresh lemon. 9.5

Seared Washington Dungeness Crab Cakes

Basil mustard beurre blanc, fennel salad. 16

Buffalo Chicken Wings

Louisiana hot sauce, blue cheese dressing, celery sticks. 10

Sloppy Joe Sliders

Ground beef, bell peppers, spicy tomato sauce, smoked pepper mayonnaise, Beecher's flagship cheese on housemade onion buns. 11

Sandwiches

Spicy Thai Chicken

Garlic and lime marinated, Thai basil, sliced tomato, sweet chili mayonnaise. 9.5

Hot King Crab Sandwich

Artichokes, Parmesan, white onions, tomato, cheddar. 15

Flagship Burger*

Half pound ground beef chuck, Beecher's flagship cheese, rémoulade, onion kaiser. 15

Blackened Fish Tacos

Flour tortillas, Cajun spiced fresh fish, passion fruit slaw, lime sour cream. Served with a side of tropical fruit salsa. 9.5

Grilled Kurobuta Ham

Bourbon glazed onions, tomato, frisée, sherry vinaigrette. 10.5

Grilled Thai Fish

Chili lemon marinated, fresh fish, fresh basil, sliced tomato, sweet chili mayonnaise. 10.5

Smoked Turkey Club

Avocado, Havarti cheese, tomato, bacon, olive mayonnaise, housemade focaccia. 11

Desserts

Original Burnt Cream

Rich vanilla custard, caramelized sugar crust. 7

Key Lime Pie

Nellie and Joe's famous Key West lime juice, housemade graham cracker crust, whipped cream. 8

Cutters' Seasonal Cheesecake 8

Seasonal Fruit Cobbler

Always fresh! Served warm with Olympic Mountain vanilla ice cream. 9

Warm Mixed Berry Bread Pudding

A Cutters' classic with fresh berries and spiced blueberry sauce. 8.5

Olympic Mountain Seasonal Fruit Sorbet

Puget Sound's finest small-batch fresh fruit sorbets served in a florentine cup with seasonal berry coulis. 6

Chocolate Volcano Cake

Rich flourless chocolate cake, warm ganache center, whipped cream, fresh caramel. Nominated for "Seattle's Best Chocolate Dessert" by the readers of the Seattle Weekly. 9

Sea Bar

In the Shell*

Raw Oysters on the Half Shell

Your server will have today's selection.

Each.	3
Half Dozen	14
Baker's Dozen.	26

Jumbo Black Tiger Prawns Peel and eat,

fireworks cocktail sauce 13

Washington Dungeness Crab Cocktail Whole

Dungeness crab legs, and wasabi cocktail sauce 15

Manila Clams & Vino Garlic herb butter, fresh herbs. . 13

Fresh Mussels Steamed in coconut curry. 11

Cutters' in the Raw*

Blackened Sashimi With ginger wasabi sauce. 13

Seared Ahi* Citrus vinaigrette, radish salad, soy-ginger glaze 15

5-Piece Chef Sampler 11.5

10-Piece Chef Sampler 19.5

Best of Ahi Sampler

Sashimi grade ahi tuna prepared three ways:

Pacific Rim tartare, flash seared with wasabi aioli, classic ahi sashimi.* 20

Free-Form California Roll

Seafood served over a sushi rice cake with avocado, wasabi cream, ginger soy glaze.

Grilled Jumbo Black Tiger Prawn 13.5

Sashimi Grade Ahi Tuna* 14.5

Washington Dungeness Crab. 15.5

Bayhouse Sushi

Nigiri Sushi (2 pc.)

Tuna (Maguro)*. 6

Salmon (Sake)*. 6

Yellowtail (Hamachi)*. 5

Cooked Prawn (Ebi). 5.5

Freshwater Eel (Unagi) 5.5

Flying Fish Roe (Tobiko)*. 4.5

Albacore (Shiro Maguro)*. 4.5

Octopus (Tako)*. 4.5

Egg (Tamago)*. 4.5

Maki Rolls

Vegetable Roll 6.5

Seattle Roll* 8

Bayhouse Roll*. 11.5

California Roll 8

Spicy Tuna Roll* 8

Rainbow Roll* 11

Philly Roll*. 7

I Love Roll 8.5

Ichi Roll*. 10.5

Tuna Roll*. 7

Dynamite Roll* 10.5

Alaskan Roll. 7.5

Cutters' Crab Miso Soup. . . 6

Steamed Edamame. 4.5



Sea Bar Chef: Tom Toyama

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