

CUTTERS

BAYHOUSE

Lunch Menu For: _____

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

Bayhouse Sushi

Nigiri Sushi (2 pc.)

Tuna (Maguro)*	6
Salmon (Sake)*	6
Yellowtail (Hamachi)*.	6.5
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

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

Cutters' Crab Miso Soup . . . 6

Steamed Edamame. 4.5

Starter Greens - Chowder - Soup

BLT Salad Chopped tomatoes, smoked hazelnuts, pepper bacon 8

Beet Salad with Raspberry Vinaigrette Arugula pesto, chèvre, red and gold beats, rosemary lavosh 8

Spring Greens and Strawberry Salad White balsamic vinaigrette, chèvre, candied almonds 8

Classic Caesar Romaine, garlic butter croutons, Parmesan crisps 6.5

Cutters' House Smoked Salmon Chowder Lobster cream, seasonal vegetables, fresh dill. 8

Cutters' Crab Miso Soup 6

Housemade Soup 7

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 12

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

Entrée Greens

Spring Greens and Strawberry Salad White balsamic vinaigrette, chèvre, candied almonds, grilled chicken 17

Classic Caesar Romaine, garlic butter croutons, Parmesan crisps Grilled Herb Chicken. 15

Blackened Salmon 18

Black & Blue Steak Salad* Blackened sirloin, balsamic reduction. 19

Classic Seafood Louie Alaskan salmon, Washington Dungeness crab, bay shrimp 21

Cutters' Seafood Salad Bay shrimp, Washington Dungeness crab, smoked Alaskan bay scallops. 20

Market Noodles

Cutters' House Smoked Salmon Penne Simmered in an alfredo sauce, topped with aged Parmesan. 15

Yaki Soba Wok-fired soba noodles, fresh vegetables. Pan-Seared Chicken. 17

Jumbo Black Tiger Prawns. 20

Sautéed Seasonal Vegetables 15

Seafood Fettuccine Pan-seared jumbo black tiger prawns, Alaskan scallops, garlic cream, Parmesan, cracked black pepper. 24

Pepper Crusted Ahi Linguine Light citrus butter sauce, fresh basil, capers, green onions 16

Seafood Ravioli Saffron pasta, King crab, bay shrimp, Alaskan scallops, brandy, ricotta, roasted garlic, onion, fresh basil-oregano beurre blanc. . . . 23

Market Seafood

Cutters' Beer Battered Fish and Chips Fresh Alaskan cod, Cutters' signature crab cole slaw, housemade tartar, malt vinegar. 13

Seared Alaskan Scallops Chèvre potato cake, braised endive, paprika vinaigrette, micro-greens salad. 17

Grilled Seafood Brochette Alaskan Salmon, Weathervane scallops and jumbo black tiger prawn, orange-chipotle glaze, jalapeño-corn polenta. 16

Parmesan Crusted Fresh Pacific Northwest Oysters Roasted corn and bacon succotash, sautéed spinach, tomato and sweet onion salad. 13

Seared Washington Dungeness Crab Cakes Basil mustard beurre blanc, fennel salad, Cutters' signature California roll 19

Roasted Garlic Jumbo Black Tiger Prawns Split, garlic butter basted, roasted in the shell. 17

Market Meats

Pan Roasted Boneless Rosemary Chicken Seared, finished in the oven in its' own jus, garlic, cipollini onions, fingerling potatoes. 16

5-Spice Baby Back Ribs Half rack, Cola-tamarind BBQ sauce, jalapeño-corn polenta, tomato and sweet onion salad. 18

Center-Cut Top Sirloin* 10 oz. Creekstone Farms' premium Angus beef, steakhouse butter, crispy onion strings, roasted fingerling potatoes. 22

*Steaks and roasts may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Validated Parking Discounts

Cutters Bayhouse parking is located below the restaurant in the Market Place Garage. At Lunch, \$1 discount with validation. At Dinner and all day Sunday, \$4 for 2½ hours parking. Cutters also offers complimentary downtown shuttle van service from 5pm to 10pm. We add 18% gratuity for parties of six or more

Cocktails

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, açai 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

Wine Flights

Three 2 ounce pours

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	

Bottle Whites

Champagnes-Sparkling Wine

Mumm Napa Brut Prestige CA NV	36
Schramsberg Blanc de Noirs Brut CA NV	58
Champagne Moët & Chandon FR NV	90
Champagne Veuve Clicquot Yellow Label FR NV	103
Champagne Dom Pérignon Moët & Chandon FR 00	190

Riesling-Aromatic White Wines

Chateau Ste Michelle Riesling Cold Creek Vineyard WA 07	35
Columbia Winery Cellarmaster's Riesling Columbia Valley WA 07	27
Jekel Riesling Monterey County CA 07	27
Stags' Leap Winery Viognier Napa Valley CA 07	48
Conundrum Proprietary Blend CA 06	59

Pinot Gris-Pinot Grigio

Chateau Ste Michelle Columbia Valley WA 07	34
King Estate OR 07	39
Cloudline OR 07	38
Kim Crawford Marlborough NZ 07	35
Bollini Trentino IT 07	34
Santa Margherita IT 06	48

Sauvignon Blanc

Craggy Range Te Muna Road Vineyard Martinborough NZ 08	55
Kumeu River Marlborough NZ 06	40
Kenwood Sonoma County CA 07	34
Matanzas Creek Sonoma County CA 07	45
Honig Napa Valley CA 07	38
Groth Napa Valley CA 08	40

Chardonnay

Kim Crawford Unoaked Marlborough NZ 07	41
Yalumba Wild Ferment Eden Valley S AUS	35
Maison Joseph Drouhin Pouilly-Fuissé FR 07	52
Chateau Ste Michelle Canoe Ridge Estate WA 06	45
Waterbrook Columbia Valley WA 07	28
Cambria Katherine's Vineyard Santa Maria Valley CA 06	45
Wild Horse Central Coast CA 07	34
Benziger Family Winery Carneros CA 07	36
Chateau St. Jean Sonoma County CA 07	29
Ferrari-Carano Sonoma County CA 07	58
Simi Sonoma County CA 07	40
Sonoma-Cutrer Les Pierres Sonoma Valley CA 04	80
La Crema Sonoma Coast CA 06	39
Hess Su'skol Vineyard Napa Valley CA 06	52
Franciscan Cuvée Sauvage Napa Valley CA 06	81
Cakebread Cellars Napa Valley CA 07	90
Frog's Leap Napa Valley CA 07	57

Glass Whites

Sparkling Wines (<i>fried foods, oysters, sashimi</i>)	
Domaine Ste Michelle Brut WA NV	8
Schramsberg Mirabelle Brut CA NV	12
Rosé (<i>versatile, spring greens, California roll</i>)	
Barnard Griffin Rosé of Sangiovese Columbia Valley WA	8
Crisp, Dry, Fresh Whites (<i>oysters, crab dishes, sushi</i>)	
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
Aromatic Whites (<i>spicy dishes, Thai chicken, blackened fish</i>)	
Chateau Ste Michelle Riesling Columbia Valley WA	6.5
Pacific Rim Dry Riesling Columbia Valley WA	7.5

Medium & Full Bodied Whites (<i>salmon, lobster, crab legs</i>)	
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

Lighter Bodied, Fruit Forward (<i>chicken, ribs, smoked salmon</i>)	
Cono Sur Pinot Noir CH	8
Hinman Vineyards Pinot Noir OR	10.5
Middleweight from Dry & Earthy to Showing more Fruit (<i>pepper crusted ahi, salmon, steak salad</i>)	
Erath Pinot Noir	12
Perrin Côtes du Rhône Villages FR	7.5
Red Diamond Merlot WA	8
Full Bodied, Rich & Sturdy (<i>steak, ribs</i>)	
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

Bottle Reds

Gamay-Pinot Noir

Maison Louis Jadot Beaujolais Villages FR 07	26
Pencarrow Martinborough NZ	38
WillaKenzie Willamette Valley OR 07	51
King Estate OR 07	59
Domaine Drouhin Willamette Valley OR 07	84
Ponzi Willamette Valley OR 06	61
Rex Hill Willamette Valley OR 06	48
La Crema Sonoma Coast CA 07	45
Domaine Carneros Carneros CA 06	68

Sangiovese-Tempranillo

Ruffino Riserva Ducale Chianti Classico IT 05	55
Pèppoli Chianti Classico IT	49
Villa Antinori Rosso Toscana IGT IT 04	52
Abadía Retuerta Rivola Sardon del Duero SP 05	38

Syrah/Shiraz-Grenache-Rhône Blends

Château Mont Redon Côtes du Rhône FR 06	36
Penfolds Thomas Hyland Shiraz S AUS 06	35
L'Ecole No. 41 Syrah Columbia Valley WA 05	58
Yangarra Estates Shiraz McLaren Vale S AUS 06	59
Kinton Syrah Santa Barbara County CA 05	40
Rosenblum Cellars Vintner's Cuvée Syrah CA	24
Zinfandel-Petite Syrah-Malbec	
St Francis Old Vines Zinfandel Sonoma County CA 06	46
Hartford Zinfandel Russian River Valley CA 06	58
Ridge Geyserville CA 05	73
Concannon Petite Sirah Limited Release Central Coast CA 06	33
Stags' Leap Winery Petite Syrah Napa Valley CA 06	83
Trivento Malbec Select Mendoza ARG 07	26

Merlot-Merlot Blends

Château Fleur Haut Gaussens Bordeaux Supérieur FR 05	40
Columbia Crest Grand Estates Columbia Valley WA 05	29
Chateau Ste Michelle Canoe Ridge Columbia Valley WA 05	57
Canoe Ridge Vineyard Columbia Valley WA 04	45
Northstar Columbia Valley WA 05	90
Francis Coppola Diamond Collection Coastal Valley CA 06	40
Ferrari-Carano Sonoma County CA 05	55
Freemark Abbey Napa Valley CA 04	45
Silverado Napa Valley CA 04	58
Sterling Napa Valley CA 05	51
Atalon Napa Valley CA 03	70
Duckhorn Vineyards Napa Valley CA 06	110

Cabernet Sauvignon-Bordeaux Blends

Chateau Ste Michelle Cold Creek Columbia Valley WA 05	63
Hogue Cellars Genesis Columbia Valley WA	27
Nelms Road Columbia Valley WA 07	41
Woodward Canyon Artist Series Columbia Valley WA 06	90
Col Solare Red Mountain WA 05	150
Château Trois Moulins Haut-Médoc FR 05	42
Château L'Ecuyer Pomerol FR 06	80
Stags' Leap Wine Cellars Hawk Crest CA	28
Geyser Peak Winery Alexander Valley CA	32
Clos du Bois Reserve Alexander Valley CA 05	49
Jordan Alexander Valley CA 04	100
Silver Oak Alexander Valley CA 04	130
Kenwood Sonoma County CA 05	34
Chateau St. Jean Cinq Cépages Sonoma County CA 05	135
Beringer Knights Valley CA 06	61
Clos du Val Napa Valley CA 05	63
Sequoia Grove Napa Valley CA	85
Girard Artistry Red Table Wine Napa Valley CA 05	83

Vintages may change based on availability

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

Beverages

Iced Latte <i>Also available to go</i>	3.5
Iced Mocha <i>Also available to go</i>	4
Arnold Palmer	3.5
Lemonade <i>Free refills on all lemonades</i>	3.5
Strawberry Lemonade	4
Mojito Breeze <i>Choice of: Citrus, Pomegranate, Mango, Passion Fruit, Raspberry, Huckleberry, Açai Berry</i>	5
Red Bull <i>(Regular and Sugar-free)</i>	4