oysters on the half shell

NISQUALLY, SOUTH PUGET SOUND, WA  2.00
PICKERING PASSAGE, SOUTH PUGET SOUND, WA  2.00
SKOOKUM POINT, SOUTH PUGET SOUND, WA  2.50
FLAPJACK POINT, SOUTH PUGET SOUND, WA  2.50
KUSKUL, VANCOUVER ISLAND, BC  3.50
SHIGOKU, WILLAPA BAY, WA  3.75
KUMAMOTO, HUMBOLDT BAY, CA  3.75

starters

OYSTER SHOOTER
spiced rim | tomato horseradish infusion | chilled vodka  9

OYSTERS CASBAHIAN
apple smoked bacon | roasted spinach | fennel | ariche  15

CRISPY RHODE ISLAND SQUID
hot sweet mustard sauce  12

GREEN CURRY PENN COVE MUSSELS
chilled lime | coconut milk | cilantro | ginger | chile  16

DUNGENESS CRAB & BAY SHRIMP TATER TOTS
tiger sauce | shaved fennel | piquillo pepper salt  12

PROSCIUTTO DI PARMA
honeycured prosciutto | humboldt fog goat cheese | seeded crostini  14

POULSBRO VIKING PICKLED HERRING
horseradish sour cream | pickled onion | toasted seed bread  9

soups

ALASKAN RAZOR CLAM CHOWDER
black truffle oil | rustic vegetables | scallion | apple smoked bacon  9 cup | 12 bowl

DUCK & ANDOUILLE SAUSAGE GUMBO
long grain rice | okra | cajun Trinity | dark brown roux  9 cup | 12 bowl

salads

(add salmon, dungeness crab, or jumbo shrimp)  13

(add chicken)  7

BLUEACRE HOUSE SALAD
cucumber | roma tomatoes | dill | house dressing  10

ARUGULA & ENGLISH PEA SHOOT SALAD
tossed pine nut | orange | fennel | humboldt fog goat cheese | lemon herb vinaigrette  11

THE WENATCHEE WORLD SALAD
bibb lettuce | honeycured apple | pecan | radish | bleu cheese dressing  11

MEDWELL'S SALAD
feta | olives | red wine vinaigrette | cucumber | roma tomato  11

TERRESA'S SALAD
onion | bleu cheese | bacon | avocado | tomato | hard boiled egg  12

sandwiches

GRILLED PAINTED HILLS GRASSFED BEEF BURGER
choice of provolone or cheddar | smoked bacon | Lorenzo dressing  15

THE “BRUCE” SANDWICH
honey baked ham | roasted turkey breast | avocado | provolone | BLT  15

BLUE CORNMEAL CRUSTED OYSTER SANDWICH
scallion crisp lettuce | shredded lettuce | tomato  17

BLACKENED ALASKAN SALMON SANDWICH
creole remoulade | lettuce | tomato | onion  17

main course

THE NORDSTROM SALAD
crab | avocado | hard boiled egg | tomatoes | onion | bleu cheese | bacon  20

TIM'S CASCADIAN POTATO CHIP CRUSTED FISH & CHIPS
bc long line rockfish | salt and vinegar fries | onion rings  20

BLACKENED CATFISH TACOS
salsa veracruzano | avocado | coleslaw | warm corn tortillas  19

CAPPY'S SPICY CIOPPINO
wild shrimp | shellfish | fish | shrimp | bruschetta | garlic | oriole  20

GRILLED ALASKAN KING SALMON
smoked almond | brown butter | rosemary | port soaked cherries  26

SAUTEED OREGON PETRALE SOLE
lemon | caper | brown butter | whipped potato  19

KASU MARINATED OREGON BLACK COD
shitake | stir fried vegetable | green papaya salad  26

SMOTHERED DRAPER VALLEY FARMS CHICKEN BREAST
sauteed peppers & onions | mushrooms | provolone cheese | braised potatoes  14

DOUBLE R RANCH NEW YORK STEAK FRITTEES
beurre maitre d | crispy onion rings | fried potatoes  22

sides

SALT & VINEGAR FRENCH FRIES  7

SMOTHERED COLLARD GREENS
apple smoked bacon | turkey | sauteed collard greens  9

SWEET CHILE GLAZED BRUSSELS SPROUTS
applewood bacon | thai chile sauce  9

POTATOES MINNEAPOLIS
french fried potatoes | sour cream | green onions  9

MAC AND CHEESE  8

SIMPLY SAUTEED VEGETABLES  8

A 20% service charge is added to each guest check. 60% of this service charge will be distributed to your server, and 30% will be distributed to the other hourly team members who helped create your experience today. The remainder will be applied toward employee benefits. Additional gratuities may be accepted by our staff, but are not expected. Thank you for dining at Blueacre Seafood.

Monday April 3, 2017

THE DYNAMIC NATURE OF OUR MENU DIRECTLY CORRESPONDS TO THE DYNAMIC NATURE OF THE SEAFOOD INDUSTRY IN TERMS OF PRICING AND AVAILABILITY.~K.D.

***the dynamic nature of our menu directly corresponds to the dynamic nature of the seafood industry in terms of pricing and availability.***~kd

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SEATTLE RESTAURANT WEEK MENU

three courses for $28

starters

SEARED HAWAIIAN ALBACORE TUNA
dijon mustard | shiitake vinaigrette

MIXED ARTISAN LETTUCE SALAD
green goddess dressing | watermelon radish

ALASKAN SALMON FRITTERS
smoked chile aioli

main course

GRILLED CASCADE ARCTIC CHAR
kale | seasoned potato salad | lemon caper butter

PAN ROASTED ASPARAGUS WITH ROCCECHETTE
pepper | pan seared mozzarella | pine nut gremolata

CRISPY GULF SHRIMP PO BOY
creole remoulade | shredded lettuce | tomato | sliced pickle

dessert

STRAWBERRY CHEESECAKE BAR
chocolate & caramel sauce

CHOCOLATE PECAN PIE
cinnamon caramel | bourbon rye

MEYER LEMON HONEY SORBET

Owned and operated by Kevin and Teresa Davis.