

DINNER

SHARED PLATES

- Smoked Trout Dip*** 19

crème fraîche, dill, chives, potato chips, smoked trout roe
- Fava Hummus** 14

puréed yellow split peas, pickled red onion, capers, lemon, warm pita
- Tzatziki** 14

whipped labneh, cucumber, garlic, dill, warm pita
- Muhammara** 14

red peppers, aleppo chili, walnuts, olive oil
- Warm Marinated Olives** 8

extra virgin olive oil, citrus, bay leaf
- Oregon Albacore Tuna Tartare Crostino*** 18

lemon aioli, cornichon, chives, tillamook sharp white cheddar
- Fried Pacific Oysters*** 19

caper-dill tartar sauce, lemon
- Grilled Baby Artichokes & Prosciutto*** 18

yakima valley buckwheat honey, preserved lemon, almonds
- Warm Pita Bread** 6

olive oil, za'atar
- Grilled Macrina Bakery Bread** 6

whipped honey butter, smoked sea salt

LAND AND SEA

- Grilled British Columbia King Salmon*** 42

summer vegetable ratatouille, basil pistou
- Steamed Local Manila Clams** 32

white wine, cream, yakima corn, fingerling potatoes, poached leeks, bacon
- Grilled Lan Roc Farms Pork Loin Chop*** 38

apricot mostarda, grilled spring onion, hazelnut gremolata
- Moroccan Roasted Chicken** 32

local chicken, ras el hanout, pickled onions, dates, apples, herb salad, chicken jus
- Steak Frites*** 44

10oz flat iron, nori maître d' butter, smoked sea salt, aioli
- Rainier Beer Battered Fish and Chips*** 28

cod, caper-dill tartar sauce, lemon, fennel slaw
- Painted Hills ½ Lb. Beef Burger*** 26

tillamook sharp white cheddar, walla walla onions, house-made pickles, secret sauce; fries or salad

SALADS

- Little Gem Caesar*** 16

radish, egg yolk, anchovy, garlic, parmigiano, olive oil croutons
- Summer Tomato Salad** 18

sheep's milk feta, cucumbers, peppers, kalamata olives, oregano

FLATBREADS

- Burrata** 18

mortadella, pistachio pesto, arugula, lemon
- Tomato and Eggplant** 18

ricotta salata, calabrian chili, mint

PASTA AND RICE

- Beef Short Rib Sugo** 29

pasta casalinga rigatoni, tomato, fennel soffrito, summer savory, pecorino
- Mushroom Risotto** 27

foraged local mushrooms, yakima asparagus, spring peas, saffron, chèvre



SIDE PLATES

- Charred Local Carrots** 12

harissa yogurt, pickled golden raisins, pepitas, coriander
- Grilled Yakima Valley Asparagus*** 12

pickled shallots, tarragon aioli, toasted almonds
- House Fries*** 10

crispy fried WA potatoes, sheep's milk feta, oregano, lemon aioli



SEA. MARIN WA.

DINNER

SHIFTING PATTERNS 12

SEASONAL INSPIRATIONS, SANS ALCOHOL

Misty Mountain Mule

mint tea, pomegranate, ginger, lime, soda

HALF PROOF BRUCATO WOODLANDS AMARO +4 FULL PROOF VODKA OR MEZCAL +7

Rainforest Spritz

calendula tea, orange-saffron cordial, lime, tonic

HALF PROOF LUSTAU MANZANILLA SHERRY +3 FULL PROOF GIN +6

Soundscape

fennel and greek mountain tea, verjus blanc, lemon

HALF PROOF LUSTAU AMONTILLADO SHERRY +3 FULL PROOF BOURBON +6

Fog and Fire

cucumber, sweet peppers, habanero, citrus, ras el hanout rim

HALF PROOF AQUAVIT +4 FULL PROOF TEQUILA OR MEZCAL +7

BEER

DRAFT

- Moon Berries Hard Cider, Schilling Hard Cider, Seattle, WA (5.2%) 9
- Mexican Lager, pFriem Family Brewers, Hood River, OR (4.4%) 8
- German Style Pilsner, Stoup Brewing Co., Seattle, WA (5.2%) 9
- Hefeweizen, Mac & Jack’s Brewing Co., Seattle, WA (5.1%) 9
- Ginger Rye Harvest Saison, Obec Brewing, Seattle, WA (7.9%) 10
- African Amber, Mac & Jack's Brewing Co., Seattle, WA (5.8%) 10
- Manny's Pale Ale, Georgetown Brewing Co., Seattle, WA (5.4%) 9
- Bodhizafa American Style IPA, Georgetown Brewing Co., Seattle, WA (6.9%) 10
- Fresh Haze IPA, Deschutes Brewers, Portland, OR (6.5%) 9
- Coconut Porter, Metier Brewing, Seattle, WA (5.5%) 8

BOTTLES AND CANS

- Athletic Brewing Golden Ale (N/A) 7
- Seattle Dry Cider 10
- White Claw Hard Seltzer 7
- Rainier Lager 6
- Bud Light 6
- Miller High Life 6
- Modelo Especial 8
- Stella Artois 8
- New Belgium Fat Tire 8
- Elysian Space Dust IPA 10
- Lagunitas IPA 9
- Deschutes Black Butte Porter 9

TIMELESS TESSELLATIONS 18

CLASSIC COCKTAILS, REMIXED

Marin Martini

browne northwest gin, mastiha liqueur, thyme, oregano

Marigold Negroni

calendula-infused brovo pretty vermouth, gin, aperol

Midnight Mystery

vodka, borghetti coffee liqueur, cardamom, vanilla, espresso

Olympic Old Fashioned

rye whiskey, nux alpina walnut, kalamata-date demerara, angostura

WINE BY THE GLASS

BUBBLES

- Bartenura, **Moscato d'Asti**, Piedmont, IT 14/70
- Roederer Estate, **Brut**, Anderson Valley, CA 18/90
- Jeio, **Prosecco Rosé**, Veneto, IT 15/75

WHITE

- Attempts, **Pinot Grigio**, Friuli, IT 2022 15/75
- ♀ Art Den Hoed , **Viognier**, Yakima Valley, WA 2022 14/65
- ♀ Efeste "Feral", **Sauvignon Blanc**, Columbia Valley, WA 2023 17/85
- ♀ Pacific Rim "Solstice Vineyard", **Riesling**, Yakima Valley, WA 2016 16/80
- ♀ Owen Roe "Dubrul Vineyard", **Chardonnay**, Columbia Valley, WA 2020 19/95

ROSE

- Miraval “Studio”, **Provence Rosé**, Cinsault, Côtes de Provence, FR 16/80

RED

- ♀ Argyle, **Pinot Noir**, Willamette Valley, OR 19/95
- Argiano “Non Confunditur”, **Italian Red Blend**, Toscana, IT 22/110
- ♀ Owen Roe "Ex Umbris", **Syrah**, Columbia Valley, WA 16/80
- ♀ Nine Hats, **Malbec**, Columbia Valley, WA 20/100
- ♀ Hedges Family Estate “C.M.S.”, **Red Blend**, Columbia Valley, WA 15/75



♀ Denotes a product made locally in the PNW

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH, OR DAIRY COULD INCREASE YOUR RISK OF FOODBORNE ILLNESS. A 20% GRATUITY WILL BE ADDED TO THE CHECK FOR PARTIES OF SIX OR MORE. PLEASE NOTE THAT A 5% SURCHARGE WILL BE APPLIED TO ALL GUEST CHECKS TO SUPPORT FAIR WAGES AND BENEFITS FOR OUR TEAM. THIS SURCHARGE IS KEPT IN FULL BY THE RESTAURANT. WE TRULY APPRECIATE YOUR UNDERSTANDING AND WELCOME ANY QUESTIONS OR FEEDBACK AT INFO@MARINSEATTLE.COM. THANK YOU FOR SUPPORTING OUR STAFF!