

SEA. MARIN WA.

LUNCH

SMALL PLATES

- Smoked Trout Dip*** 19
crème fraîche, dill, chives, potato chips, smoked trout roe
- Mezze Plate** 16
muhammara, tzatziki, green garbanzo hummus, warm pita
- 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
- Steak Tartare*** 23
rose harissa, slow roasted yolk, potato chips
- House Fries *** 10
crispy fried WA potatoes, sheep’s milk feta, oregano, lemon aioli
- Warm Pita** 6
olive oil, za’atar

SANDWICHES AND WRAPS

SERVED WITH HOUSE CHIPS
+ FRIES OR SALAD 4

- Fried Pacific Oyster Roll*** 20
shredded lettuce, tomato, caper-dill tartar sauce, house pickles, soft roll
- Chickpea Falafel Wrap** 16
kalamata-date gremolata, cucumber, lettuce, mint, tahini sauce
- Grilled Chicken Shawarma** 20
shawarma spice marinated local chicken, tomatoes, lettuce, pepperoncini, garlic toum, lavosh
- Steak Frites*** 40
8oz flat iron, nori maître d' butter, smoked sea salt, aioli
- Painted Hills ½ Lb. Beef Burger*** 22
tillamook sharp white cheddar, walla walla onions, house-made pickles, secret sauce

FLATBREADS

- Burrata** 21
mortadella, pistachio pesto, arugula, lemon
- Tomato and Eggplant** 18
feta, calabrian chili, mint

SALADS

- Little Gem Caesar*** 16
radish, parmigiano, olive oil croutons
- Northwest Chopped Chicories** 17
arugula, radicchio, frisée, local apples, dates, Oregon blue cheese, pickled shallots, toasted hazelnuts, honey vinaigrette
- Tomato Salad** 18
sheep’s milk feta, cucumbers, peppers, kalamata olives, oregano
- Protein Add-Ons**
Grilled Chicken 8
6oz Flat Iron Steak* 16
Green Garbanzo Falafel 7
Grilled Salmon Fillet 15
Fried Pacific Oysters 9

PLATES AND MAINS

- Turkish Eggs** 20
spiced browned butter fried eggs, beet labneh, warm pita
- Rainier Beer Battered Fish and Chips** 27
cod, caper-dill tartar sauce, lemon, fennel slaw
- Beef Short Rib Sugo** 28
rigatoni, tomato, fennel soffrito, summer savory, parmesan
- Clams Bucatini** 32
cherry tomatoes, preserved lemons, garlic, parsley



DESSERTS

- Flourless Chocolate Torte** 13
whipped cream, sea salt
- Vanilla Bean Panna Cotta** 13
seasonal fruit compote
- Loukoumades** 10
honey, cinnamon syrup
- Ice Cream and Sorbet** 8
seasonal sorbet, vanilla, chocolate, pistachio
+ affogato 4
+ sea salt and EVOO 2



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!

LUNCH



THE CASPIAN TRIO 24

Choose one from each category.

APPETIZERS

Smoked Trout Dip

crème fraîche, dill, chives, house-made potato chips, smoked trout roe

Northwest Chopped Chicories (v)

arugula, radicchio, frisée, local apples, dates, pickled shallots, toasted hazelnuts, blue cheese crumbles, honey vinaigrette

Soup du Jour

Seasonal soup - Ask your server about today’s selection.

MAINS

Chickpea Falafel Wrap (v)

kalamata-date gremolata, cucumber, lettuce, mint, tahini sauce

Steak Frites

6 oz flat iron, nori maître d’ butter, smoked sea salt, lemon aioli, crispy fries

Clams Bucatini

cherry tomatoes, preserved lemons, garlic, parsley

DESSERT

Seasonal Gelato or
Sorbeto

Vanilla Bean Panna Cotta
Seasonal fruit compote

Flourless Chocolate Torte
Whipped cream, sea salt

Add a glass of house wine or a bottle of Rainier Beer 5

No substitutions

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
- English Bitter, Obec Brewing, Seattle, WA (7.9%) 10

BOTTLES AND CANS

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

WINE BY THE GLASS

BUBBLES

- Bartenura, **Moscato d'Asti**, Piedmont, IT 14/70
- St. Vincent, Domaine Saint Vincent **Brut**, Albuquerque, NM 15/75
- Estelado, **Brut Rosé**, Maule Valley, Chile 15/75

WHITE

- Maysara, **Pinot Gris**, McMinnville, OR 2024 15/75
- Le Paradou “Rolle”, **Vermentino**, Méditerranée, FR 14/70
- ♀ 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, Yakima Valley, WA 2020 19/95

ROSE

- Fleurs de Prairie, **Grenache/Syrah Blend**, Languedoc, FR 14/70

RED

- ♀ Argyle, **Pinot Noir**, Willamette Valley, OR 19/95
- Lohr, “Pure Paso”, Red Blend, Paso Robles, CA 2021 22/110
- ♀ Owen Roe "Ex Umbris", **Syrah**, Columbia Valley, WA 16/80
- ♀ Nine Hats, **Malbec**, Columbia Valley, WA 20/100
- ♀ Gramercy Cellars “Lower East”, **Cabernet Sauvignon**, Columbia Valley, WA 19/95



♀ Denotes a product made locally in the PNW