

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* 19

lemon aioli, cornichon, chives, tillamook sharp white cheddar

Marin Fries* 10

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

Warm Pita 6

olive oil, za'atar

SANDWICHES

SERVED WITH HOUSE CHIPS
+ FRIES OR SALAD 4

Fried Shawarma Chicken Sandwich 21

shawarma spiced chicken thigh, harissa aioli, shredded lettuce, roma tomato, pickled red onion, calabrian hot honey, kaiser roll

Beef Doner Dip* 21

za'atar spiced beef, caramelized onion, tillamook white cheddar, horseradish toum, bui bun, au jus

Painted Hills ½ Lb. Beef Burger* 22

tillamook sharp white cheddar, walla walla onions, house-made pickles, secret sauce



FLATBREADS

Foraged Mushrooms 19

goat cheese, pickled shallot, arugula, hazelnut

Tomato and Eggplant 18

feta, calabrian chili, mint

SALADS

Little Gem Caesar* 17

radish, parmigiano, olive oil croutons

Northwest Chopped Chicories 18

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

Protein Add-Ons

Grilled Chicken Thigh 8

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, coleslaw

Beef Short Rib Sugo 28

rigatoni, tomato, fennel soffrito, parmesan

Spring Vegetable Pasta 26

asparagus, confit garlic, artichoke, chili flake, parmesan

Falafel Mezze Bowl 19

wild rice, black lentils, olives, dates, cucumbers, house pickles, herb salad, tahini

DESSERTS

Flourless Chocolate Torte 13

whipped cream, sea salt

Vanilla Bean Panna Cotta 13

seasonal fruit compote

Loukoumades 10

honey, cinnamon syrup

Gelato and Sorbet 9

seasonal sorbet, vanilla, chocolate, pistachio, salted caramel
+ 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!

SEA. **MARIN** WA.

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, apples, dates, pickled shallots, toasted hazelnuts, blue cheese crumbles, honey vinaigrette

Soup du Jour

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

MAINS

Falafel Mezze Bowl (v)

wild rice, black lentils, olives, dates, cucumbers, house pickles, herb salad, tahini

Beef Doner Dip

za'atar spiced beef, caramelized onion, tillamook white cheddar, horseradish toun, bui bun, au jus

Spring Vegetable Pasta

asparagus, confit garlic, artichoke, chili flake, parmesan

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 | Dine-in only

BEER

DRAFT

- Moon Berries Hard Cider, Schilling Hard Cider, Seattle, WA (5.2%) 9
- Japanese Lager, pFriem Family Brewers, Hood River, OR (4.9%) 8
- German Style Pilsner, Stoup Brewing Co., Seattle, WA (5.2%) 9
- Panther Lake Porter, Silver City Brewery, Bremerton, WA (6.0%) 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 (4.5%) 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

- Castello del Poggio, **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
- ♀ Pacific Rim "Solstice Vineyard", **Riesling**, Yakima Valley, WA 2016 16/80
- Owen Roe, "Dubrul Vineyard", **Chardonnay**, Yakima Valley, WA 2020 19/95
- ♀ Truth Be Told, **Sauvignon Blanc / Semillon**, Columbia Valley, WA 2023 16/80

ROSE

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

RED

- ♀ Straight Shooter, **Pinot Noir**, Willamette Valley, OR 2023 19/95
- J. 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