

SEA . MARIN WA .

DINNER

SALADS

Little Gem Caesar* 17

radish, parmigiano, olive oil croutons

Northwest Chopped Chicories 18

greens, apples, dates, Oregon blue cheese, pickled shallots, toasted hazelnuts, honey vinaigrette

Heirloom Tomato 16

peppers, spring onions, kalamata olives, feta cheese



SHARED PLATES AND STARTERS

Soup of the Day

cup 8 bowl 14

Mezze Plate 16

muhammara, tzatziki, green garbanzo hummus, warm pita

Green Garbanzo Bean Hummus 14

mint, lemon, agrumato, house made pita

Tzatziki 14

whipped labneh, cucumber, garlic, dill, house made pita

Muhammara 14

red peppers, aleppo chili, walnuts, olive oil, house made pita

Smoked Trout Dip* 19

crème fraîche, dill, chives, potato chips, smoked trout roe

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

Fried Pacific Oysters* 19

caper-dill tartar sauce, lemon

Burrata* 23

prosciutto, grilled stone fruit, arugula, pistachio, pomegranate molasses, sourdough toast

Warm Pita Bread 6

olive oil, za'atar

Grilled Macrina Bakery Bread 6

whipped honey butter, smoked sea salt

Marin Fries* 10

crispy fried WA potatoes, sheeps milk feta, oregano, lemon aioli

LAND AND SEA

King Salmon Panzanella* 44

roasted grapes, pickled serranos, olive oil croutons, greens, smoked eggplant hummus

Steamed Local Manila Clams 32

white wine, cream, corn, fingerling potatoes, bacon

Anderson Ranch Lamb Chops* 46

roasted potatoes, asparagus, labneh, mint relish

Ras el Hanout Chicken 36

couscous, sultanas, confit garlic, olives, lemon, calabrian honey, herbs

Steak Frites* 52

6 oz tenderloin, shallot butter, smoked sea salt, aioli

Rainier Beer Battered Fish and Chips* 28

cod, caper-dill tartar sauce, lemon, coleslaw

Painted Hills ½ Lb. Beef Burger* 26

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

FLATBREADS

Foraged Mushrooms 19

toum, goat cheese, pickled shallot, arugula, hazelnut

Tomato and Eggplant 18

feta cheese, calabrian chili, mint

PASTA AND RICE

Beef Short Rib Sugo 29

rigatoni, tomato, fennel soffrito, parmesan

Hidden Terrace Pasta 26

tomatoes, confit garlic, spinach, artichoke hearts, chili flake, parmesan

Falafel Mezze Bowl 21

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



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](mailto:info@marinseattle.com). THANK YOU FOR SUPPORTING OUR STAFF!

SEA. MARIN WA.

DINNER

SHIFTING PATTERNS 12

SEASONAL INSPIRATIONS, SANS ALCOHOL

Mediterranean Mule

thyme and oregano infused seedlip 108 garden, lemon, honey, ginger beer

HALF PROOF MASTHIHA +5 FULL PROOF GIN OR VODKA +7

Aper-esque Spritz

dhos bittersweet aperitif, 0 proof brut, citrus oleo

HALF PROOF BRUT +3 FULL PROOF GIN +7

Breezy Mojito

lime, mint, fever-tree cucumber

HALF PROOF ITALICUS +5 FULL PROOF WHITE RUM +6

Verjus 75

verjus, lemon, fever-tree mediterranean tonic

HALF PROOF LILET BLANC +5 FULL PROOF COGNAC +7

BEER

DRAFT

Moon Berries Hard Cider, Schilling Hard Cider, Seattle, WA (5.2%) 9

Mexican Lager, pFriem Family Brewers, Hood River, OR (4.6%) 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

Amber Ale, Full Sail Brewing Co., Hood River, OR (6%) 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

Sour Pop, Stoup Brewing, Seattle, WA (5.4%) 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

Michelob Ultra 6

Miller Lite 6

Modelo Especial 8

Stella Artois 8

Lagunitas IPA 9

Deschutes Black Butte Porter 9

TIMELESS TESSELLATIONS 18

CLASSIC COCKTAILS, REMIXED

Red Sea Margarita

suerte reposado tequila, ancho reyes verde, lime, agave, cabernet float

Alt Penedès Martinez

malfy gin, casals vermouth, luxardo maraschino, orange bitters

Carajillo de España

liquor 43, maison rouge brandy, espresso

Olympic Old Fashioned

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

Black Fig Manhattan

black mission fig infused Larceny bourbon, ramazzotti, spiced cranberry bitters

WINE BY THE GLASS

BUBBLES

Castello del Poggio, **Moscato d'Asti**, Piedmont, IT 14/70

♀ Treveri Cellars “Blanc de Blancs”, **Brut**, Columbia Valley, WA 15/75

Estelado, **Brut Rosé**, Maule Valley, Chile 15/75

WHITE

♀ Ponzi Vineyards, **Pinot Gris**, Willamette Valley, OR 2024 15/75

Colomé Estate **Torrontés**, Valle Calchaquí, Salta, Argentina 2025 14/65

♀ Truth Be Told, **Sauvignon Blanc / Semillon**, Columbia Valley, WA 2023 16/80

♀ DeLille Cellars, 'Sagemoor Vineyards', **Riesling**, Columbia Valley, WA 2023 16/80

♀ Among the Giants, **Chardonnay**, Benton City, WA 2023 16/75

ROSE

Louis Jadot, **Rose**, Burgundy, FR 2024 15/70

RED

♀ Maison L'Envoyé, 'Straight Shooter' **Pinot Noir**, Willamette Valley, OR 2023 16/80

♀ DeLille Cellars, 'Le Dessein' **GSM**, Columbia Valley, WA 2022 17/85

♀ Bookwalter ‘Readers Collection’, **Syrah**, Columbia Valley, WA 2023 16/80
Argento, 'Estate Reserve' **Malbec**, Mendoza, AR 2024 17/85

♀ Mary Hill ‘Proprietor’s Reserve’, **Cabernet Sauvignon**, Columbia Valley, WA 2019 17/85



♀ Denotes a product made locally in the PNW