



# SEAFOOD HOUSE & RAW BAR

The Muckleshoot Tribe has always relied on the rivers, forests, and seas for hunting and fishing. Our ancestors fished for salmon, trout, and steelhead along the rivers and Sound, harvested shellfish on Puget Sound, and hunted game while gathering huckleberries and other resources throughout the Cascade Mountains.

Today, the Tribe holds treaty rights to hunt, fish, and gather in its traditional territories. Through the Tribe’s own Fisheries Department, it employs biologists to manage wildlife, funds salmon hatcheries, and respects the land by giving back before taking from it.

This same philosophy is carried into the Muckleshoot Seafood Products enterprise, which supplies a wide variety of products purchased from tribal fishermen, many of which are served right here in Market 253.

## CHILLED SEAFOOD

**GF** \***OYSTERS ON THE HALF SHELL**  
(Ask your Server for Today’s Selection)  
**EACH \$6 | ½ DOZEN \$26 | 1 DOZEN \$44**

**GF** \***OYSTER SHOOTERS**  
Choice of Vodka, Tequila, or Mezcal  
**\$8**

**GF** \***JUMBO PRAWN COCKTAIL**  
Cocktail Sauce, Lemon  
**\$21**

**\*AHI POKE**  
Ahi Tuna Marinated with Shoyu, Sesame, Scallions, Cucumber, Chili Threads, Crispy Wonton  
**\$26**

**GF** \***CEVICHE**  
Diced Shrimp and Scallops, Marinated in a Vibrant Sauce with Citrus, Chiles, Cilantro, Avocado, Corn Chips  
**\$26**

## INTRODUCTIONS

**MUCKLESHOOT CLAM CHOWDER** Cup **\$8** | Bowl **\$10**

**🌿 MULTIGRAIN ARTISAN BREAD**  
Sliced Warm Loaf, Whipped Butter, Sea Salt  
**\$8**

**BISTRO BOARD**  
Sliced Cheese, Deli Meat, Seasonal Fruit, Mustard, Lavosh Crackers  
**\$19**

**CRAB AND SHRIMP FRITTERS**  
Cornmeal Batter, Salsa Golf, Scallions  
**\$18**

**🌿 WHOLE BRAISED ARTICHOKE**  
Whole Artichoke, Garlic Aioli, Drawn Butter, Breadcrumbs  
**\$15**

**COCONUT CALAMARI**  
Flash Fried Squid, Sweet Chili Ginger Sauce  
**\$18**

**SHRIMP DUMPLINGS**  
Shrimp Har Gow Dumplings, with Black Vinegar Sauce  
**\$22**

**PNW CRABCAKES**  
Roasted Garlic Remoulade, Citrus Cucumber Relish  
**\$22**

**253 GUMBO**  
Stew with Andouille Sausage, Chicken, Shrimp, Okra, Trinity Vegetables, Steamed Rice  
**\$16**

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**GF** Gluten-Free   **🌿** Vegetarian   **🍷** A gratuity of 18% will be added for parties of 8 or more. Please drink responsibly.

SALADS AND HANDHELDS

HANDHELDS SERVED WITH CHOICE OF FRIES, COLESLAW, OR SIDE SALAD



PNW GARDEN SALAD

Mixed Baby Greens, Diced Tomato, Onion, Cucumber, Radish, Croutons, Herb Buttermilk Dressing

\$10

CHICKEN \$8 | SHRIMP \$12 | SALMON \$11 | \*STEAK \$19

CAESAR SALAD

Romaine, Arugula, Croutons, Shaved Parmesan

\$11

CHICKEN \$8 | SHRIMP \$12 | SALMON \$11 | \*STEAK \$19

GF

253 LOUIE

Mixed Greens, Egg, Tomato, Radish, Cucumber, Dungeness Crab Meat, Creamy Louie Dressing

\$35

LOBSTER ROLL

Split Top Buttered Brioche Bun, Lemon Aioli Dressing or Butter

\$32

SHRIMP | OYSTER PO BOY

“Choice Of” on Split Top Buttered Brioche Bun, Fried Crispy with Slaw, Roasted Garlic Remoulade

\$19

\*WAGYU BURGER

American Wagyu Beef Patty, Beecher’s Flagship, Gem Lettuce, Tomato Relish on House Brioche

\$24

BLACKSTONE REUBEN

Corned Beef Brisket, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Marble Rye Bread

\$19

TURKEY, BACON & AVOCADO CLUB

Not Your Average Turkey Club on Sourdough with Peppered Bacon, and Garlic Aioli

\$19



HARVEST VEGETABLE SANDWICH

Balsamic Roasted Portabello, Mozzarella, Blistered Tomato, Basil Pesto, Gem Lettuce, Pickled Red Onions, Nine Grain Bread

\$17

\*CHEF’S FAVORITE

Seasonal Sandwich Special—Check Chalkboard or Ask Your Server

\$18

KETTLES, BAKES AND BOILS

YOUR FAVORITE FISH AND CHIPS

Battered Fish, House Fries, Slaw, Tartar Sauce

COD \$19 | HALIBUT \$28

POPCORN SHRIMP AND CLAM STRIPS

Crispy Breaded Shrimp and Clam Strips with House Fries

\$19

\*MISO GLAZED SALMON

Coconut Black Rice, Vegetables, Sesame, Scallions, Crisp Onions

\$27

GF

\*BAJA STYLE SEARED SCALLOPS

Crispy Rice Cakes, Red Pepper Relish, Corn Purée, Lemon, Cilantro

\$32

\*CRAB CRUSTED SIRLOIN

Grilled Sirloin Topped with Dungeness Crab Meat, Shrimp, Lemon Butter Sauce, Rice Pilaf, Asparagus

\$32

\*SIGNATURE HOT SEAFOOD TROPHY

Chefs’ Selection of Oysters, Mussels, Manilla Clams, Shrimp, Crab Legs, Squid, Fish, and Lobster in Coconut-Tomato-Lobster Broth

2 PERSON \$79 | 4 PERSON \$129

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## CLASSIC PASTAS

ADD TO ANY PASTA **CHICKEN \$8 | SHRIMP \$12 | CRAB \$14 | STEAK \$19**

### “DOUBLE” SHRIMP SCAMPI

Garlic, White Wine, Tomatoes, Fresh Herbs, Butter, Olive Oil, Linguine, Parmesan  
**\$32**

### ROTINI DIABLO

Italian Sausage, Salmon, Shrimp, Pomodoro Tomatoes, Fresh Herbs, Capers  
🌿 Vegetarian Rotini Available  
**\$31**

### LOBSTER RAVIOLI

Champagne Cream Sauce, Preserved Lemon, Blistered Tomatoes, Asparagus, Parmesan, Fresh Tarragon  
**\$48**

### LINGUINE ALLA CARBONARA

Pancetta, Egg Liaison, Parmesan Reggiano, English Peas  
**\$29**

## MARKET FRESH CUTS

THE FOLLOWING OPTIONS MAY BE SERVED BLACKENED UPON REQUEST. SERVED WITH MAÎTRE D' BUTTER.  
INCLUDES CHOICE OF ONE SIDE.

### \*SEASONAL OFFERINGS

PLEASE SEE CHALKBOARD FEATURES

Featuring Selections of Pacific Northwest Game, Seafood, and Freshwater Fish

\*HALIBUT FILET **\$41**

LOBSTER TAIL **\$69**

\*SALMON FILET **\$29**

LEMON HERB CHICKEN **\$29**

\*AHI TUNA STEAK **\$43**

\*6 OZ SIRLOIN **\$29**

\*SCALLOPS **\$43**

\*12 OZ RIBEYE STEAK **\$59**

## ACCOMPANIMENTS

Choice of Sauce **\$4**

LEMON CAPER BUTTER, CHIMICHURRI, LOBSTER CREAM, \*BÉARNAISE

SAUTÉED SHRIMP **\$15 | CRAB MEAT \$29 | \*SCALLOPS \$33 | LOBSTER TAIL \$59**

## COMPLIMENTING SIDES

FAMOUS 253 ONION RINGS **\$11**

Chipotle Aioli

**GF BALSAMIC GLAZED ASPARAGUS \$10 | GF HERB RICE PILAF \$8 | GF MISO ROASTED CARROTS \$9**

**HAND-CUT FRIES \$8 | GF BUTTERY CORN RIBS \$9 | GARLIC TRUFFLE FRIES \$10**

**GF TRI COLOR FINGERLING POTATOES \$11**

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DOCKSIDE BY THE POUND -- CHILLED OR COOKED

GF PEEL & EAT SHRIMP  
½ LB \$12 | 1 LB \$21

GF MANILA CLAMS (HOT ONLY)  
½ LB \$13 | 1 LB \$25

GF RED KING CRAB (BASED ON AVAILABILITY)  
½ LB MARKET PRICE | 1 LB MARKET PRICE

GF ALASKAN SNOW CRAB LEGS (BASED ON AVAILABILITY)  
½ LB MARKET PRICE | 1 LB MARKET PRICE

GF DUNGENESS CRAB LEG CLUSTER (BASED ON AVAILABILITY)  
½ LB MARKET PRICE | 1 LB MARKET PRICE

HEAVENLY PIES & DESSERT

MANGO TRIFLE \$8  
Layered with Fresh Mango, Sponge Cake,  
Lime Curd, Coconut Cream, Crystallized Ginger

MUCKLESHOOT SUNDAE \$10  
Warm Huckleberry Compote, Vanilla Ice Cream,  
Toasted Streusel

BREAD PUDDING \$10  
Dark Chocolate, Cherries, Salted Caramel  
Gelato, Sweet Balsamic Reduction

CHOCOLATE GANACHE TORTE \$10  
Layered Chocolate Sponge Cake, Creme Chantilly,  
Chocolate Curl

APPLE LATTICE  
Crème Anglaise, Powdered Sugar,  
Fresh Berries

COCONUT CREAM PIE  
Toasted Coconut, Chantilly Cream,  
Fresh Berries

BLACKBERRY PIE  
Cascade Blackberries, Chantilly  
Cream, White Chocolate Curls

SLICE \$9

“PIE FLIGHTS”

PICK 2 \$15

PICK 3 \$18

LEMON MERINGUE  
Toasted Meringue, Lemon Curd,  
Fresh Berries

CHOCOLATE CREAM PIE  
Chocolate Pastry Cream, Chantilly  
Cream, Dark Chocolate Curls

BEVERAGE MENU NON-ALCOHOLIC

SOMETHING COLD  
FOUNTAIN DRINKS

Pepsi, Pepsi Zero, Starry,  
Dr. Pepper, Mug Root Beer, Mountain Dew

NON-BUBBLY

Iced Tea | Raspberry Iced Tea  
Lemonade | Strawberry Lemonade

JUICE

Orange, Pineapple, Cranberry,  
Grapefruit, Tomato

SOMETHING HOT  
HOUSE BLENDED  
DRIP COFFEE

Regular and Decaf

HOT ART OF TEA

English Breakfast | Velvet  
Egyptian Chamomile | Earl Grey

HOT CHOCOLATE

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