

# STARTERS

## SEAFOOD TOWER

#1 King Crab legs, 1 dozen oysters on the half shell and 6 jumbo tiger shrimp \*serves 4-6\*  
119.95

**\*AHI SASHIMI** ..... 16.95

Served with a cucumber slaw and Kikkoman dipping sauce

**LOBSTER BISQUE** ..... 9.95

Garnished with minced lobster meat, parsley, and green onion

**\*CEVICHE** ..... 10.95

Shrimp marinated in a lime Pico de Gallo, martini style with tortilla chips

**WILD CAUGHT ARGENTINE RED SHRIMP** ..... 15.95

Sautéed in herb butter

## OYSTERS ON THE HALF SHELL 1/2 DZ

**\*RAINIER** ..... 17.95

Hood Canal #3, Washington

**\*TOTEM POINT** ..... 17.95

Totten Inlet, Washington

## SEAFOOD CELEBRATION

**FISH AND FRIES** ..... 16.95

Tempura battered atlantic cod, served with French Fries and tarter sauce

**PRINCE EDWARD ISLAND MUSSELS** ..... 11.95

Steamed with a white wine and garlic butter broth, served with fresh baugette

**RAINBOW TROUT** ..... 19.95

Whole trout broiled with garlic-parsley butter

**ATLANTIC SALMON** ..... 22.95

Seared, served with orange chili sauce

### "SHUTOME" BROADBILL SWORDFISH

Fresh from Hawaii; Seared and served with crushed pineapple salsa  
24.95

## GRILLES, ROASTS, CHOPS

### BONE-IN FILET

A rare delicacy  
16oz 74.95

### "BEST FILET IN TOWN"

Our Signature Prime Filet, aged especially for Z's  
5oz 25.95

## SPECIALTY SEAFOOD

### "HAPU'UPU'U" HAWAIIAN SEA BASS

Seared and served with a lemon hollandaise  
42.95

**\*"AHI" BIGEYE TUNA** ..... 39.95

Fresh from Hawaii; Sesame seed encrusted and seared rare, served with Kikkoman sauce

**ALASKAN KING CRAB LEGS** ..... 59.95

One pound of steamed King Crab legs, served with drawn butter

**LOBSTER TAIL** ..... 12oz 39.95

Premium Canadian lobster tail served with drawn butter

**\*JUMBO SEA SCALLOPS** ..... 35.95

Broiled in garlic parsley butter

**Z'S CRAB CAKES** ..... 29.95

Jumbo lump blue crab, served with remoulade

**TROUT AND CRABMEAT** ..... 29.95

Sautéed trout stuffed with a crab cake, with balsamic brown butter and pecans

**DOVER SOLE** ..... 39.95

Sautéed, served with lemon butter

### STONE CRAB CLAWS

Fresh from Florida, served on ice with remoulade  
1/2 lb. 30.95.....1 lb. 59.95

## ENHANCEMENTS

**OSCAR STYLE** ..... 12.00

Jumbo lump crab, asparagus, hollandaise

**AU POIVRE** ..... 6.00

**BÉARNAISE** ..... 4.00

**CREAMY HORSERADISH** ..... 4.00

**Z'S AGED WORCESTERSHIRE** ..... 4.00

**BLACK TRUFFLE BUTTER** ..... 5.00

**BLEU CHEESE CRUST** ..... 5.00

**HOLLANDAISE** ..... 4.00

**GARLIC BUTTER** ..... 4.00

**BLEU CHEESE BUTTER** ..... 4.00

**HERB BUTTER** ..... 4.00

\* Consuming raw or undercooked foods may increase your chances of infection from a food borne illness