



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

***OYSTERS ON THE HALF SHELL**

(Ask your Server for Today’s Selection)

EACH \$6 | ½ DOZEN \$26 | 1 DOZEN \$44

***OYSTER SHOOTERS**

Choice of Vodka, Tequila, or Mezcal

\$8

JUMBO PRAWN COCKTAIL

Cocktail Sauce, Lemon

\$21

***AHI POKE**

Ahi Tuna Marinated with Shoyu, Sesame, Scallions, Cucumber, Chili Threads, Crispy Wonton

\$26

***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 Shumai Dumplings, with Black Vinegar Sauce

\$22

KOREAN SEAFOOD CAKES

Shrimp and Squid Cakes with Chilis, Scallions, Spicy Mayo

\$21

253 GUMBO

Stew with Andouille Sausage, Chicken, Shrimp, Okra, Trinity Vegetables

\$16

*Certain items on our menu are cooked to order and may be served raw or undercooked. Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness.

Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur.

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

SALADS AND 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 | CRAB \$14 | *STEAK \$19

CAESAR SALAD

Romaine, Arugula, Croutons, Shaved Parmesan

\$11

CHICKEN \$8 | SHRIMP \$12 | CRAB \$14 | *STEAK \$19

253 LOUIE

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

\$35

LOBSTER | SHRIMP | CRAB ROLL

“Choice Of” on Split Top Buttered Brioche Bun, Lemon Aioli Dressing

\$32 | \$21 | \$35

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 Cheddar, 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

KETTLE, 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

AARON’S NORTHWEST CIOPPINO

Shrimp, Clams, Mussels, Crab, Cod, Fennel, Rich Tomato-Saffron Broth, Grilled Bread

\$49

MANILA CLAMS

Northwest Clams Sautéed with White Wine, Garlic, Shallots, Tomato, Parsley, Grilled Bread

\$27



*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

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GF Gluten-Free



Vegetarian



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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 \$31

LOBSTER RAVIOLI

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

BUTTERNUT SQUASH RAVIOLI

Ricotta and Squash Filled, Brown Butter, Fresh Sage, Pine Nuts, Crispy Mushrooms \$31

LINGUINE ALLA CARBONARA

Guanciale, 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 AND ONE SAUCE.

*HALIBUT FILET \$41

LOBSTER TAIL \$69

*SALMON FILET \$29

CHICKEN SCALLOPINI \$29

*AHI TUNA STEAK \$43

*6 OZ SIRLOIN \$29

*SCALLOPS \$43

*12 OZ RIBEYE STEAK \$59

*SEASONAL OFFERINGS

ASK YOUR SERVER WHAT SEASONAL SPECIALS WE HAVE

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

ACCOMPANIMENTS

Choice of Sauce \$4

LEMON CAPER BUTTER, CHIMICHURRI, SAUCE AMERICAINE, *BÉARNAISE
SAUTÉED SHRIMP \$15 | CRAB MEAT \$29 | *SCALLOPS \$33 | LOBSTER TAIL \$59

COMPLIMENTING SIDES

FAMOUS 253 ONION RINGS \$11
Chipotle Aioli



BALSAMIC GLAZED ASPARAGUS \$11 | HERB RICE PILAF \$9 | MISO ROASTED CARROTS \$9

HAND-CUT FRIES \$9 | BUTTERY CORN RIBS \$10 | GARLIC TRUFFLE FRIES \$12

TRI COLOR FINGERLING POTATOES \$12

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DOCKSIDE

BY THE POUND -- CHILLED OR COOKED

PEEL & EAT SHRIMP

½ LB \$12 | 1 LB \$21
(COLD ONLY)

CHINESE BLACK PEPPER SHRIMP
OR CAJUN STYLE SHRIMP

(HOT ONLY)
½ LB \$21 | 1 LB \$33

DUNGENESS CRAB LEG CLUSTER (BASED ON AVAILABILITY)

½ LB MARKET PRICE | 1 LB MARKET PRICE

ALASKAN SNOW CRAB LEGS (BASED ON AVAILABILITY)

½ LB MARKET PRICE | 1 LB MARKET PRICE

RED KING CRAB (BASED ON AVAILABILITY)

½ LB MARKET PRICE | 1 LB MARKET PRICE

*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

HEAVENLY PIES & DESSERT

MANGO TRIFLE \$8

Layered with Fresh Mango, Sponge Cake,
Lime Curd, Coconut Cream, Crystallized Ginger

GF PANNA COTTA \$10

Vanilla Bean Panna Cotta, Honey Mandarin
Orange Sauce, Pumpkin Seed Brittle, Cardamom

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 CROSTATA

Crème Anglaise, Almond Crumble,
Powdered Sugar, Fresh Berries

COCONUT CREAM PIE

Toasted Coconut, Chantilly Cream,
Fresh Berries

HUCKLEBERRY CRUMBLE

Muckleshoot Huckleberries, Chantilly
Cream, White Chocolate Curls

FULL SLICE \$9

“PIE FLIGHTS”

½ SLICES

PICK 3 \$13

PICK 5 \$15

LEMON MERINGUE

Toasted Meringue, Lemon Curd,
Fresh Berries

CHOCOLATE CREAM PIE

Chocolate Pastry Cream, Chantilly
Cream, Dark Chocolate Curls

PEAR FRANGIPANE **seasonal*

Almond Cream, Caramel Sauce,
Chantilly Cream

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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