



DINE AROUND SEATTLE

SUNDAY ~ THURSDAY

\$30

CHOOSE 3 COURSES FROM OUR ENTIRE MENU

APPETIZER OR SALAD ~ ENTRÉE ~ DESSERT

AHI TUNA ADD \$5

BLACK COD ADD \$5

NEW YORK STEAK ADD \$10

BEEF FILET ADD \$15

***** NOT VALID WITH PASSPORT, Groupon, Bloomspot or PROMOTIONAL GIFT CERTIFICATES.**

Appetizers

OYSTER ON THE HALF SHELL
Chef's choice

PENN COVE MUSSELS OR MANILA CLAMS

steamed in ginger, lemongrass coconut sake broth, miso butter, green onion, fresh basil garnish

SRIRACHA-LIME WHITE GULF PRAWNS
Crispy rice stick noodles, ponzu

DUNGENESS CRAB SPRING ROLLS
sweet chili sauce

SPICY FRIED PACIFIC OYSTERS
tobiko tartar, soy syrup

GRILLED MARINATED MONTEREY CALAMARI
picholine olives, tomatoes, garlic, watercress, gremolata

AHI TUNA POKE
cucumber, avocado, won ton chips

Soup & Salad

ORGANIC WILLIE GREENS SALAD
house smoked almonds, honeycrisp apple, oregon blue cheese, champagne vinaigrette

CLASSIC WHOLE LEAF CAESAR SALAD *
parmigiano-reggiano, macrina brioche croutons (add anchovy filets 1.)

ROASTED RED AND GOLD BEET SALAD
miso-orange vinaigrette daikon sprouts, wakame seaweed, furikake, crispy tofu

SOUP DU JOUR

Pasta

THAI CURRY PENNE
grilled alaska weathervane scallops, dungeness crab, basil chiffonade, tomato-ginger chutney

JUMBO GULF PRAWN LINGUINI
fresh carso's linguini, extra virgin olive oil, tomatoes, basil, garlic, shallots, parmigiano-reggiano

WINTER MUSHROOM RISOTTO
Reggiano parmesan, scallion oil, frizzled onions

Seafood

GRILLED WILD ALASKA KING SALMON *
agave-ginger yogurt sauce, winter mushroom-toasted couscous, broccolini

GRILLED COPPER RIVER SOCKEYE SALMON *
soy cilantro lime sauce, turmeric basmati rice, fall vegetables

GRILLED HAWAIIAN SWORDFISH *
salsa verde, kale-jicama slaw, spaghetti squash, fingerling potatoes

TEMPURA NORI WRAPPED AHI TUNA*
wasabi aioli, sake-ginger sauce, coconut milk rice steamed in banana leaf **ADD \$5**

BOUILLABAISSE
white gulf prawns, manila clams, penn cove mussels, scallops, saffron, pernod, grilled bread, rouille

PAN SEARED ALASKA WEATHERVANE SCALLOPS*
truffled cannellini beans, roasted root vegetables, cipollini onions, bloomsdale spinach

ALDERWOOD SMOKED ALASKA BLACK COD
five spice cure, lemon relish, sushi rice, fall vegetables **ADD \$5**

Meat

BRICK ROASTED WASHINGTON CHICKEN
lemon-shallot pan sauce, garlic whipped yukon gold potatoes

ZINFANDEL-HERB BRAISED NEW ZEALAND LAMB SHANK
reggiano parmesan soft polenta

CHAIRMAN'S RESERVE GRILLED BEEF TENDERLOIN *
ADD \$15

DOUBLE 'R' RANCH NEW YORK STEAK
ADD \$10

steaks are served with cabernet-soy demi glace, fall vegetables and garlic whipped yukon potatoes.

EASTER BRUNCH

Sunday, April 8, 2012
10:00 AM ~ 2:30PM

\$29 per person
\$15 for 12 year-old and under

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PONTI GIFT CARDS

The Perfect gift for your friends, family, business clients and employees.

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PRIVATE DINING

Ponti offers four private dining rooms for groups of 6 to 200.

Please contact our event director for information.
jessica@pontiseafoodgrill.com

LOVE THAT WINE YOU HAD WITH DINNER?

All wine is available to take home at retail prices. Please ask your server.

Sides

POMMES FRITES 4.

GARLIC WHIPPED POTATOES 4.

SEASONAL VEGETABLES 4.

SEASONAL RISOTTO 6.

Entrée Compliments

ALASKA WEATHERVANE SCALLOPS \$16

WHITE GULF PRAWNS \$6

ALASKA KING CRAB LEG market price

Ponti Seafood Grill has been locally owned and operated by Richard & Sharon Malia since 1990. Alvin Binuya, Executive Chef

No separate checks please. 18% Gratuity added to parties of 7 or more.

*Washington State Law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*Some seafood is prepared rare to medium rare unless otherwise requested. Raw eggs are used in the Caesar salad dressing. Some seafood items are served raw. Our steaks are cooked to order.