



Oysters on the Half Shell

Selection may vary depending on availability
Served with ginger mignonette
3. each

KUSSHI, BC
ROYAL MIYAGI, WA
KUMAMOTO, WA

Appetizers

PENN COVE MUSSELS OR MANILA CLAMS
steamed in ginger, lemongrass
coconut sake broth, miso butter, green
onion, fresh basil garnish 13.

TEMPURA WHITE GULF PRAWNS
mango wasabi coulis 10.

DUNGENESS CRAB SPRING ROLLS
sweet chili sauce full 13. / half 7.

SPICY FRIED PACIFIC OYSTERS
tobiko tartar, soy syrup 7.

GRILLED MARINATED MONTEREY CALAMARI
picholine olives, tomatoes, garlic,
watercress, gremolata 10.

AHI TUNA POKE
cucumber, avocado, won ton chips 14.

PREMIUM ARTISAN CHEESE PLATE
beechers flagship reserve, port salut,
humboldt fog, delice de bourgogne 14.

Soup & Salad

ORGANIC WILLIE GREENS SALAD
house smoked almonds, bartlett pears,
oregon blue cheese, champagne vinaigrette 8.

CLASSIC WHOLE LEAF CAESAR SALAD *
parmigiano-reggiano, macrina brioche
croutons 8. (add anchovy filets 1.)

HEIRLOOM TOMATO SALAD
fresh mozzarella, arugula, fresh herb
vinaigrette, balsamic syrup 9.

SOUP DU JOUR 6.

Pasta

THAI CURRY PENNE
grilled alaska weathervane scallops, dungeness crab,
basil chiffonade, tomato-ginger chutney 24.

JUMBO GULF PRAWN LINGUINI
fresh carso's linguini, extra virgin olive oil, tomatoes,
basil, garlic, shallots, parmigiano-reggiano 20.

CHANTERELLE & OYSTER MUSHROOM RISOTTO
parmigiano-reggiano, basil oil, frizzled onions 19.

Seafood

GRILLED WILD KING SALMON *
smoked tomato oil, black lentil-sweet corn
ragout, fire roasted chanterelles 28.

GRILLED COPPER RIVER SOCKEYE SALMON *
soy cilantro lime sauce, turmeric
basmati rice, fall vegetables 19.

GRILLED ALASKA HALIBUT *
miso glaze, cilantro-ginger salsa verde,
baby bok choy, rice noodle salad 30.

TEMPURA NORI WRAPPED AHI TUNA*
wasabi aioli, sake-ginger sauce, coconut
milk rice steamed in banana leaf 28.

BOUILLABAISSE
white gulf prawns, manila clams,
penn cove mussels, scallops, saffron,
pernod, grilled bread, rouille 25.

PAN SEARED ALASKA WEATHERVANE SCALLOPS*
fire roasted corn salad, applewood bacon
vinaigrette, fingerling potatoes 29.

ALDERWOOD SMOKED ALASKA BLACK COD
five spice cure, lemon relish,
sushi rice, fall vegetables 30.

STEAMED ALASKA KING CRAB
drawn butter, lemon, organic baby lettuces with
champagne vinaigrette, fresh tomato *market price*.

Meat

BRICK ROASTED WASHINGTON CHICKEN
lemon-shallot pan sauce,
garlic whipped yukon gold potatoes 17.

BRAISED NEW ZEALAND LAMB SHANK
chickpeas, toasted cumin, picholine olives 22.

CHAIRMAN'S RESERVE GRILLED BEEF TENDERLOIN *
39.

DOUBLE 'R' RANCH NEW YORK STEAK
30.

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

THANKSGIVING FEAST
3 courses, \$39 adults
(\$15, children 12 & under)

SEATTLE RESTAURANT WEEK
Oct. 16 - 26 (Sun - Thur)
3 course dinner, \$28

PRIVATE DINING FOR HOLIDAY CELEBRATIONS

The holiday season is just
around the corner.
Reserve today.
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.
We are committed to serving wild, non-endangered seafood and supporting our local fisherman and fishing industry.
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.