



At aqua terra we are proud to be part of Marriott's "Future Fish" program, where our seafood comes from sustainable sources. Some of our menu items may change based upon our local fisherman's catch and we order limited quantities. We work with local produce vendors that help lower our carbon footprint. The Seattle Airport Marriott's culinary team has been recognized by King County for its recycling efforts.

dinner

to start or share

- Hummus** warm flatbread and crisp vegetables 13
- Calamari** butter milk marinated, chipotle aioli 16
- gf Shrimp Cocktail** cocktail sauce 18
- Vegetarian Flatbread** mushroom, spinach 13
mozzarella, leeks, mixed zucchini, balsamic syrup
- Antipasto Flatbread** roasted red pepper spread, salami, copa, 15
pepperoncino, mozzarella, olives, basil
- gf Scallops Mornay** mornay sauce, mushroom, leeks 16
- Dungeness crab cake** asian slaw, lemon remoulade 21
- Buffalo Rock Shrimp** Hot and Spicy, bleu cheese, hash brown 16

soup or salad

- Crab Chowder** crab, clams, Meadowsweet Farms cream 10
- Seasonal Soup** chef crafted 9
- Market Salad** greens, bleu cheese, candied walnuts, apples 11
balsamic vinaigrette
- Roasted Beet Salad** arugula, goat cheese, pine nuts, cider 14
vinaigrette
- Spinach and Goat Cheese Salad** bacon and balsamic vinaigrette 14
- Caesar Salad** 11

burgers (choice of regular or sweet fries)

- Marriott Burger** cheddar cheese, crisp bacon, lettuce, tomato 17
- Northwest Kobe Beef Burger** 8oz patty, steak house mayo, sharp aged 20
white cheddar, field greens, tomato, brioche bun

aquaterra : land and sea

- Spinach Florentine Ravioli** 25
baby kale, spinach, artichokes, tomato, sage and parmesan broth
- gf Cauliflower Steak** 25
pan seared cauliflower, rice pilaf, greens, pine nuts, dried cranberries
- Chicken Pasta Primavera** 28
sautéed chicken , zucchini, red pepper, broccoli, garlic pesto sauce
- gf Sunrise farm half roasted chicken** 31
semi bone chicken, truffle mash potato, mushroom, asparagus, chicken demi
- Seared Ahi Tuna** 33
coconut rice, baby bok choy, strawberry soy glaze
- Seafood Pasta** 38
salmon, shrimp, scallops, mushrooms, leeks, roasted tomatoes, capellini, tomato cream sauce
- gf King Salmon** 39
cauliflower risotto cake, wilted young spinach, roasted tomato, buerre blanc, chive oil
- gf Pan Roasted Sea Bass** 44
butternut squash succotash, spinach, sweet corn puree, crispy leeks
- gf Pork chop** 33
grilled pork chop, truffle mashed potatoes, peach marmalade, seasonal vegetables
- gf Delmonico Steak** 45
12oz beef usda choice ribeye, fingerling potatoes, seasonal vegetables, with demi glaze
- gf Beef filet** 42
8oz usda choice filet, mashed potatoes, seasonal vegetables, house made port demi glaze

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

10/3/18

gf = gluten free

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