



SEAFOOD GRILL

Columbia River | Redondo Beach | Alki Beach
Executive Chef Josh Gibler, Executive Chef Josh Thorburn and their team
S - Salty's Classics | GF - Gluten Free

hot starters

PEARL BAKING COMPANY BREAD

black lava salt butter, seasoned olive oil | 5

HARISSA CLAMS & MUSSELS – VANCOUVER ISLAND, B.C.

smoked tomato, leek, fennel, sweet vermouth, pork 'nduja toast | 18

S COCONUT CRUSTED PRAWNS

pineapple chutney, thai chili sauce | 10/18

DUNGENESS CRAB CAKE – WESTPORT, WASHINGTON

preserved lemon and caper remoulade, frisee | 17

CALAMARI – MONTEREY BAY, CALIFORNIA

house-pickled peppers, chipotle aioli | 13

SALTY'S TRIO

dungeness crab cake, coco prawns, fried calamari | 32

BAKED OYSTERS "JOSH-A-FELLER"

spinach, marsala, soppressata, garlic cream, parmesan breadcrumbs | 22

cold starters

*OYSTERS – PACIFIC NORTHWEST GF

horseradish cocktail, raspberry mignonette (ask your server for selections and pricing)

DUNGENESS CRAB COCKTAIL GF

horseradish cocktail, lemons | 19

PRAWN COCKTAIL GF

horseradish cocktail, lemons | 15

*GRAND SEAFOOD PLATTER

dungeness crab, HUGE prawns, tuna poke, oysters on the half shell, lox | 65

soup and salads

S SALTY'S WORLD-FAMOUS SEAFOOD CHOWDER

surf clams, oregon bay shrimp, scallops, washington potatoes, applewood-smoked bacon | 8.5/10.5

+dungeness crab 7

BABY ROMAINE CAESAR SALAD

garlic dressing, preserved lemon, hand torn croutons, pecorino toscano | 10

+oregon bay shrimp 3.5

LOCAL HEIRLOOM TOMATO SALAD

pancetta lardons, heirloom tomato, avocado coulis, micro basil | 13

seafood

CHIMICHURRI RUBBED STEELHEAD

chorizo bolognese, tagliatelle, micro basil | 28

CLAM SPAGHETTINI "SALTY'S STYLE"

garlic butter baked cherrystone clams, romano toscano, chili herb breadcrumbs | 28

GRILLED HALIBUT – KODIAK, ALASKA

dungeness crab and avocado salad, saffron herb risotto | 48

Wine Pairing: Pinot Gris

FISH 'N' CHIPS – KODIAK, ALASKA

tempura battered cod, tartar, beer-battered fries | 21

S NORTHWEST CIOPPINO

steelhead, halibut, shellfish, dungeness crab, grilled bread | 38

Wine Pairing: Pinot Gris

S BEST FRIENDS

seared scallops, cured pork belly, pomegranate molasses, chili garlic drizzle | 34

1# RED KING CRAB – BERING SEA, ALASKA GF

new potato, finocchio aioli, drawn butter | 65

2# LIVE LOBSTER – KITTELY, MAINE GF

potato gratin, lemon herb butter | 80

1.5-2# LIVE DUNGENESS CRAB – WESTPORT, WASHINGTON GF

boil style, sweet corn, baby potatoes, portuguese sausage | market price

14OZ LOBSTER TAIL – GULF OF ST. LAWRENCE, CANADA GF

roasted red potatoes, charred corn, frisee | 65

meats

*SURF AND TURF GF

5oz filet, truffle ricotta, demi glace 1/2 lobster tail, lemon herb butterserved with roasted potatoes | 75

*12 OZ NEW YORK – HELMVILLE, MONTANA GF

Meyer Natural Angus Beef

creamy mashed potatoes, pt. reyes blue cheese, crispy broccolini, saba | 59

*7OZ FILET MIGNON – MIDWEST GF

Misty Isle Farms

potato gratin, bacon braised kale, truffle ricotta, merlot demi glace | 60

ROASTED BONE-IN CHICKEN – EPHRATA, WASHINGTON

sambal honey glaze, coconut rice, sunamono | 26

sides

SERVES 1-2

CRISPY BROCCOLINI GF

saba, blue cheese | 10

BACON BRAISED KALE GF

chili flake vinegar | 9

GRILLED ARTICHOKE GF

toasted fennel aioli, cotija cheese, charred lemon | 10

POTATO GRATIN GF

cremè fraîche, chives | 9



red wine

PINOT NOIR | 12/46
A to Z Oregon

PINOT NOIR | 13/50
Coelho Oregon

PINOT NOIR | 14/54
WillaKenzie Estate Oregon

MERLOT | 8/30
Domino California

WINEMAKERS RED | 9/34
Maryhill Washington

MALBEC | 8/30
Ique Argentina

SYRAH | 10/38
Waterbrook Washington

ZINFANDEL | 10/38
Candor California

CABERNET SAUVIGNON | 13/50
Double Canyon Columbia Valley Washington

CABERNET SAUVIGNON | 15/58
Oberon Napa County California

OREGON PINOT NOIR FLIGHT | 15
A to Z, Coelho, Willakenzie

SALTY'S CELEBRATED PICK (PRICED DAILY)

white wine

PROSECCO | 8
Lamarca Veneto Italy (split)

SPARKLING | 8
Domaine Chandon Brut California (split)

WHITE ZINFANDEL | 6/22
Beringer California

ROSÉ | 10/38
Love Drunk Dundee Oregon

RIESLING | 8/30
Dr. L by Dr. Loosen Germany

SAUVIGNON BLANC | 9/34
Starborough New Zealand

PINOT GRIS | 10/38
Jovino by Dobbles Oregon

CHARDONNAY | 10/38
North by Northwest Washington

CHARDONNAY | 13/50
LaCrema California

SALTY'S CELEBRATED PICK (PRICED DAILY)

signature cocktails

SALTY'S SANGRIA | 11

korbel brandy, peach purée, fresh citrus, simple syrup choose: red or white wine

HUCKLEBERRY LEMONDROP | 12

44° north mountain huckleberry vodka, cointreau, fresh lemon juice, simple syrup, sugared rim, up

PORTLAND POMEGRANATE MARTINI | 11

portland potato vodka, pama pomegranate liqueur, cranberry juice, up

LEMONGRASS GIN MARTINI | 12

aria gin, lemongrass simple syrup, basil leaf, fresh lime juice

NECTARINE MOSCOW MULE | 11

44° north nectarine vodka, cock & bull ginger beer, fresh mint, lime

MANGO CHILI MARGARITA | 13

olmea altos anejo tequila, ancho reyes, mango purée, triple sec, fresh lemon and lime juice

RYE AND BROWN OLD-FASHIONED | 13

bulliet rye bourbon, angostura bitters, bing cherry, soda, brown sugar, orange

PORTLANDER | 11

barrel hitch whiskey, bing cherry juice, noilly prat vermouth, triple sec, up

BASIL GRAPE REFRESHER | 11

d.l. franklin vodka, angostura bitters, grapes, basil leaves, ginger ale

THE BOURBON FLIGHT | 18

bakers, basil hayden's, makers 46

draft beer

Ask about our 3 Rotating Taps

Widmer Hefeweizen

Mac and Jacks African Amber Ale

Boneyard RPM IPA

bottled beers

Bud & Bud Light

Corona

Coors Light

Michelob Ultra

Blue Moon Belgian White

Heineken

Stella Artois

Black Butte Porter

Guinness (can)

Square Mile Hard Apple Cider

No-Alcohol Beck's

