



hot starters

PEARL BAKING COMPANY BREAD

black lava salt butter, seasoned olive oil | 5

MANILA CLAMS — VANCOUVER ISLAND, B.C.

oregon hazelnut pesto, grilled sour bread | 17

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

cold starters

*OYSTERS — PACIFIC NORTHWEST GF

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

SEAFOOD COCKTAIL GF

prawn, scallop, octopus, chili tomato cocktail,
avocado, warm tostadas | 18

*POKE BOWL

spicy ahi tuna, sushi rice,
pickled japanese vegetables, nori, wasabi soy | 15

*GRAND SEAFOOD PLATTER

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

soup and salads

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

ARUGULA SALAD GF

grilled stone fruit, candied pistachio, humboldt fog goat cheese,
banyuls vinaigrette | 11

seafood

WILD KING SALMON — COLUMBIA RIVER, OREGON

asparagus lemon risotto, rebel tomato salad, fried basil | 44

Wine Pairing: Pinot Noir

COLUMBIA RIVER STEELHEAD AND DUNGENESS CRAB

dungeness crab panzanella, toasted fennel aioli | 34

Wine Pairing: Pinot Noir

GRILLED HALIBUT — KODIAK, ALASKA

dungeness crab and avocado salad, saffron herb couscous | 48

Wine Pairing: Pinot Gris

PAN-SEARED ALASKAN SOCKEYE — ALASKA

charred nectarine salsa, warm potato salad, aleppo chile oil | 36

Wine Pairing: Rosé

FISH 'N' CHIPS — KODIAK, ALASKA

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

JUMBO SEA SCALLOPS — BOSTON, MASSACHUSETTS GF

crisp polenta, charred corn and porkbelly, banyuls vinaigrette | 38

Wine Pairing: Chardonnay

*HAWAIIAN AHI TUNA — OAHU, HAWAII GF

portuguese sausage rice, passionfruit habanero vinaigrette, napa slaw | 36

Wine Pairing: Chardonnay

SMOKED SALMON PASTA

campanelle pasta, baby squash, calabrian chile, lemon ricotta | 28

Wine Pairing: Merlot

NORTHWEST CIOPPINO

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

Wine Pairing: Pinot Gris

1# RED KING CRAB — BERING SEA, ALASKA GF

new potato, finocchio aioli, drawn butter | 65

2# Live LOBSTER — KITTEERY, MAINE GF

baby squash, 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 butter

served with roasted potatoes | 75

*12 OZ NEW YORK — HELMVILLE, MONTANA GF

Meyer Natural Angus Beef

creamy mashed potatoes, pt. reyes blue cheese, green peppercorn demi | 59

*7OZ FILET MIGNON — MIDWEST GF

Misty Isle Farms

asparagus with ham, truffle ricotta, merlot demi glace | 60

ROASTED BONE-IN CHICKEN — EPHRATA, WASHINGTON

sambal honey glaze, coconut rice, sunamono | 26

sides

SERVES 1-2

ASPARAGUS PROSCIUTTO BUNDLES GF

truffle ricotta, mint chimichurri | 12

GRILLED ARTICHOKE GF

toasted fennel aioli, cotija cheese, charred lemon |

10

WARM POTATO SALAD GF

charred corn, frisee | 9

Executive Chef Josh Gibley, Executive Chef Josh Thorburn and their team

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

*GF=Gluten Free Options
June 15, 2017*



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

olmeca 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

Deschutes Mirror Pond Pale Ale

bottled beers

Bud & Bud Light

Corona

Coors Light

Michelob Ultra

Blue Moon Belgian White

Heineken

Stella Artois

Black Butte Porter

Guinness (can)

Crispin Hard Apple Cider

No-Alcohol Beck's