

Salty's

SEAFOOD GRILL

Redondo Beach | Alki Beach | Columbia River

Presented by Executive Chef Paolo DiGregorio and His Team

 - Salty's Classics | wi-fi: Redondo_Seafood | GF - Gluten Free

hot starters

ESSENTIAL BAKING COMPANY BREAD SAMPLER

black lava salt butter, seasoned olive oil | 3

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

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

COCONUT CRUSTED PRAWNS

pineapple chutney, thai chili sauce | 9

DUNGENESS CRAB CAKE – WESTPORT, WASHINGTON

preserved lemon and caper remoulade, frisee | 18

CALAMARI – MONTEREY BAY, CALIFORNIA

house-pickled peppers, chipotle aioli | 11

SALTY'S TRIO

dungeness crab cake, coco prawns, calamari | 32

BAKED OYSTERS "JOSH-E-FELLER"

tuscan kale, soppressata, marsala, garlic cream, parmesan breadcrumbs | 22

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 | 17

*POKE BOWL

spicy ahi tuna poke, pickled japanese vegetables, nori, wasabi soy | 17

*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

+dungeness crab 7.5

BABY ROMAINE CAESAR SALAD

garlic dressing, preserved lemon, hand torn croutons, pecorino toscano | 11

+oregon bay shrimp 4.5

seafood

GRILLED COHO

dungeness crab and avocado salad, saffron herb couscous | 38

+Sub Halibut | 48

*HAWAIIAN AHI TUNA – OAHU, HAWAII

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

Spicy

1# RED KING CRAB – BERING SEA, ALASKA GF

new potato, finocchio aioli, drawn butter | 65

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

charred corn with warm potato salad, preserved lemon butter | 65

NORTHWEST CIOPPINO

salmon, halibut, shellfish, dungeness crab, grilled bread | 34

BEST FRIENDS

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

CLAM SPAGHETTINI "SALTY'S STYLE"

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

meats

*SURF AND TURF GF

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

*12OZ NEW YORK – HELMVILLE, MONTANA GF

Meyer Natural Angus Beef

creamy mashed potatoes, pt. reyes blue cheese, green peppercorn demi | 51

*7OZ FILET MIGNON – MIDWEST GF

Misty Isle Farms

asparagus with ham, truffle ricotta, merlot demi glace | 59

8 HOUR CHICKEN

sambal honey glaze, coconut rice, sunamono | 26

*WAGYU BURGER – OMAHA, NEBRASKA

USDA Choice

brioche bun, tillamook sharp white cheddar, thick cut bacon, caramelized onions, all the fixins | 19

sides

SERVES 1-2

CHARRED ASPARAGUS GF

truffle ricotta, mint chimichurri, crispy prosciutto | 6

GRILLED ARTICHOKE GF

toasted fennel aioli, cotija, charred lemon | 9

LEMON SCENTED RISOTTO GF

parmesan | 9



red wine

MALBEC, TERRAZAS | 10/38

Mendoza, Argentina

CABERNET, SEVEN FALLS | 11/42

Wahluke Slope, Washington

CABERNET, 14 HANDS | 8/30

Columbia Valley, Washington

RED BLEND, MURPHY GOODE | 10/38

California

PINOT NOIR, A-Z | 11/42

Willamette, Oregon

MERLOT, 14 HANDS | 8/30

Columbia Valley, Washington

SYRAH, J LOHR | 10/38

Paso Robles, California

white wine

CHARDONNAY, SEVEN FALLS | 9/34

Wahluke Slope, Washington

CHARDONNAY, LA CREMA | 11/42

Monterey, California

PINOT GRIS VITNERS RESERVE

KENDALL JACKSON | 9/34

California

RIESLING, CHATEAU STE

MICHELLE | 9/34

Columbia Valley, Washington

SAUVIGNON BLANC, BRANCOTT | 9/34

New Zealand

PROSECCO, VANDORI | 8/30

Italy

BRUT FREIXENET SPLIT | 10

California

FUEGO ROSE | 8/30

grape deals \$10 off

ARROWOOD CABERNET | 52

California

GINKGO BOTANICALS

WHITE BLEND | 34

Washington

TORRES RIOJA | 34

Spain

TANGLEY OAKS PINOT NOIR | 36

Willamette Valley

SAINTSBURY CHARDONNAY | 44

California

ÈTOILE ROSÈ | 46

Italy

NORTHWEST CELLARS RED BLEND | 42

Columbia, Washington

^(SUNDAY-THURSDAY ONLY)^

cocktails

HUCKLEBERRY LEMONDROP | 10

huckleberry vodka muddled with lemons,
triple sec,
lemonade and citrus soda

BULLEIT MINT JULEP | 10

bulleit rye bourbon, mint, soda, bar syrup,
muddled with fresh lime

GOOSE PEAR-PERFECT TINI | 11

grey goose pear vodka, pear puree, fresh lime

OMG! | 9

deep eddy grapefruit vodka with st germaine,
champagne, grapefruit juice

REDONDO TOP SHELF TEA | 12

absolut, tanqueray, bacardi, triple sec,
sweet and sour, splash of coke

MAGICAL MAI TAI | 11

mango, passion fruit and pineapple malibu
rums with OJ, pineapple juice, sweet & sour,
and grenadine,
topped with myers' rum

WASHINGTON BOULEVARDIER | 13

Woodinville 100%rye whiskey, sweet vermouth
and campari

MADE IN WASHINGTON

MANHATTAN | 13

woodinville bourbon, amaro liqueur,
jammy vermouth, served up

PALOMA | 10

U-PICK, lime or grapefruit tequila, grapefruit
soda

GUAVA GODDESS | 10

Svedka vanilla vodka, guava puree,
dash of bitters and ground clove

DANGERITA | 11

habenero and jalapeno-infused el jimador
tequila,
prickly pear puree, sweet and sour, triple sec,
lime juice, on the rocks, salt rim

CAPTAIN MORGAN

PINEAPPLE MOJITO | 10

mint, lime, soda, captain morgan pineapple
rum

MOSCOW MULE KICKED UP! | 10

habanero-infused vodka, fresh squeezed
limes,
ginger brew mint garnish

WHITE PEACH FIZZ | 9

deep eddy peach vodka, peach puree,
champagne

DEEP EDDY MULEI | 9

u-pick, orange, grapefruit, cranberry

PASSIONISTA | 9

Don Q coconut rum, guava puree, sprite,
sweet & sour
served up or on the rocks

draft beer

Mac & Jack's African Amber Ale

Manny's Pale Ale

Salty's Amber Ale

Guinness Stout

Stella Artois

Coors Light

Pelican Breaker Double IPA

Alaskan White

Elysian Space Dust

Pyramid Hefeweizen

Ninkasi IPA

**PLEASE ASK YOUR SERVER FOR OUR ADDITIONAL
ROTATING BEER**

no alcohol

FANTASY LEMONADE | 5

lemonade with your choice of fruit puree:
pomegranate, passion fruit, mango, peach,
strawberry, raspberry

TROPICAL ICED TEA | 4

our homemade brew
with lemonade, cranberry cocktail,
iced tea, with a tropical tweak

JAZZY JUICE | 5

peach, pineapple, lemon,
lime and cranberry juices
with a touch of coconut

FANTASY COLADA | 5

pineapple and coconut
blended with choice of fruit: mango,
peach, strawberry, raspberry,
pomegranate, passion fruit, banana

RED APPLE SPARKLER | 5

martinelli's sparkling cider,
cinnamon syrup, finished with cranberry juice,
splash of soda

HENRY WEINHARD'S SODAS | 4

orange cream, vanilla cream
root beer