

## hot starters.....

**ESSENTIAL BAKING COMPANY BREAD SAMPLER**  
black lava salt butter, seasoned olive oil | 3

**MANILA CLAMS – VANCOUVER ISLAND, B.C.**  
oregon hazelnut pesto, grilled sour bread | 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

## 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

**ARUGULA SALAD**  
grilled stone fruit, candied pistachio, humbolt fog, banyuls vinaigrette | 12

**SALMON "BLTA" SALAD**  
salmon belly "bacon", heirloom tomato, avocado coulis,  
micro basil | 13

## seafood

**GRILLED KING SALMON**  
lemon herb risotto, heirloom tomato, olive, piquillo peppers and feta,  
crispy prosciutto | 42

**GRILLED HALIBUT**  
dungeness crab and avocado salad, saffron herb couscous | 48

**FRESH ALASKAN SOCKEYE**  
sweet and spicy peach bbq glaze, shaved fennel, onion and charred  
corn slaw, coconut rice | 32

**JUMBO SEA SCALLOPS – BOSTON, MASSACHUSETTS**  
crisp polenta, charred corn and porkbelly, banyuls vinaigrette | 38

**\*HAWAIIAN AHI TUNA – OAHU, HAWAII**  
portuguese sausage rice, passionfruit habanero vinaigrette, napa slaw | 36  
*\*Spicy\**

**SMOKED SALMON PASTA**  
rebel tomato, baby squash, calabrian chile, lemon ricotta | 28

**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

## 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

**WARM POTATO SALAD GF**  
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

**NEW AGE RED SANGRIA | 8/30**

## 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

**L'ECOLE SEMILLON | 9/34**  
Columbia Valley, Washington

**JOSH ROSE | 10/38**  
California

## 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

**DANZANTE PINO GRIGIO 28**  
Italy

**NORTHWEST CELLARS RED BLEND 42**  
Columbia, Washington

^(SUNDAY-THURSDAY ONLY)^

## cocktails

**THE GERRY MARY | 10**  
housemade mary mix, muddled with fresh  
lemon dill and cucumber

**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

**POMEGRANATE MARTINI | 9**  
pearl pomegranate vodka, pomegranate nectar,  
chilled and strained

**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  
Elysian Superfuzz  
Salty's Amber Ale  
Guinness Stout  
Hop Valley Blonde  
Coors Light  
Pelican Breaker Double IPA  
Alaskan White  
Elysian Space Dust IPA

PLEASE ASK YOUR SERVER  
FOR OUR TWO ADDITIONAL  
ROTATING BEERS

## 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