



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

soup | salads

SALTY'S SEAFOOD CHOWDER

surf clams, oregon bay shrimp, scallops, washington potatoes, applewood smoked bacon
cup 8.5 / bowl 10

add fresh dungeness crab 7.5

WARM SEAFOOD SALAD GF

salmon, cod, prawns, artichoke hearts, castelvetro olives, tomatoes, mama lil's peppers, pecorino romano cheese, grilled romaine 19

CRAB AND SHRIMP LOUIE

baby iceberg lettuce, asparagus, cucumber, egg, black olives, grape tomatoes, croutons, louie dressing 19/28
make it all crab - add 7.5

*SIRLOIN STEAK SALAD GF

boston lettuce, grape tomato, hard-boiled egg, banyuls vinaigrette, mama lil's peppers, parmesan 24

CLASSIC CAESAR

hand torn croutons, traditional caesar dressing, parmigiano-reggiano 11

+dungeness crab 7.5

+oregon bay shrimp 4.5

+grilled chicken breast 7.5

sandwiches/ taco

Choose your side

GERRY'S FAVORITE TUNA MELT

nine-grain bread, crisp bacon, tillamook cheddar, tomatoes 21

OPEN-FACED DUNGENESS CRAB MELT

sourdough, vine-ripened tomatoes, white cheddar mornay 24

*WAGYU BURGER

potato bun, tillamook cheddar, bacon, vine-ripened tomato, butter lettuce, wickles pickles 18

ALASKAN TRUE COD BURGER

panko-breaded true cod, butter lettuce, house tartar, sweet and spicy pickles 16

BLACKENED COD TACOS WITH JALAPENO SALSA

white corn tortillas, napa slaw, chipotle aioli, cotija cheese, served with tortilla chips 16

Choose your side

sides

SIDE SALAD

choice of ranch, blue cheese, sherry vinaigrette or louie dressing 6

SIDE CAESAR

croutons, caesar dressing, parmigiano-toscana 6

STEAK FRIES

served with ketchup 6

LEMON SCENTED RISOTTO

parmesan cheese 9

FRESH FRUIT SALAD GF 6

combos

BLACKENED SALMON CAESAR + CHOWDER

large caesar salad with candied pecans and a cup of seafood chowder 25

PRIME RIB SLIDERS + FRIES + CAESAR

prime rib sliders, caramelized onions, swiss cheese, horseradish mayonnaise served with beer battered fries 21

CRAB MAC 'N CHEESE + CAESAR

dungeness crab cream tossed campanelle pasta topped with parmesan bread crumbs and served with a caesar salad 26

seafood

small bites

SALTY'S SEAFOOD TRIO

(serves 2-4)

coconut prawns, calamari, crab cake 32

A LA CARTE PRICING

COCONUT PRAWNS 9

CALAMARI 11

CRAB CAKE 18

HARISSA CLAMS AND MUSSELS

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

*OYSTERS ON THE HALF SHELL GF

horseradish cocktail, raspberry mignonette

SEAFOOD COCKTAIL GF

prawn, scallop, octopus, chili tomato cocktail, avocado, warm tostadas 17

*POKE BOWL

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

entrees

FISH AND CHIPS

kodiak island cod, steak fries, house tarter 15

GRILLED HALIBUT GF

saffron herb couscous, dungeness crab and avocado salad 48

(Coho sub - 38)

BAKED OYSTERS "JOSH-E-FELLER"

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

CLAM SPAGHETTINI "SALTY'S STYLE"

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

BEST FRIENDS

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of foodborne illness, especially if you have certain medical conditions.
October 5, 2017

red

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

CHARDONNAY, SEVEN FALLS 9/34

Wahluke Slope, Washington

CHARDONNAY, LE 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

BARRYMORE ROSE 10/38

California

FUEGO ROSE 8/30

Spain

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



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 Ale

Pyramid Hefeweizen

Ninkasi IPA

Please ask server for additional seasonal beers

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

ruby red 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

GUAVA GODDESS 10

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

DEEP EDDY MULE 11

u-pick orange, grapefruit, cranberry, lemon

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

peach vodka, peach puree, champagne

MADE IN WASHINGTON NEGRONI 12

oola gin, campari, brovo jammy

PASSIONISTA 9

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

grape deals \$10 off

(sunday-thursday only)

ARROWOOD CABERNET 58

California

GINKO BOTANICALS WHITE BLEND 34

Washington

TORRES RIOJA 34

Spain

SAINTSBURY CHARDONNAY 44

California

TANGLEY OAKS PINOT NOIR 44

Willamette Valley, Oregon

NORTHWEST CELLARS RED BLEND 42

Columbia, Washington

ÈTOILE ROSÈ 46