

## hot starters .....

**ESSENTIAL BAKING COMPANY BREAD SAMPLER**  
black lava salt butter, seasoned olive oil | 5

**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, coconut 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, sushi rice,  
pickled japanese vegetables, nori, wasabi soy | 14

**\*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

**BABY ROMAINE CAESAR SALAD**  
garlic dressing, preserved lemon, hand torn croutons,  
pecorino toscano | 11  
+dungeness crab 8.5  
+oregon bay shrimp 4.5

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

## sides .....

**ASPARAGUS PROSCIUTTO BUNDLES GF**  
truffle ricotta, mint chimichurri | 16

**GRILLED ARTICHOKE GF**  
toasted fennel aioli, cotija cheese, charred lemon | 14

**WARM POTATO SALAD GF**  
charred corn, frisee | 9

## seafood

### GRILLED KING SALMON

lemon herb risotto, heirloom tomato, olive, piquillo peppers and feta,  
crispy prosciutto | 42  
Wine Pairing: Pinot Noir  
*Petite Simple King Salmon*  
mashed potatoes, asparagus, lemon herb butter (no substitutions) | 32

### GRILLED HALIBUT

dungeness crab and avocado salad, saffron herb couscous | 48  
Wine Pairing: Pinot Gris  
*Petite Simple Halibut*  
mashed potatoes, asparagus, lemon herb butter (no substitutions) | 32

### FRESH ALASKAN SOCKEYE

sweet and spicy peach bbq glaze, shaved fennel, onion and charred  
corn slaw, coconut rice | 32  
Wine Pairing: Syrah

### JUMBO SEA SCALLOPS — BOSTON, MASSACHUSETTS GF

crisp polenta, charred corn and pork belly, banyuls vinaigrette | 38  
Wine Pairing: Chardonnay

### \*HAWAIIAN AHI TUNA — OAHU, HAWAII GF

portuguese sausage rice, passion fruit habanero vinaigrette, napa slaw | 36  
Wine Pairing: Chardonnay

### NORTHWEST CIOPPINO

salmon, halibut, shellfish, dungeness crab, grilled bread | 35  
Wine Pairing: Pinot Gris

### 1# RED KING CRAB — BERING SEA, ALASKA GF

new potato, finocchio aioli, drawn butter | 65

### 2# LIVE LOBSTER — KITTERY, MAINE GF

baby squash, lemon herb butter | 75

### 2# LIVE DUNGENESS CRAB — WESTPORT, WASHINGTON GF

boil style: sweet corn, baby potatoes, portuguese sausage | 75

### 14oz LOBSTER TAIL — GULF OF ST. LAWRENCE, CANADA GF

roasted red potatoes, charred corn, frisee | 60

## add a little more

1/2 LOBSTER TAIL | 30      1/2# KING LEGS | 30  
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## meats

### \*SURF AND TURF GF

5oz filet, truffle ricotta, demi glace, 1/2 lobster tail, lemon herb butter  
served with roasted potatoes | 70

### \*12oz NEW YORK — HELMVILLE, MONTANA GF

Meyer Natural Angus Beef  
creamy mashed potatoes, pt. reyes blue cheese, green peppercorn demi | 51  
Wine Pairing: Cabernet

### \*7oz FILET MIGNON — MIDWEST GF

Misty Isle Farms  
asparagus with ham, truffle ricotta, merlot demi glace | 55  
Wine Pairing: Merlot

### 8-HOUR CHICKEN

sambal honey glaze, coconut rice, sunamono | 26  
Wine Pairing: Malbec

### \*WAGYU BURGER — OMAHA, NEBRASKA

USDA Choice  
brioche bun, tillamook sharp white cheddar,  
thick cut bacon, caramelized onions, all the fixins  
served with beer battered fries | 22  
Wine Pairing: Syrah



## red

**SYRAH, CHATEAU STE MICHELLE | 8/26**  
2013 Columbia Valley, Washington

**CABERNET SAUVIGNON, HOGUE | 8/26**  
2015 Columbia Valley, Washington

**CABERNET SAUVIGNON,  
BROWNE FAMILY HERITAGE | 11/37**  
2015 Columbia Valley, Washington

**MERLOT, DRUMHELLER | 10/33**  
2014 Columbia Valley, Washington

**MALBEC, TOMERO | 9/29**  
2015 Uco Valley, Argentina

**PINOT NOIR, BLACK MAGNOLIA | 14/45**  
2015 Willamette Valley, Oregon

**PINOT NOIR, J. VINEYARD | 12/38**  
2015 California

## wine DEAL of the week

**CABERNET, THE CALLING | 30**  
California

**PINOT NOIR, OYSTER BAY | 30**  
New Zealand

## draft beer

Bale Breaker Field 41 Pale Ale  
Lucille IPA  
Manny's Pale Ale  
Salty's Salmon Amber Red Hook  
Bud Light  
Mac & Jack's African Amber  
Trickster IPA  
Elysian Super Fuzz  
Blue Moon Belgian White  
Rainier Lager  
Stella Artois  
Guinness Stout

## no alcohol

**FANTASY LEMONADE | 5**  
your choice: kiwi, strawberry, mango, peach

**TROPICAL ICED TEA | 5**  
lemonade, cranberry, iced tea, tropical tweak

**DRY SODA | 4**  
cucumber or rainier cherry

**VOSS STILL | 6/4 SPARKLING | 6/4**

**THOMAS KEMPER ROOT BEER | 4**

**GOSLINGS GINGER BEER | 5**

## white

**MOSCATO, JACOBS CREEK | 7/24**  
2016 Australia

**BRUT, STE MICHELLE | 9/32**  
Columbia Valley, Washington

**CHARDONNAY, HOGUE | 8/26**  
2015 Columbia Valley, Washington

**CHARDONNAY, OYSTER BAY | 10/33**  
2015 Marlborough, New Zealand

**CHARDONNAY, LANDMARK OVERLOOK | 12/39**  
2015 Sonoma, California

**SAUVIGNON BLANC, GIESEN | 9/29**  
2015 Marlborough, New Zealand

**RIESLING, KUNG FU GIRL | 9/29**  
2015 Ancient Lakes, Washington

**PINOT GRIGIO, DANZANTE | 8/27**  
2015 Italy

**PROSECCO, VANDORI | 8/27**  
Italy

**ROSÉ, CACHE, BETZ FAMILY | 12/39**  
2016 Columbia Valley, Washington

## cocktails

**APEROL SPLASH | 10**  
aperol, prosecco, soda

**PEAR-GINGER MARTINI | 11**  
absolut pears vodka, domaine de canton ginger liqueur, fresh lemon juice

**EFFEN FLAVORED MULE | 11**  
your choice: raspberry, green apple, blood orange vodka,  
lime, ginger beer, mint

**PERFECT PALOMA | 10**  
dulce vide grapefruit tequila, grapefruit juice, lemon-lime soda

**BERRY BEST COSMO | 10**  
new amsterdam berry vodka, lime, cranberry, framboise float

**THE OMG | 12**  
deep eddy ruby grapefruit vodka, st germain elderflower liqueur,  
champagne, fresh grapefruit juice, on ice

**HUCKLEBERRY LEMON DROP | 9**  
360° mt. huckleberry vodka, triple sec, fresh lemon juice, sugared rim

**SPARKLING MAI TAI | 10**  
cruzan rum, champagne, pineapple, orange & lime juices, orgeat syrup, on ice

**KNOB CREEK BERRY OLD FASHIONED | 13**  
knob creek single barrel bourbon, lambic framboise, soda, bitters

**DOUBLE BARRELED MANHATTAN | 14**  
knob creek single barrel bourbon, bitters, syrah port, sweet vermouth

**MANGO HABANERO MARGARITA | 11**  
habanero infused luna azul tequila, triple sec, mango, lemon and lime

**REDEMPTION RYE OLD FASHIONED | 11**  
redemption rye, sweet vermouth, bitters, soda