

# Salty's

SEAFOOD GRILL

Alki Beach | Redondo Beach | Columbia River

Presented by Executive Chef Paolo DiGregorio and His Team

*S* - Salty's Classics | wi-fi: Salty's\_Seafood | GF - Gluten Free

## hot starters

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

**HARISSA CLAMS & MUSSELS – VANCOUVER ISLAND, B.C.**  
smoked tomato, leek, fennel, sweet vermouth, 'nduja toast | 18

*S* **COCONUT CRUSTED PRAWNS**  
pineapple chutney, thai chili sauce | 9

**DUNGENESS CRAB CAKE – WESTPORT, WA**  
preserved lemon and caper remoulade, frisee | 18

**CALAMARI – MONTEREY BAY, CA**  
house-pickled peppers, chipotle aioli | 11

**SALTY'S TRIO**  
dungeness crab cake, coconut 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)\*

**POKE BOWL**  
spicy ahi tuna poke, sushi rice, wakame salad, crispy wontons, pickled japanese vegetables, nori, wasabi soy\* | 14

**GRAND SEAFOOD PLATTER**  
dungeness crab, prawn cocktail, tuna poke, oysters on the half shell\* | 65

**CHILLED PRAWN COCKTAIL GF**  
bloody mary cocktail, celery hearts, pickled green beans and okra | 16

## soup and salads

*S* **SALTY'S WORLD-FAMOUS SEAFOOD CHOWDER**  
surf clams, oregon bay shrimp, scallops, washington potatoes, applewood smoked bacon | 8.5/10  
+add dungeness crab 7.5

**FOREST MUSHROOM BISQUE**  
herb oil, garlic crostini | 8/10

**BABY ROMAINE CAESAR SALAD**  
traditional caesar dressing, preserved lemon, hand torn croutons, pecorino toscano | 11  
+dungeness crab 7.5  
+oregon bay shrimp 4.5

**MIXED GREENS**  
grape tomato, cucumber, hand torn croutons (blue cheese, buttermilk ranch, louie, banyuls, lemon vinaigrette or oil and vinegar) | 9

**BABY KALE SALAD**  
chevre croquette, walnut brittle, mostarda vinaigrette | 12

## sides

**"DIRTY" BRUSSEL SPROUTS GF**  
crispy pork belly, mama lil's peppers, black pepper honey | 10

**ALKI STREET CORN GF**  
cotija cheese, aleppo chile, lime crema | 9

**DUNGENESS CRAB RISOTTO GF**  
lemon scented, micro basil | 14

## seafood

**GRILLED STEELHEAD – NESPELEM, WA**  
forest mushroom risotto, baby kale, caramelized fennel, warm pancetta vinaigrette | 34  
— Pinot Noir

**WOOD OVEN ROASTED BLACK COD – SITKA, AK**  
korean miso glaze, portuguese sausage and kimchi fried rice, marinated trumpet mushroom and edamame | 42  
— Riesling

**PETITE SIMPLE HALIBUT OR ORA KING SALMON**  
mashed potatoes, asparagus, lemon herb butter (no substitutions) | 32  
— Rosè

**ALMOND CRUSTED RUBY TROUT – SNAKE RIVER, ID**  
wild rice pilaf, haricot vert, tomato and preserved lemon finish | 24  
— Pinot Noir

**CLAM SPAGHETTINI "SALTY'S STYLE" – NARRAGANSETT, RI**  
garlic butter baked cherrystone clams, romano toscano, chili herb breadcrumbs | 28  
— Chardonnay

*S* **BEST FRIENDS**  
seared scallops, cured pork belly, pomegranate molasses, chili garlic drizzle | 34  
— Rosè

**14OZ LOBSTER TAIL – GULF OF ST. LAWRENCE, CANADA GF**  
butter braised and grilled, wild rice pilaf, herb gremolata, asparagus | 60  
— Chardonnay

**ORA KING SALMON – MARLBOROUGH SOUND, NZ**  
roasted fingerlings, warm piquillo pepper romesco, frisee, prosciutto, banyuls vinaigrette | 44  
— Pinot Noir

## elliott bay boil

boil style: sweet corn, fingerling potatoes, portuguese sausage (simple prep available)



**1LB RED KING CRAB | 65**

**2LB LIVE LOBSTER | 75**



**2LB LIVE DUNGENESS CRAB | 70**

## make it special

**1/2 LOBSTER TAIL | 30**

**1/2LB KING LEGS | 30**

**JUMBO "DIVER" SCALLOPS | 10EA**

**1LB DUNGENESS CRAB | 28**

## meats

**SURF AND TURF GF**  
5oz filet, 1/2 lobster, lemon herb butter, mushroom risotto french green beans | 70  
— Chardonnay

*S* **12OZ NEW YORK – HELMVILLE, MT GF**  
Meyer Natural Angus Beef  
creamy mashed potatoes, pt. reyes blue cheese, green peppercorn demi\* | 51  
— Cabernet

**7OZ FILET MIGNON – MIDWEST GF**  
Misty Isle Farms  
roasted forest mushroom demi, dirty brussels, whipped potatoes | 55  
— Cabernet

**8-HOUR CHICKEN**  
crispy fried, harissa mash, mostarda vinaigrette, petite green beans, pomegranate molasses | 26  
— Malbec

**BRAISED BEEF SHORT RIB**  
cippolini onion, balsamic, smoked gouda grits, herb gremolata | 34  
— Syrah



## red

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

**CABERNET SAUVIGNON, COLUMBIA | 9/29**  
2015 Columbia Valley, Washington

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

**MERLOT, DRUMHELLER | 10/33**  
2015 Columbia Valley, Washington

**MALBEC, DONA PAULA ESTATE | 9/29**  
2015 Uco Valley, Argentina

**PINOT NOIR, SIDURI | 14/45**  
2016 Willamette Valley, Oregon

**PINOT NOIR, IRONY | 11/37**  
2014 Monterey, California

**FIREHOUSE RED, TAMARACK CELLARS | 12/38**  
2014 Columbia Valley, Washington

## 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 Night Owl  
Blue Moon Belgian White  
Rainier Lager  
Stella Artois  
Guinness Stout

## alcohol-free

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

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

**DRY SODA | 5**  
cucumber or rainier cherry

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

**THOMAS KEMPER ROOT BEER | 4**

**GOSLINGS GINGER BEER | 5**

## wine STEAL of the week

**THE CALLING, PINOT NOIR | 30**

**LA CREMA, CHARDONNAY | 30**

## white

**MOSCATO, JACOBS CREEK | 7/24**  
2017 Australia

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

**CHARDONNAY, CANYON ROAD | 9/29**  
2016, California

**CHARDONNAY, ASHAN | 13/42**  
2016 Columbia Valley Washington

**CHARDONNAY, MEOIMI | 12/39**  
2015, California

**SAUVIGNON BLANC, CHATEAU SOUVERAIN | 9/32**  
2016, California

**RIESLING, NINE HATS | 9/29**  
2014 Columbia Valley, Washington

**PINOT GRIGIO, RUFFINO | 9/29**  
2015, Italy

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

**RosÉ, AIX | 10/33**  
2016 Provence, France

## 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**  
habenero infused sauza blue tequila, triple sec, mango, lemon and lime

**REDEMPTION RYE OLD FASHIONED | 12**  
redemption rye, sweet vermouth, bitters, soda