

Salty's Lunch Menu

seafood

small bites

SALTY'S SEAFOOD TRIO

(serves 2-4)
coconut prawns, calamari, crab cake 32

COCONUT PRAWNS 9

CALAMARI 11

CRAB CAKE 18

PESTO MANILA CLAMS

grilled sour bread 18

*OYSTERS ON THE HALF SHELL GF

horseradish cocktail,
raspberry mignonette

SEAFOOD COCKTAIL GF

prawn, scallop, octopus, chili tomato
cocktail, avocado, warm tostadas 15

*POKE BOWL

spicy ahi tuna, sushi rice, pickled japanese
vegetables, nori, wasabi soy 14

entrees

FISH AND CHIPS

alaskan true cod, steak fries,
house tarter 15

GRILLED HALIBUT

dungeness crab and avocado salad, saffron
herb couscous 38

FRESH ALASKAN SOCKEYE

sweet and spicy peach bbq glaze, shaved
fennel, onion and charred corn slaw,
coconut rice 28

GRILLED KING SALMON

lemon herb risotto, heirloom tomato,
olive, piquillo peppers and feta,
crispy prosciutto 37

soup | salads

SALTY'S SEAFOOD CHOWDER

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

add 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 19/25
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 22

CLASSIC CAESAR

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

+dungeness crab 7.5

+oregon bay shrimp 4.5

+grilled chicken breast 8

SALMON BLTA SALAD

salmon belly "bacon," heirloom
tomato, avocado coulis, micro basil 13

ESSENTIAL BAKING COMPANY ARTISAN BREAD SAMPLER

black lava salt butter,
seasoned olive oil 5

combos

BLACKENED STEELHEAD CAESAR + CHOWDER

large caesar salad with candied pecans
and a cup of seafood chowder 26

PRIME RIB SLIDERS + FRIES + CAESAR

prime rib sliders, caramelized onions,
swiss cheese, horseradish mayonnaise
served with beer battered fries 22

CRAB MAC 'N CHEESE + CAESAR

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

SALAD + SOUP + SIDE

caesar or side salad served with
salty's seafood chowder and your
choice of a side 17

tacos

BLACKENED COD WITH JALAPENO SALSA

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

sandwiches

Choose your side

GERRY'S FAVORITE TUNA MELT

nine-grain bread, crisp bacon,
tillamook cheddar, tomatoes 20

OPEN-FACED DUNGENESS CRAB MELT

sourdough, vine-ripened tomatoes,
white cheddar mornay 25

HOUSE MADE REUBEN

corned beef, swiss cheese, russian
dressing, sauerkraut, marble rye 16

*WAGYU BURGER

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

ALASKAN TRUE COD BURGER

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

Choose your side

sides

à la carte pricing available

SIDE SALAD

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

SIDE CAESAR

croutons, caesar dressing,
parmigiano-reggiano 6

COUSCOUS SALAD

grape tomatoes, olives,
parmesan cheese 6

STEAK FRIES

served with ketchup 6

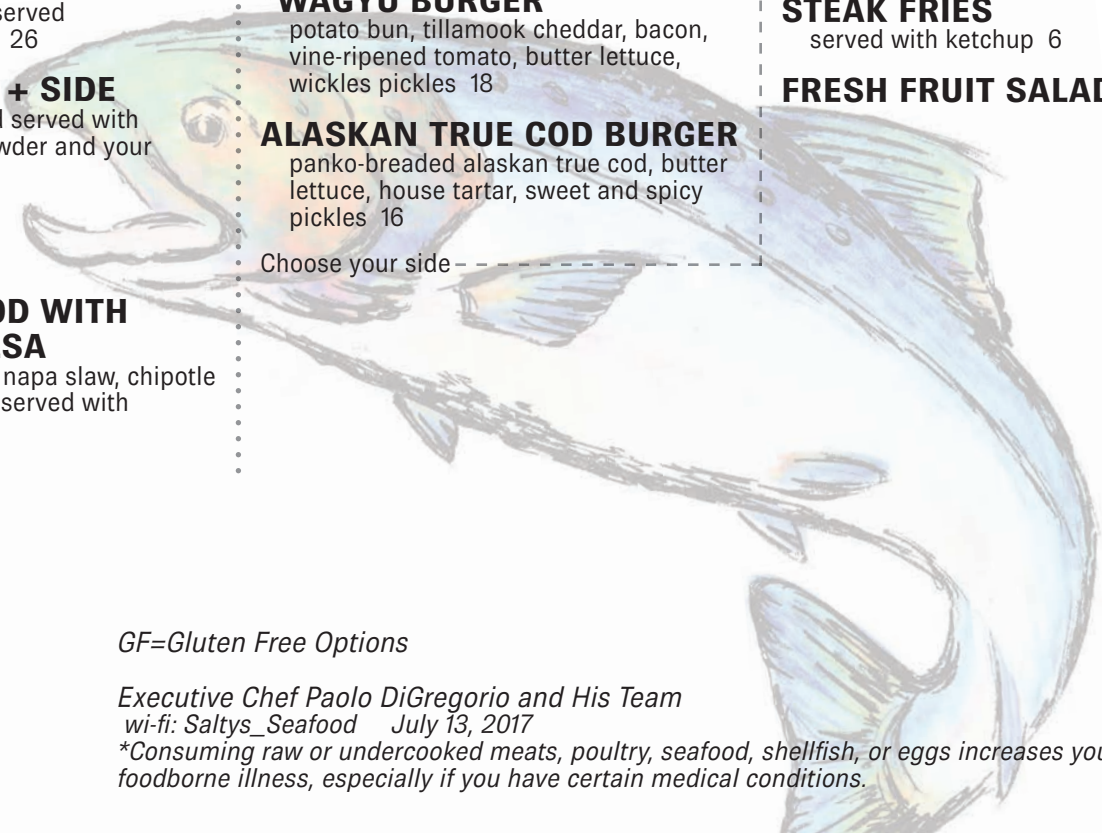
FRESH FRUIT SALAD GF 6

GF=Gluten Free Options

Executive Chef Paolo DiGregorio and His Team

wi-fi: Saltys_Seafood July 13, 2017

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



red

SYRAH, CHATEAU STE MICHELLE 8/26

2013 Columbia Valley, Washington

CABERNET SAUVIGNON, HOGUE 8/26

2015 Columbia Valley, Washington

CABERNET SAUVIGNON, BROWN 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

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

white

MOSCATO, JACOBS CREEK

2016 Australia 7/24

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 12/39

2015 Sonoma, California

SAUV 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, CACHÉ, BETZ FAMILY 12/39

2016 Columbia Valley, Washington

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

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 vida grapefruit tequila, grapefruit juice, lemon-ime 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 and lime juices, orgeat syrup, rocks

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

wine DEAL of the week

CABERNET, THE CALLING 30

California

PINOT NOIR, OYSTER BAY 30

New Zealand

Salty's
SEAFOOD GRILL