



To Start

HOUSE-MADE FOCACCIA

maldon sea salt, butter | 6

CLAMS – Shelton, WA

pesto white wine butter broth, bacon lardons, grilled bread | 25
contains nuts

COCONUT CRUSTED PRAWNS

pineapple chutney, thai chili sauce
3 prawns | 12 6 prawns | 20

CALAMARI – Monterey Bay, CA

house-pickled peppers, chipotle aioli | 20

CRAB CAKE – Westport, WA

preserved lemon & caper remoulade, frisee | 24

PRAWN COCKTAIL

horseradish cocktail, lemons *gf* | 15

BURRATA BRUSCHETTA

pear, apple, mission fig jam, arugula,
portland sourdough crostini | 22

HOT CRAB, SPINACH AND ARTICHOKE DIP

dungeness, king and snow crab, artichoke hearts,
spinach, mozzarella, toast points and tortilla chips | 25

*CHILLED SEAFOOD PLATTER

dungeness crab, poached prawns, steelhead Lox, bay shrimp,
oysters, cocktail sauce, raspberry mignonette, grilled bread, lemons,
herbed cream cheese, pickled red onion and capers | 100

*OYSTERS – Pacific Northwest

horseradish cocktail, raspberry mignonette *gf* | 3 each

Soup/Salad

SALTY'S WORLD-FAMOUS SEAFOOD CHOWDER

surf clams, oregon bay shrimp, scallops, washington potatoes,
applewood-smoked bacon | 10/14
+dungeness crab | 10 +oregon bay shrimp | 4

*CLASSIC CAESAR SALAD

garlic dressing, preserved lemon relish, house-made croutons,
parmesan | 12

SLAB SALAD

iceberg lettuce, blue cheese dressing, bacon, olives, tomato,
green onion, house-made croutons | 14

HARVEST SALAD

arugula, fig vinaigrette, roasted beets, spiced pepitas, chevre cheese,
watermelon radish *gf* | 13

CRAB AND SHRIMP LOUIE

iceberg lettuce, green beans, cucumber, egg, avocado, black olives,
grape tomatoes, house-made croutons, louie dressing | 33

Enhance Your Entrée

GRILLED 8OZ LOBSTER TAIL – Kittery, ME | 45

1LB DUNGENESS CRAB LEGS – Westport, WA | 40

Entrées

CRAB MAC 'N' CHEESE

dungeness crab, cheesy cream, parmesan breadcrumbs | 35

GRILLED STURGEON

gnocchi, kale, crispy prosciutto, saffron cream,
pomodoriccio gremolata | 48
contains pork

*GRILLED KING SALMON – New Zealand

truffle cream pappardelle pasta, fried garlic | 50

GARLIC CHILI PRAWNS AND SCALLOPS – Coast of MA

pork belly fried rice, fresh herb salad, miso vinaigrette,
chili marinated tomatoes | 44

SMOKED STEELHEAD – Grand Coulee, WA

rice pilaf, bourbon and ginger apple butter, fried brussels sprouts,
pickled peppers, candied pecans | 42

BEST FRIENDS

seared scallops, cured pork belly, pomegranate molasses,
chili garlic drizzle | 38

TEMPURA FRIED AHI

white rice, garlic green beans, wasabi aioli, creamy sriracha,
soy glaze, herb salad | 48

SEAFOOD CIOPPINO

salmon, cod, manila clams, prawns, calamari, grilled sourdough | 46
+add 2oz of dungeness crab | 20

FISH 'N' CHIPS – Kodiak, AK

tempura-battered cod, tartar, beer-battered fries | 25

PRAWN PASTA

fresh linguine, chili flake, pancetta, crème fraîche, parmesan | 36
contains pork

ROASTED HARISSA CHICKEN

marinated and roasted bone-in, skin on chicken thighs, potatoes,
artichoke hearts, cauliflower, castelvetro olives, mama lil's peppers,
oregano, parsley, garlic, shallots, chive crema *gf* | 32

*12 OZ NEW YORK – Okanogan County, WA

creamy cauliflower potato hash, bacon lardons,
topped with sauteed mushrooms *gf, contains pork* | 64

*7 OZ FILET – Certified Angus Beef, NW Region

mashed potatoes, sauteed spinach, roasted bone marrow,
celery leaf in mama lil's and mustard seed vinaigrette *gf* | 66

Sides

FRIED BRUSSELS SPROUTS | 9

house pickled peppers, bacon, parmesan

CRISPY FINGERLING POTATOES

crispy fingerlings, truffle aioli, parmesan, chives | 12

BUTTERY MUSHROOMS

lemon herb butter, white wine, mushrooms *gf* | 9

CREAMY CAULIFLOWER HASH

fingerling potatoes, bacon lardons, parmesan,
toasted breadcrumbs *contains pork* | 12



Salty's Classics

PORTLANDER | 18

oregon spirit bourbon, sweet vermouth, bing cherry juice, cointreau

MANGO CHILI MARGARITA | 15

batanga reposado tequila, ancho Reyes chili liqueur, mango purée, triple sec, house sweet and sour, house chili-lime seasoning rim

NECTARINE MOSCOW MULE | 15

44° north sunnyslope nectarine vodka, lime juice, cock & bull ginger beer, mint

HUCKLEBERRY LEMON DROP | 15

44° north mountain huckleberry vodka, triple sec, lemon juice, house simple syrup, sugar rim

SALTY'S PERFECT MARTINI | 16

your choice: aria gin or timberline vodka, served up with a blue cheese stuffed olives

Seasonal Favorites

HIBISCUS FLOWER | 16

empress rose gin, st. germaine, hibiscus, simple syrup, lemon juice, soda water, rosemary

SANDÍA LOCA MEZCALITA | 15

union mezcal, combier watermelon liqueur, agave, lime juice, tajin rim

SPICED PEAR | 15

titos vodka, lillet, lemon juice, spiced pear puree

APRICOT OLD FASHIONED | 16

oregon spirit bourbon, apricot puree, bitters, gentlemans cube, cherry

APPLE CIDER HOT TODDY | 15

fourth west apple whiskey, fresh lemon juice, apple cider, lemon twist, rosemary garnish

WHITE PEACH MARTINI | 14

tito's vodka, white peach puree, fresh lime juice, rosemary cinnamon simple syrup

Salty's Barrel Aged Series

FEATURING OREGON SPIRIT DISTILLERS

BARREL AGED

RYE MANHATTAN | 20

oregon spirit straight american rye whiskey, sweet vermouth, house bitters blend

White Wine

SPARKLING

Valdo, "Marca Oro", NV Prosecco Veneto, Italy, 187ml | 12
lemon, melon, tart apple, stone

Treveri Blanc de Blanc,

Washington | 12/46
green apple, pear, brioche, spice

SPARKLING ROSÉ

Cleto Chiarli NV, Italy | 12/46
tangy, watermelon, lemon, pastry cream

ROSÉ

Soter "North Valley"

Rosé of Pinot Noir, Oregon | 12/46
wild strawberry, rose petals, grapefruit

RIESLING

Schmitt Söhne

Rheinhessen, Germany | 12/46
peach & apple aromas, crisp, lightly fruity

GRÜNER VELTLINER

Taubenschuss, Austria | 12/46
white peach, green apple, citrus blossom

SAUVIGNON BLANC

Le Grand Caillou, France | 12/46
citrus, minerals, green apple

PINOT GRIS

Chemistry, Oregon | 12/46
crisp pear, lemon, orange zest

CHARDONNAY

Cambria, California | 13/50
crème brûlée, citrus, baked apples

Red Wine

PINOT NOIR

Portlandia Wines, Oregon | 13/50
cherry, cranberry, black tea, pink peppercorn

Phelps Creek, Oregon | 16/62

light body, red mountain fruit, spice and subtle oak

MERLOT

Drumheller, Washington | 11/42
blueberry, subtle spice, rose petals, cocoa

RED BLEND

DAOU "PESSIMIST", California | 13/50
blueberry, cocoa, lilac and anise

PETITE SIRAH

Parducci, California | 11/42
black plum, mulberry, almond, cedar

ZINFANDEL

Predator, California | 11/42
blackberry, tobacco, baking spices

CABERNET SAUVIGNON

K Vintners, "Substance", Washington | 13/50
black currant, blackberry, cedar, crushed stone

Draft Beer

WIDMER HEFE | 8

PORTLAND, OR 4.9% ABV
clean flavor, citrus and floral aromas

MAC AND JACKS

AFRICAN AMBER | 8

REDMOND, WA 5.8% ABV
floral, hoppy, malty

PFRIEM WEST COAST IPA | 8

HOOD RIVER, OR 6.8% ABV
strawberries, marshmallow, peach tea, pine

10 BARREL PUB BEER LAGER | 7

BEND, OR 5.0% ABV
refreshing, light and crisp

ROTATING TAPS:

FORT GEORGE CITY OF DREAMS

HAZY PALE ALE | 8

ASTORIA, OR 5.5% ABV
juicy, tropical

CIDER | 8

ask your server for our current selection

Bottled Beers

BUD LIGHT | 6

COORS LIGHT | 6

MICHELOB ULTRA | 6

CORONA | 7

BLUE MOON BELGIAN WHITE | 7

BLACK BUTTE PORTER | 7

STELLA ARTOIS | 7

LAGUNITAS IPNA

NON-ALCOHOLIC IPA | 7

White Claw

Spiked Seltzers

BLACK CHERRY, BLACKBERRY OR MANGO | 6

Zero-Proof

SPARKLING TROPICAL CIDER | 8

peach puree, pineapple juice, sparkling cider

CITRUS & HERB | 8

fresh grapefruit juice, lemon juice, basil, ginger beer, simple syrup

PEACHY KEEN | 8

peach puree, lemonade, sprite, fresh mint