



To Start

COCO PRAWNS (3 PC) | 13

(add a prawn +3.50)
pineapple chutney, thai chili sauce

CALAMARI | 19

house-pickled peppers, chipotle aioli

DUNGENESS CRAB CAKE | 24

frisée, preserved lemon remoulade

ALKI TRIO | 45

calamari, coco prawns, dungeness crab cake

1936 ROLL | 21

spicy shrimp and scallop, tempura asparagus, kaiware, cream cheese, miso aioli, sriracha, crispy coconut finish

STEAMED MANILA CLAMS | 21

vermouth, pesto, bacon lardons, grilled bread
(gf without bread) contains pork; allergen: nuts

PRAWN COCKTAIL | 22

half a pound of poached and chilled 21/25's, horseradish cocktail, lemon gf

FRESHLY SHUCKED OYSTERS* | 3 EACH

raspberry pink peppercorn mignonette, lemon gf
Try a Shucker's Dozen: Order 12 and the 13th is on the house

CHILLED SEAFOOD SAMPLER* | 75

oysters on the half shell, dungeness crab cluster, poached prawns, marinated calamari salad, spicy scallop and shrimp roll

TKO POTATOES | 12

crispy fried smashed fingerlings, togarashi spice and miso white BBQ

GRILLED ASPARAGUS | 14

prosciutto wrapped, romesco, truffle oil drizzle allergen: nuts

STEAMED OR CHILLED DUNGENESS CRAB BY THE CLUSTER | 35 EACH

drawn butter, lemon gf
sommelier suggested pairing: riesling

ESSENTIAL BAKING CO.

GRILLED FREMONT SOUR | 14

garlicky whipped butter

Soup & Salad

SEAFOOD CHOWDER | 10/13

surf clams, oregon bay shrimp, scallops, washington potatoes, applewood smoked bacon contains pork

SALTY'S CAESAR | 12

artisan romaine, preserved lemon, buttery croutons, house dressing (gf without croutons)

KOKOMO HARVEST SALAD | 14

mixed greens, pickled honeycrisp apples, smoked almonds, fennel, danish blue, cider dressing gf allergen: nuts

WESTSIDE SLAB SALAD | 12

iceberg, warm bacon, black olives, grape tomato, green onion, croutons, danish blue cheese dressing (gf without croutons)

Entrées

PROSCIUTTO WRAPPED CHILEAN SEA BASS | 65

roasted saffron potatoes, caviar crème fraiche, watercress
gf contains pork
sommelier suggested pairing: chardonnay

BERKSHIRE PORK "VOLCANO CUT" SHANK | 52

creamy polenta, roasted forest mushrooms, red wine pan sauce
contains pork
sommelier suggested pairing: chardonnay

ROASTED SCALLOPS | 62

forest mushroom risotto, braised lacinato kale, pork belly, pickled mustard seeds, mama lil's gf contains pork
sommelier suggested pairing: chardonnay

CEDAR PLANKED ORA KING SALMON | 52

harissa roasted fingerlings, baby spinach, radicchio, bacon vinaigrette, pomegranate molasses gf contains pork
Simple King Salmon | 50
sommelier suggested pairing: pinot noir

PRAWN PUTTANESCA | 35

san marzano tomato, castelvetrano olive, caper, basil, bucatini, pecorino
sommelier suggested pairing: chardonnay

DUNGENESS CRAB STUFFED

COLUMBIA RIVER STEELHEAD | 50

saffron risotto, frisée and herb salad, white wine butter sauce gf
sommelier suggested pairing: pinot gris

BULGOGI ROASTED CHICKEN | 37

shiitake rice, garlic chili crisp, aromatics allergen: peanuts
sommelier suggested pairing: merlot

COLOSSAL ALASKAN RED KING CRAB LEG | 120

drawn butter, whipped potatoes, grilled asparagus gf
sommelier suggested pairing: riesling

The Butcher's Block

We Proudly Feature Royal Ranch Beef from Royal City, WA

all steaks are served with garlic mashed potatoes, prosciutto wrapped asparagus, and demi-glace

12oz PEPPER CRUSTED NEW YORK STRIP | 60

8oz CENTER CUT FILET MIGNON | 72

Surf Your Turf

10oz MAINE LOBSTER TAIL gf | 65

GRILLED PRAWN SKEWER gf | 12

PAN SEARED U-10 SCALLOP gf | 14 EACH

DUNGENESS CRAB MEAT gf | 12 PER OUNCE

WE BELIEVE IN THE TOTAL GUEST EXPERIENCE | MENU PRESENTED BY EXECUTIVE CHEF PAOLO DIGREGORIO AND HIS TALENTED CREW
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4% surcharge will be added to each guest check, all of which will be retained by the restaurant. Please no separate checks.

If you have any questions, please ask to speak with a manager. Fish cooked to order upon request. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of foodborne illness, especially if you have certain medical conditions. gf: gluten free • wi-fi: Salty's Seafood • December 31st, 2024

SALTY'S EST. 1980 | JAMES BEARD SMART CATCH COMMITTED RESTAURANT | INDEPENDENT, LOCAL, FAMILY-OWNED | ALKI BEACH - REDONDO BEACH - COLUMBIA RIVER





Cocktails

CITRUS SENSATION | 15

solgud liqueur, fresh lemon, champagne, soda

SUNSHINE IN A GLASS | 13

ketel peach & orange blossom vodka, st germaine, fresh lemon juice, float of rose wine

HANDMADE IN THE SHADE | 13

rainer gin, st. germain elderflower liqueur, fresh lime, apple juice

SALTY'S SPICY MARY | 11

house infused habanero vodka, celery salt rim

PEAR-GINGER MARTINI | 13

absolut pears vodka, domaine de canton ginger liqueur, fresh lemon juice

THE OMG | 13

deep eddy ruby grapefruit vodka, st. germain elderflower liqueur, champagne, fresh grapefruit juice, on ice

HUCKLEBERRY LEMON DROP | 12

360° mt. huckleberry vodka, triple sec, cranberry, fresh lemon juice, sugared rim

MICHTERS BOURBON OR RYE CHERRY

OLD FASHIONED | 16

michters, bordeaux cherry bitters, bitters

MIDNIGHT MANHATTAN | 17

maker's mark, meletti amaro, bitters

MANGO HABANERO MARGARITA | 13

house infused habanero blanco tequila, triple sec, mango, lemon and lime

CARIBBEAN CRUISE | 15

rumhaven coconut rum, orange juice, pineapple juice, cherry juice, ginger ale

APPLE SPRITZ | 13

crown apple, cinnamon, fresh lemon juice, float of sparkling wine

ESPRESSO MARTINI | 16

pursuit cold brew, irish cream, frangelico espresso

Free-Spirited

KALEIDOSCOPE-ADE | 12

fresh basil, mint, lime, pineapple, ginger beer

RITA UNPLUGGED | 12

jalapeno, lemon, lime, cilantro, celery, agave, celery salt rim

FANTASY LEMONADE | 6.25

your choice: strawberry, mango, raspberry

TROPICAL ICED TEA | 5.25

lemonade, cranberry, iced tea, tropical tweak

RASPBERRY CUCUMBER MULE | 9

GOSLINGS GINGER BEER | 6.25

DRY SODA | 6

cucumber or rainier cherry

TOPO CHICO | 5.95

White + Rosé + Bubbles

CHARDONNAY, AIRFIELD | 13/42

2021 Yakima Valley, Washington

CHARDONNAY, ST. INNOCENT FREEDOM HILL | 17/59

2021 Salem, Oregon

SAUVIGNON BLANC, KURANUI | 11/36

2022 Marlborough, New Zealand

PINOT GRIS, LA CREMA | 11/36

2023 Monterey, California

ROSÉ, GORMAN | 10/34

2023 Columbia Valley, Washington

BRUT, STE MICHELLE | 9/36

Columbia Valley, Washington

PROSECCO, MONTELLIANA | 9/31

Trevino, Italy

RIESLING, PACIFIC RIM | 9/32

2022 Columbia Valley, Washington

Red

CABERNET, GORMAN THE DEVIL MAKES THREE | 13/42

2021 Columbia Valley, Washington

MALBEC, RUCA MALEN | 10/34

2021 Argentina

MERLOT, HIGHTOWER | 14/44

2020 Red Mountain, Washington

PINOT NOIR, CHEMISTRY ALLIANCE | 12/39

2021 California and Oregon

RED BLEND, DELILLE CELLARS METIER | 14/44

2021 Columbia Valley, Washington

Draft Beer

FREMONT LUSH IPA - tropical, lime, mango and guava

BODHIZAFA - silky texture, mandarin and citrus

MANNY'S PALE - rich & malty with snappy hops

PFRIEM PILSNER - crisp, snappy, floral hops

MAC & JACKS - floral with caramel and hint of smoke

RAINIER - malty, slightly fruity

STELLA ARTOIS - classic, sophisticated, fresh

GUINNESS - smooth, bittersweet, satisfying

Hard Seltzer

HIGH NOON | 15

tequila, hard seltzer, lime

WHITE CLAW BLACK CHERRY | 7

WHITE CLAW MANGO | 7

Cider

SCHILLING DRY-ABOLICAL | 7

STELLA CIDRE | 7



SCAN FOR
FULL WINE LIST