



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 | 26

frisée, preserved lemon remoulade

ALKI TRIO | 47

calamari, coco prawns, dungeness crab cake

1936 ROLL | 21

spicy shrimp and scallop, tempura asparagus, kaware, 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

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)

Valentine's Specials

♥ SURF AND TURFISH | 160

grilled 20oz. maine lobster tail, spaghetti carbonara, guanciale

♥ 72-HOUR SHORT RIB | 60

black truffle bordelaise, creamy polenta, horseradish gremolata

♥ GRILLED BRANZINO | 52

harissa roasted fingerlings, pomodoracchio, fennel, and sicilian olive salsa brava

Entrées

SCALLOP AND PRAWN MIXED GRILL | 52

sesame shiitake rice, aromatic slaw, ponzu vinaigrette, garlic chili "funk"
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

HERB MARINATED GRILLED SWORDFISH | 55

gnocchi with lobster, pancetta, and crème fraiche, watercress, mama lil's contains pork
sommelier suggested pairing: sauvignon blanc

PRAWN PUTTANESCA | 35

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

DUNGENESS CRAB STUFFED

COLUMBIA RIVER STEELHEAD | 52

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



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

WHITE CLAW BLACK CHERRY | 7

WHITE CLAW MANGO | 7

Cider

SCHILLING DRY-ABOLICAL | 7

STELLA CIDRE | 7



SCAN FOR
FULL WINE LIST