

Happy **FATHER'S** Day!

Seafood Starters

SEAFOOD CHOWDER

CUP | 10 BOWL | 13

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

STEAMED TOTTEN INLET MANILA CLAMS | 21

fennel mirepoix, dry vermouth, tarragon, grilled bread
(gf without bread)

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

STEAMED OR CHILLED DUNGENESS CRAB BY THE CLUSTER | 45 EACH

drawn butter, lemon gf

POACHED PRAWN COCKTAIL | 22

half a pound of poached and chilled 13/15s, horseradish cocktail, lemon gf

HARBOR AVE ROLL* | 19

salmon lox, tobiko, avocado, cucumber, spicy mayo, unagi sauce

AHI TUNA TARTARE* | 18

capers, scallion, mama lil's, stone ground mustard aioli, crostini

SALTY'S CHILLED SEAFOOD SAMPLER* | 100

oysters on the half shell, dungeness crab clusters, poached prawns, tuna tartare, harbor ave roll

POINT JUDITH CALAMARI | 23

house-pickled peppers, chipotle aioli

HOUSE MADE COCONUT CRUSTED PRAWNS

3 PRAWNS | 13 6 PRAWNS | 23

pineapple chutney, thai chili sauce

PNW DUNGENESS CRAB CAKE | 26

frisée, preserved lemon remoulade

ALKI TRIO | 55

calamari, coco prawns, pnw dungeness crab cake

Salads & Such

SALTY'S CAESAR | 10

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

WESTSIDE SLAB SALAD | 12

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

CRISPY FRIED FINGERLING POTATOES | 12

togarashi spice and miso white BBQ

FRIED BRUSSELS SPROUTS | 12

nuoc cham caramel, crispy smoked pork belly, pickled peppers, harissa labneh *contains pork*

ESSENTIAL BAKING CO. GRILLED FREMONT SOUR | 14

brushed with herby olive oil and served with whipped garlic butter

Entrées

HERB MARINATED COSTA RICAN SWORDFISH | 56

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

PAN SEARED ORA KING SALMON* | 60

creamy mascarpone polenta, saffron charred orange butter sauce, shaved fennel, red onion, pistachio

PAN SEARED SCALLOPS* | 56

U-12 hokkaido scallops, smoked pork belly rice, shaved daikon and carrot slaw, aromatics, sweet miso dressing, garlic chili sauce
contains peanuts and pork
sommelier suggested pairing: pinot gris

GRILLED HALIBUT* | 62

roasted corn salsa dressed with crème fraiche, sheep's milk feta, avocado coulis, chili oil, chipotle rice
sommelier suggested pairing: chardonnay

LOBSTER AND PRAWN BUCATINI | 58

sautéed prawns, maine lobster meat, saffron cream sauce, pecorino toscano
sommelier suggested pairing: chardonnay

COLOSSAL ALASKAN RED KING CRAB LEG 3 COURSES | 175

choice of chowder or caesar, served with whipped garlic potatoes and green beans, and a slice of white chocolate mousse cake
sommelier suggested pairing: riesling

BULGOGI MARINATED ROASTED HALF CHICKEN | 38

smoked jalapeno rice, garlic chili crisp, aromatics *contains peanuts*
sommelier suggested pairing: merlot

The Butcher's Block

We Proudly Feature Brandt Beef from Southern California
all steaks are served with whipped potatoes, haricot verts, and blue cheese compound butter

add side of demi-glace +6

12oz NEW YORK STRIP* | 62

8oz CENTER CUT FILET MIGNON* | 72

Surf Your Turf

PAN SEARED U/12 SCALLOP gf | 11

5oz MAINE LOBSTER TAIL gf | 32

10oz MAINE LOBSTER TAIL gf | 65

DUNGENESS CRAB MEAT gf | 14 PER OUNCE

WE BELIEVE IN THE TOTAL GUEST EXPERIENCE • MENU PRESENTED BY EXECUTIVE CHEF PAOLO DIGREGORIO AND HIS TALENTED CREW
A 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.

#SALTYSSEAFOOD • @SALTYSSEAFOOD • gf: gluten free • wi-fi: Saltys_Seafood • June 21st, 2026

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

Happy **Salty's**
FATHER'S *Day!*

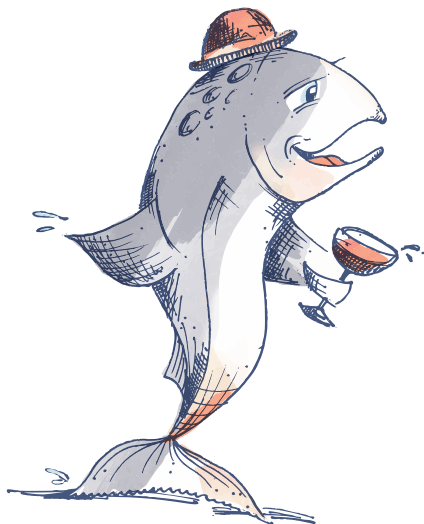
Specials

COLOSSAL BLACK TIGER PRAWN COCKTAIL | 39
fresh horseradish cocktail, lemon
add a prawn +13 each

24OZ. BRANDT BEEF PORTERHOUSE | 120
demi-glace, stuffed baked potato,
grilled asparagus
as oscar with 2oz. dungeness crab +28

16OZ. BONE-IN STRIP LOIN | 80
creamy peppercorn sauce, forest mushrooms,
roasted garlic mashed potatoes

**CAST IRON BAKED LOBSTER
MAC AND CHEESE** | 48
cavatappi, vintage cheddar sauce, pangrattato





Cocktails

SUNSHINE IN A GLASS | 14

ketel peach & orange blossom vodka, st-germain, 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 | 12

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 | 14

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

MICHTERS BOURBON OR RYE CHERRY OLD FASHIONED | 18

michters, bordeaux cherry bitters, bitters

MIDNIGHT MANHATTAN | 17

westland flagship, meletti amaro, bitters

MANGO HABANERO MARGARITA | 15

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

CARIBBEAN CRUISE | 16

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

ESPRESSO MARTINI | 17

pursuit cold brew, irish cream, frangelico espresso

Free-Spirited

KALEIDOSCOPE-ADE | 13

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 | 12

OWENS GINGER BEER | 6.50

MINERAGUA | 6.25

White + Rosé + Bubbles

CHARDONNAY, JAINE | 16/49

2022 Columbia Valley, Washington

CHARDONNAY, ST. INNOCENT FREEDOM HILL | 17/59

2021 Salem, Oregon

SAUVIGNON BLANC, KURANUI | 13/41

2022 Marlborough, New Zealand

PINOT GRIS, LA CREMA | 12/39

2023 Monterey, California

ROSÉ, REVELATION BY GOOSE RIDGE | 11/36

2023 Columbia Valley, Washington

BRUT, TREVERI | 11/43

Columbia Valley, Washington

PROSECCO, MONTELLIANA | 12/39

Trevino, Italy

RIESLING, PACIFIC RIM | 12/39

2022 Columbia Valley, Washington

Red

CABERNET, M100 | 17/59

2022 Columbia Valley, Washington

CABERNET, GORMAN THE DEVIL MAKES THREE | 13/42

2021 Columbia Valley, Washington

MALBEC, RUCA MALEN | 12/38

2021 Argentina

MERLOT, HIGHTOWER | 14/44

2020 Red Mountain, Washington

PINOT NOIR, CHEMISTRY ALLIANCE | 13/41

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

PERONI - light, italian style, pale ale

GUINNESS - smooth, bittersweet, satisfying

Hard Seltzer

WHITE CLAW BLACK CHERRY | 7

WHITE CLAW MANGO | 7

Cider

SCHILLING DRY-ABOLICAL | 7



SCAN FOR
FULL WINE LIST