

Happy **FATHER'S** Day!

To Start

HOUSE-MADE FOCACCIA

maldon sea salt, butter | 7

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

house-pickled peppers, chipotle aioli | 20

CRAB CAKE -Westport, WA

preserved lemon & caper remoulade, frisee | 25

PRAWN COCKTAIL

horseradish cocktail, lemons gf | 15

BURRATA BRUSCHETTA

pesto aioli, pomodoriccio tomatoes, saba, arugula,
grilled bread | 22

HOT CRAB, SPINACH AND ARTICHOKE DIP

dungeness and snow crab, artichoke hearts,
spinach, mozzarella, toast points and tortilla chips | 28

*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
+ 1oz dungeness crab | 10 +oregon bay shrimp | 4

*CLASSIC CAESAR SALAD

garlic dressing, preserved lemon relish, house-made
croutons, parmesan | 14

SLAB SALAD

iceberg lettuce, blue cheese dressing, bacon, olives, tomato,
green onion, house-made croutons | 16

HARVEST SALAD

arugula, roasted beets, chevre cheese, spiced pepitas,
watermelon radish, fig vinaigrette gf | 15

CRAB AND SHRIMP LOUIE

iceberg lettuce, asparagus, cucumber, egg, avocado, black olives,
grape tomatoes, house-made croutons, louie dressing | 38

Crab and Lobster

GRILLED 8OZ LOBSTER TAIL – Kittery, ME | 45

1LB DUNGENESS CRAB LEGS – Westport, WA | 45

Entrées

PAN SEARED KING SALMON*

dijon cream gnocchi, spinach, mushrooms,
blistered tomatoes, fried leeks | 52

WILD ALASKAN HALIBUT

pan-seared, garlic mashed potatoes, asparagus, sauce béarnaise | 58
+add 2oz dungeness crab | 20

PROSCIUTTO-WRAPPED STURGEON*

garlic mashed potatoes, fried artichokes, tomato chimichurri | 46

CRAB MAC 'N' CHEESE

dungeness crab, cheesy cream, parmesan breadcrumbs | 38

BEST FRIENDS

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

GARLIC CHILI PRAWNS AND SCALLOPS – Coast of MA

pork belly fried rice, fresh herb salad, miso vinaigrette,
chili marinated tomatoes | 46

SMOKED STEELHEAD – Grand Coulee, WA

rice pilaf, fried brussels sprouts, pickled peppers, meyer lemon and
mama lil's pepper beurre blanc, charred lemon, parmesan crisp,
fried basil | 46

SEAFOOD CIOPPINO

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

PRAWN PASTA

fresh linguine, chili flake, pancetta, crème fraîche, parmesan | 38
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 | 34

*12 OZ NEW YORK – Brandt Ranch, California

crispy fried fingerling potato coins, creamed kale,
bacon lardons, chives | 66

*7 OZ FILET – Certified Angus Beef, NW Region

garlic mashed potatoes, asparagus, demi-glazed mushrooms | 68

Sides

FRIED BRUSSELS SPROUTS

house pickled peppers, bacon, parmesan | 10

FRIED ARTICHOKE

pesto aioli, chives | 12

BUTTERY MUSHROOMS

lemon herb butter, white wine, mushrooms gf | 10

VEGETABLE HASH

squash, yams, fingerling potatoes, mushrooms,
tomatoes, asparagus, cauliflower gf | 10

CREAMED KALE

parmesan, garlic, shallots, bacon lardons gf | 10

Salty's Barrel Aged Series

FEATURING OREGON SPIRIT DISTILLERS

BARREL AGED NEGRONI | 18
beefeater gin, campari, sweet vermouth

Seasonal Favorites

AFTERGLOW | 16
union mezcal, aperol, strega, lime juice, ancho reyes chili liqueur

HONEY PEACH OLD FASHIONED | 16
makers 46 whiskey, house-made honey syrup, peach and angastora bitters

TOASTED COCONUT MARTINI | 15
bacardi coconut rum, absolute vanilla vodka, creme de cocoa, pineapple juice

ISLAND HOPPER | 14
silver rum, amaretto, pama, coconut, lime, pineapple, raspberry

Salty's Classics

MANGO CHILI MARGARITA | 16
batanga reposado tequila, ancho reyes chili liqueur, mango purée, triple sec, house sweet and sour, salted rim

NECTARINE MOSCOW MULE | 16
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

PORTLANDER | 18
oregon spirit bourbon, sweet vermouth, bing cherry juice, cointreau

Zero-Proof

CITRUS & HERB | 8
fresh grapefruit juice, lemon juice, basil, ginger beer, simple syrup

PEACHY KEEN | 8
peach puree, lemonade, sprite, fresh mint

VELVET MULE | 10
ish zero-proof jamaican "rum", raspberry, lime juice, cock & bull ginger beer

MOCKINGBIRD MOJITO | 10
empress zero-proof gin, mint, lime juice, soda water

White Wine

SPARKLING
Poggio Costa, Brut Prosecco
Veneto, Italy, 187ml | 12
green apple, melon, peach

Treveri Blanc de Blanc,
Washington | 12/46
green apple, pear, brioche, spice

ROSÉ
Browne Family Vineyards,
Washington | 12/46
blackberry lemonade, red fruit, peach gelato

RIESLING
Willamette Valley Vineyards,
Oregon | 12/46
peach & apple aromas, crisp, lightly fruity

SAUVIGNON BLANC
Crowded House, New Zealand | 12/46
bright tropical fruit, crisp finish

PINOT GRIS
Ponzi, Oregon | 12/46
crisp pear, citrus, minerality

CHARDONNAY
Erath, "Resplendent", Oregon | 12/46
bright fruit, strawberry, cherry, earthy

Red Wine

PINOT NOIR
Elk Cove "La Sirene", Oregon | 14/54
bright cherry, raspberry, violet, plum, cola

Phelps Creek, Oregon | 16/62
light body, red mountain fruit, spice and subtle oak

MONDEUSSE
Domaine Fabien Trosset, France | 17/66
tart cherries, raspberries, violets, touch of spice

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

SYRAH
Waterbrook, Washington | 12/46
blueberry, currant, clove and anise

CABERNET SAUVIGNON
Silver Raven, Washington | 14/54
balanced aromatics, acidity, lush blackberry

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

STORMBREAKER SB LITE | 7
PORTLAND, OR 4.3% ABV
refreshing, light and crisp

FORT GEORGE CITY OF DREAMS
HAZY PALE ALE | 8
ASTORIA, OR 5.5% ABV
juicy, tropical

PFRIEM PILSNER | 7
HOOD RIVER, OR 4.9% ABV
dry, snappy, and crisp

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

BEST DAY BREWING ELECTRO-LIME
NON-ALCOHOLIC CERVEZA | 7

Cider & Seltzers

ACE PINEAPPLE CIDER | 7
5% ABV

POG (passionfruit, orange, guava) | 6
5% ABV



WE BELIEVE IN THE TOTAL GUEST EXPERIENCE
MENU PRESENTED BY EXECUTIVE CHEF
JOSH THORBURN AND HIS ASTONISHING CREW
#saltyonthecolumbiapdx • @saltyseafood
gf - Gluten Free | wi-fi: Saltys_Seafood
A 20% gratuity will be added to parties of 8 or more. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of foodborne illness, especially if you have certain medical conditions.
MAY 15TH, 2026