

# Keeping It Local.

Dear Guest,

Did you know that Salty's on the Columbia has been serving Portland/Vancouver for 24 years?

We offer lunch, dinner, an award-winning Sunday brunch, happy hour and group events for your family or company gatherings.

We have three locations and are independently and Northwest locally owned by one family.

We revel in our good luck in geography and source ingredients from our backyard whenever possible.

We care about our local community. We compost. We support Oregon Food Bank, SMART (Start Making a Reader Today) and Portland/Vancouver Schools in addition to other worthy causes like the Oregon Zoo and Special Olympics Oregon.

From our family and business to yours, thanks for allowing us the pleasure of serving you seafood, steaks, service and smiles.

Very truly yours,  
Gerry & Kathy Kingen, Owners  
Founded in Portland in 1978

Many thanks, Portland/Vancouver, for these awards!

American Academy of Hospitality Services Five Star Diamond Award  
Citysearch Best Seafood, Best Brunch, Best Waterfront, Best Bar  
AOLCityguide Best Brunch, Best Seafood, Best Waterfront  
Wine Spectator Award of Excellence  
Wine Enthusiast Award of Distinction  
Portland Happy Hour Guidebook Happy Hour of the Year 2012

We Love Our Locals!

Pacific Seafood  
Painted Hills Beef  
Tillamook Creamery, Rogue River Creamery  
Pearl Bakery, Bob's Red Mill  
Portland Roasting Coffee Company  
Pacific Coast Produce, Najdek Produce  
Local Oregon/Washington Farmers

#### SALTY'S ON ALKI BEACH

J. McLachlan, Managing Partner  
Paolo DiGregorio, Chef De Cuisine  
Tim O'Brien, Beverage

#### SALTY'S AT REDONDO BEACH

Terianne Broyles, Managing Partner  
Gabriel Cabrera, Executive Chef  
Janae Webb, Beverage

#### SALTY'S ON THE COLUMBIA

Linda Addy, Managing Partner  
Josh Gibler, Executive Chef  
Megann Williams, Beverage



011112

## Start

*This Menu Features Sustainable Seafood*

### Dungeness Crab Cake

Local Apple Slaw, Blood Orange Gastrique 17.-

### Coconut Prawns

Thai Chili Sauce 17.-

### Shucked-to-Order Northwest Oysters\*

Shallot Mignonette 2.5 each **gf**

### Vancouver Island Clams

Housemade Italian Sausage, Chardonnay Herb Butter, Grilled Bread 18.-

### Cocktail Trio

Chilled Dungeness Crab, Oregon Bay Shrimp, and Poached Prawns 21.-

### Crispy Calamari

Remoulade, Fresh Herbs 13.-

### Salty's Seafood Chowder

Organic Potatoes, Applewood Bacon, Oregon Bay Shrimp, Bay Scallops Cup 7.- Bowl 9.-

### Tomato Bisque

Creme Fraiche, Garlic Crouton Cup 5.- Bowl 7.-

## Salads

*Add Bay Shrimp 3.5, Add Dungeness Crab 5.5*

### Hearts of Romaine Caesar

Fried Capers, Pecorino Romano Cheese, Traditional Caesar Dressing 7.-

### Oregon Harvest

Organic Greens, Local Pears, Oregonzola, Hazelnut Gremolata, Apple Vinaigrette 9.-

### Bay Shrimp Wedge

Iceberg Lettuce, Applewood Bacon, Avocado, Tomatoes, Louie Dressing 12.-

### Mixed Greens

Cucumbers, Tomatoes, House Croutons 8.-

## Share

### Ocean Trio

Dungeness Crab Cake, Crispy Calamari, Coconut Crusted Prawns 24.-

### Grand Seafood Platter\*

King Crab, Shucked Oysters, Poached Prawns, Dungeness Crab, Bay Shrimp, Scallops 68.- **gf**

### Willamette Valley Bruschetta Sampler

Oregon Forest Mushrooms, Roasted Garlic, Brie, Hazelnut Gremolata, Grilled Bread 15.-

\* 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

SALTYS.COM/PORTLAND

# The Sea

*This Menu Features Sustainable Seafood*

## Cioppino

Vancouver Island Clams, Wild Salmon, True Cod, Prawns, San Marzano Tomato Broth 17/26.–

## True Cod Dungeness Crab Oscar

Fingerling Potatoes, Broccolini 32.– gf

## Prawn Carbonara Linguini

Arugula, Pancetta, Farm Egg 15/23.–

## Swordfish Pomodoro

Fingerling Hash, Roasted Tomatoes, Kalamata Olives, Cippolini Onions, Toasted Almonds 26.– gf

## Blackened Wild Salmon Caesar Salad

Romaine, Pecorino Romano Cheese, Hazelnut Gremolata, Traditional Caesar Dressing 19.– gf

## Fish & Chips

Kodiak Island True Cod, Beer-Battered Fries 18.–

## House-Smoked Pacific Steelhead

Creamy Polenta, Creamed Kale, Pancetta Dijon Vinaigrette 24.– gf

## Wild Salmon Saltimbocca

Creamy Polenta, Broccolini, Prosciutto, Sage, Marsala Butter 27.– gf

## Northwest Paella

Wild Salmon, Pacific Steelhead, True Cod, Housemade Italian Sausage, Chicken, Saffron Rice 28.–

# Our Tanks

*Steamed Fresh and In the Shell  
with Organic Fingerling Potatoes and Broccolini*

**2 lb. Maine LIVE Lobster 69.– each gf**

**2 lb. Washington LIVE Dungeness Crab 49.– each gf**

**1 lb. Alaskan King Crab Legs Market Price gf**



*We take allergies seriously – please ask to speak to our manager.*

# The Farm

*Our Steaks Are Grass-Fed Painted Hills Beef from Oregon*

## Filet Mignon

7-oz. Cut, Fingerling Potato Hash, Crispy Fried Shallots, Demi-glace 38.–

## Grilled New Yorker

14-oz. Cut, Fingerling Potato Hash, Forest Mushrooms, Creamed Kale 47.–

## Filet Mignon with Maine Lobster Tail

7-oz. Cut, Fingerling Potato Hash, Crispy Fried Shallots, Demi-glace 56.–

## Hunter's Style Chicken

Forest Mushrooms, Housemade Italian Sausage, Roasted Tomatoes over Linguini 23.–

## Northwest Sirloin Burger

Beer-Battered Fries, Applewood Bacon, Cheddar, Lettuce, Tomato, Caramelized Onion Mayo 17.–

# The Garden

## Oregonzola Stuffed Portabella Mushroom

Hazelnuts, Fried Shallots, Balsamic Reduction 17.–

## Winter Quinoa Sauté

Kale, Heirloom Carrots, Garlic, Forest Mushrooms 16.– gf

## Portabella Burger

Beer-Battered Fries, Swiss, Lettuce, Tomato, Caramelized Onion Mayo 12.–

# The Chef

One of my favorite childhood memories is running through the hazelnut orchards of my grandmother's Oregon farm and being called in to gather around the table for a simple Italian meal. Today we source ingredients from that same backyard of the Willamette Valley. Seafood abounds in the great Pacific Northwest. We source our steaks from Painted Hills, Oregon. Our luck in geography is one to celebrate. Whether here as a local or traveler, for a special occasion or simple one, thanks for gathering around our table.

-Chef Josh Gibler

*Please note: We do not accept checks. To share an entrée, please add \$5.00. For groups of 6 or more, we use one check with an 18% gratuity. Not responsible for lost or stolen items.*

[SALTYS.COM/PORTLAND](http://SALTYS.COM/PORTLAND)