

Saltys on the Columbia River

Dinner Marketsheet

"Be Shellfish, Eat Me" Festival

ENDS APRIL 28TH

NOW IS THE BEST TIME OF THE YEAR FOR YOU TO BE SELFISH & ENJOY SUCCULENT SHELLFISH!

**JOIN US APRIL 22 FOR PANORAMIC PINOT GRIS.
SAMPLE AND SIP PINOT GRIS FROM TEN LOCAL WINERIES,
NOSH ON APPETIZERS BY CHEF DANA CRESS.
29.- PER PERSON.**

Appetizers

LOBSTER APPLEWOOD BACON RISOTTO CROQUETTE

ARUGULA SUN-DRIED TOMATO AIOLI..... 11.99
•WINE PAIRING: CHARDONNAY, IRONY, CALIFORNIA..... 10.00

Entrees

CRISPY FRIED SCALLOPS

CREAMY GRUYERE ISRAELI COUS COUS, BLACK PEPPER GASTRIQUE 27.99
•WINE PAIRING: CHARDONNAY, LA CREMA, CALIFORNIA 12.00

LOBSTER & MUSHROOM RAVIOLI

SUN-DRIED TOMATOES, ARTICHOKE HEARTS, CREAMY CRAB MORNAY SAUCE 25.99
•WINE PAIRING: SAUVIGNON BLANC, CHALONE, CALIFORNIA 7.50

TRUFFLE PETITE FILET WITH LOBSTER CORAL SAUCE

CREAMY GRUYERE ISRAELI COUS COUS, ASPARAGUS 31.99
•WINE PAIRING: CABERNET SAUVIGNON, CHATEAU ST. JEAN, CALIFORNIA 10.00

BLUE PLATE SPECIAL

ASK YOUR SERVER FOR TODAY'S SPECIAL..... 19.99

CHILI-RUBBED COLOSSAL PRAWNS

OLIVE TOMATO RICE, AVOCADO JICAMA SALSA, SAUCE MOLE 28.99
•WINE PAIRINGS: SAUVIGNON BLANC, CHALONE, CA (OR) RIESLING, CHATEAU STE MICHELLE, WA 7.50

VANILLA HONEY GLAZED STEELHEAD

STEAMED RICE, ASPARAGUS, BLACK PEPPER GASTRIQUE 22.99
•WINE PAIRING: RIESLING, CHATEAU STE MICHELLE, WASHINGTON 7.50

*OTHER SHELLFISH FEATURES: (SEE OUR MENU) DUNGENESS CRAB CAKES, CRAB COCKTAIL, KING CRAB, COCONUT PRAWNS, PRAWN COCKTAIL, PRAWN SKEWERS, OYSTERS ON THE HALF SHELL, CLAMS...

SHELLFISH FACTS OF LIFE: ROCK, SPINY & SLIPPER LOBSTERS HAVE NO CLAWS! CRABS HAVE TEETH IN THEIR STOMACHS! THE RINGS ON A SCALLOPS SHELL CAN BE USED TO AGE THE ANIMAL (SOME CAN BE 10 YEARS OLD). THE LARGEST SOFT-SHELL CLAM IS A GEODUCK THAT MAY WEIGH UP TO 3 LBS! OVER 90 MILLION POUNDS OF OYSTERS ARE CONSUMED WORLDWIDE EACH YEAR.

*SAVE THE DATE: "THE WILD ONES SALMON FESTIVAL!" FESTIVAL STARTS APRIL 29TH AND FEATURES WILD NORTHWEST SALMON. JOIN US MAY 6TH FOR OUR SALMON BBQ WITH PINOT NOIR. ENTER TO WIN PRIZES. GET A FREE T-SHIRT!

Dessert

BANANA BUTTERSCOTCH PUDDING CAKE

CARAMEL SAUCE 7.99
•WINE PAIRING: KING ESTATE "VIN GLACE" PINOT GRIS..... 8.00

MANY THANKS, PORTLAND, FOR ALL OF THESE AWARDS:

American Academy of Hospitality Sciences, Five Star Diamond Award
AOLcityguide.com Best Brunch, Best Seafood, Best Waterfront Dining
Portland Citysearch.com Best Bar Menu, Best Brunch, Best Seafood, Best Fine Dining
Best Special Occasion Dining, Best Outdoor Dining, Best Waterfront Dining, Best View
Wine Spectator Award of Excellence 2009, 2008, 2007, 2006, 2005, 2004
Wine Enthusiast Award of Distinction 2009, 2008, 2007, 2006