

MAKE A DATE WITH YOUR FAVORITE FISH!

SAT, FEB. 13TH AND SUN, FEB. 14TH

Lovers Nibbles (serves 2)

"START THE NIGHT OFF RIGHT"

A Tasting of Fine Caviar with Great Champagne \$22

"IMPROVE YOUR CHANCES" SEAFOOD SAMPLER

An Assembly of Aphrodisiac Foods: Oysters,
Geoduck Clam, Asparagus & Caviar \$22

THE CRAB LOVERS

Get Down & Dirty with a U-Crack Assortment
of King, Dungeness & Snow Crab \$18

NO MEAT, PLEASE

Wood Oven-Roasted Mini Flatbreads, Hummus,
Sheep's Milk Feta, Greek Olives \$10

Starter Course (Add a Second Starter for \$12)

ROMAINE "HEARTS" CAESAR STYLE

Creamy Dressing, Pecorino Cheese, Preserved Lemon

DUNGENESS CRAB CAKES

Winter Cabbage Slaw, Pickled Vegetables, Sauce Remoulade

BIBB WEDGE SALAD

Gorgonzola Dressing, Green Onions, Tomato, Olives, Bacon

LOBSTER BISQUE

Red Wine-Braised Fennel, Roe, Lobster Salad

COCONUT FLAKED TIGER PRAWNS

Passion Fruit Habanero Vinaigrette & Sweet Thai Chili Sauce

SALTY'S FAMOUS SEAFOOD CHOWDER

Potato, Bacon, Scallops, Shrimp

Entrée Course

Price includes Starter, Entrée & Dessert

DUNGENESS CRAB-STUFFED SALMON

Dehydrated Tomato Risotto, Asparagus, Champagne Beurre Blanc,
Crispy Herbs \$65

FILET MIGNON OSCAR

Scalloped Yukon Potatoes, Asparagus, Dungeness Crab, Sauce Béarnaise \$72

ONE-POUND KING CRAB LEGS

Salt-Crusted Baby Potatoes, Asparagus, Drawn Butter \$75

JUMBO SCALLOP & COLOSSAL PRAWN DUO

Polenta Stack, Bacon Braised Chard, Tomato Beurre Blanc, Lemon Preserves \$62

PESTO-CRUSTED SEA BASS

Dehydrated Tomato Risotto, Fennel Salad, House Ricotta \$60

TWO-POUND LIVE MAINE LOBSTER

Salt-Crusted Baby Potatoes, Asparagus, Drawn Butter \$99

SOUTHERN FRIED JIDORI CHICKEN

Buttermilk Mashed Potatoes, Bacon Braised Chard,
Apple Butter, House-made Hot Sauce \$50

Add-On

HALF-POUND KING CRAB LEGS \$15

Dessert Course

CHOCOLATE ROMANCE presented by Pastry Chef James Gibson

Vegetarian Menu

1st Course: **NO MEAT PLEASE**

Wood Oven-Roasted Mini Flatbreads, Hummus,
Sheep's Milk Feta, Greek Olives

2nd Course: **HAND-MADE MUSHROOM RAVIOLI**

Dehydrated Tomato, Lemon Preserve, House Ricotta \$45

3rd Course: **CHOCOLATE ROMANCE**

Presented by Pastry Chef James Gibson

Menu items and prices subject to change. See
Saltys.com for the most up-to-date menu.