

ShellFish

With Roasted Garlic Potatoes, Asparagus and Drawn Butter

San Juan Island Live Dungeness Crab *Market Price*

Kittery, Maine Live Lobster *Market Price*

1-Lb. King Crab Legs *Market Price*

New Wave Entrées

For the Adventurous

Wild Salmon

Grilled and Basted with Lemon-Vermouth Butter Sauce, Garnished with Shaved Asparagus Tossed in Lemon-Olive Oil Vinaigrette and Parmesan Cheese, Served with Scaloped Potatoes \$34

★ Alaskan Halibut

Seasoned with an herb-paprika rub, then plank-roasted with lemon-tossed baby zucchini, baby carrots and garlic-seasoned Yukon potatoes, garnished with dill crème \$36

Grilled Tiger Prawns

Seasoned with Our Barbecue Rub, Grilled and Smothered with Barbecue Hollandaise, Served over Yukon Gold Mashed Potatoes, Steamed Asparagus and Baby Carrots \$28

Albacore Tuna

Crusted with Mustard Seeds and Black Pepper, Seared Rare, Served over Cantaloupe-Apple Vinaigrette Laced with Balsamic Reduction, Presented with Apple Slaw and Crisp Won Tons, Garnished with Pickled Ginger and Sprouts \$28



Classic Starters

This Menu Features Sustainable Seafood

★ **Westport, Washington Crab Cake**
Chive Vinaigrette, Curry Aioli, Apple Slaw \$15

Coconut-Crusted Prawns
Sweet and Sour Thai Chili Sauce \$15

Teriyaki Shish Kebabs
Sliced Beef Tenderloins Marinated in Classic Teriyaki Sauce, Skewered, Seared and Drizzled with Teriyaki Glaze, Garnished with Scallions, Toasted Sesame Seeds and Sticky Rice \$16

Blackened Albacore Tuna
Passion Fruit Habanero Vinaigrette, Chef Gabe's Papaya Salsa \$9

★ **Crispy Calamari**
Smoked Jalapeño Dipping Sauce, House-Pickled Peppers \$15

Prime Rib Dip Sliders
Swiss Cheese, Crispy Shallots, Horsey Mayo, Au Jus \$10

Vancouver Island Clams
Pesto Wine Sauce, Carrots, Celery, Onions \$10

Hot Seafood Sampler (serves 2-3)
Washington Crab Cake, Crispy Calamari, Coconut-Crusted Prawns \$24

Shucked Northwest Oysters*
Shallot and Raspberry Mignonette, House Cocktail, Pepper Vodka
Half Dozen \$14 One Dozen \$28 Each \$3

Soups and Salads

★ **Salty's World-Famous Seafood Chowder**
Potatoes, Bacon, Clams, Oregon Bay Shrimp, Baby Scallops *Cup \$7 Bowl \$9*

Caesar Salad
Creamy Dressing, Parmesan, House Croutons \$9

Mixed Greens
Tomato, Cucumber, Carrots, Black Olives, Choice of Dressing \$9

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness, especially if you have certain medical conditions.*

Small Entrées

This Menu Features Sustainable Seafood

★ **Washington Dungeness Crab Mac and Cheese**
Cypress Grove Chèvre Cheese, Breadcrumbs, Tillamook White Cheddar \$19

6-Oz. Angus Top Sirloin
Roasted Garlic Mashed Potatoes, Merlot Demi-Glace, Blue Cheese \$26

Gerry's Cheesy Bacon Burger
Ground Sirloin, Kaiser Roll, Red Relish, Bacon, Pickles, Beer-Battered Steak Fries \$15

1/2-Lb. King Crab Legs
Tossed in Herbed Garlic Butter, Garlic Roasted Potatoes, Asparagus *Market Price*

★ **Pan-Fried Willapa Bay Oysters**
Seasoned Flour, Garlic Roasted Potatoes, Vegetable Medley, Cocktail and Tartar Sauce \$24

Vancouver Island Clam Linguine
Uli's Famous Andouille Sausage, White Cheddar Cheese, Mixed Herbs \$20

Washington Dungeness Crab and Oregon Bay Shrimp Louie
Chopped Romaine, Vine-Ripened Tomato, Cucumber, Asparagus, Hard-Boiled Egg, Louie Dressing \$20
Make It All Crab Add \$4

From the Garden

Scarred Tomato Risotto ★
With Parmesan Cheese \$7

Shaved Asparagus
Tossed in Lemon-Olive Oil Vinaigrette and Parmesan Cheese \$7

Garlic Roasted Potatoes \$5

Cedar-Plank Roasted Baby Carrots, Baby Zucchini and Asparagus \$7

Scalloped Potatoes and Shaved Asparagus
Tossed in Lemon-Olive Oil Vinaigrette and Parmesan Cheese \$13

Sticky Rice \$4



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

Entrées

This Menu Features Sustainable Seafood

★ **Dungeness Crab-Stuffed Wild Salmon**
Scarred Tomato Risotto, Asparagus, Beurre Blanc \$32

Vegetarian Cedar Plank
Cedar-Plank Roasted Baby Zucchini and Baby Carrots Served with Scarred Tomato Risotto, Garnished with Shaved Asparagus Tossed in Lemon-Olive Oil Vinaigrette and Parmesan Cheese \$24

Fisherman's Spaghetti
Prawns, Bay Scallops, Salmon in Creamy Sauce over Spaghetti, Garnished with Garlic-Roasted Dungeness Crab \$32

Salty's Famous Seafood Cioppino
Dungeness Crab, Clams, Prawns, Alaskan Cod, Wild Salmon, Simmered in a Spicy Tomato Broth and Accompanied with Crunchy Garlic Bread \$29

Herb Garlic Butter-Poached Maine Lobster Tail
Garlic Roasted Potatoes, Vegetable Medley, Beurre Blanc \$34

Fried Captain's Platter
Wild Salmon, Alaskan Cod, Colossal Clams, Black Tiger Prawns, Beer-Battered Fries \$28

★ **Blackened Wild Salmon**
Sticky Rice, Passion Fruit-Habanero Vinaigrette, Chef Gabe's Papaya Salsa \$30

7-Oz. USDA Prime Filet Mignon
Roasted Garlic Mashed Potatoes, Vegetable Medley, Merlot Demi-Glace, Blue Cheese \$38

14-Oz. New York Choice
Roasted Garlic Mashed Potatoes, Vegetable Medley, Merlot Demi-Glace, Blue Cheese \$39

Surf and Turf
Petite USDA Prime Filet Mignon and Maine Lobster Tail, Mashed Potatoes, Asparagus, Demi-Glace, Blue Cheese \$56

Boneless Skin-On Chicken Breast
Seasoned with Barbecue Rub, Grilled and Basted with Barbecue Sauce, Topped with Melted Mozzarella Cheese, Served over Yukon Gold Mashed Potatoes, Roasted Baby Carrots and Baby Zucchini \$23

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.

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