

Valentine's Menu 2010

Appetizers

SALTY'S SEAFOOD CHOWDER OR LOBSTER BISQUE Cup 7.00 or Bowl 8.50

CHILLED SEAFOOD ASSORTMENT Ahi Poke, Grilled Scallops, Tiger Prawns, Ceviche, Clams, Mussels 29.99

DUNGENESS CRAB, ARTICHOKE &

FONTINA CHEESE DIP Garlic Baguettes 14.99

CRISPY FRIED CALAMARI Pickled Vegetables 13.99

SEARED SEA SCALLOPS Buerre Blanc, Cabernet Glaze & Chives 19.99

SEAFOOD TRIO Crispy Calamari, Coconut Prawns & Crab Cakes 24.99

APHRODISIAC APPETIZER

Oysters on the Half Shell, Pickled Asparagus & Radish with Avocado Vinaigrette 26.99

Starter Salads

TWISTED CAESAR SALAD

Pecorino & Parmesan Cheese, Preserved Lemon Relish 8.59

Add Crab 4.99 or Bay Shrimp 1.99

MINI ICEBERG

Bleu Cheese Dressing, Black Olives, Tomato, Green Onion, Crisp Bacon 8.59

Entrée Salads

BLACKENED WILD SALMON CAESAR SALAD

Seared with Our Cajun Seasonings on Romaine with Toasted Pecans 26.99

DUNGENESS CRAB & BAY SHRIMP LOUIE

Romaine, Tomatoes, Black Olives, Cucumbers, Hard-Boiled Eggs, Pickled Asparagus, Avocado, Louie Dressing 27.99

Entrées

STEAK & LOBSTER

8-oz Petite Filet Mignon, 6-oz Lobster Tail, Garlic Mashed Potatoes & Asparagus 69.99

STEAK & CRAB CAKES

8-oz Petite Filet Mignon, Two Dungeness Crab Cakes Laced with Goddess Aioli Over Pepper Sofrito, Roasted Garlic Mashed Potatoes, Asparagus 59.99

SIMPLY GRILLED COPPER RIVER COHO SALMON

Herb-Infused Oil, Yukon Mashed Potatoes, Asparagus 31.99

ROASTED GARLIC PRAWNS

Beurre Blanc, Mashed Potatoes, Vegetables 27.99

SEAFOOD NEPTUNE

Salmon, Cod, Scallops, Mushrooms, Risotto Cake, Asparagus, Sherry Lobster & Leek Cream Sauce & Balsamic Glaze 29.99

BLACKENED COPPER RIVER COHO SALMON

Seared with Salty's Cajun Seasonings, Ginger-Jasmine Rice, Pine Nut Butter, Vegetables 31.99

PAN-SEARED EASTERN SEA SCALLOPS

Risotto Cake, Asparagus, Sun-Dried Tomato Buerre Blanc 32.99

REDONDO SEAFOOD FETTUCCINE ALFREDO

Bay Scallops, Prawns, Clams, Mussels & Mushrooms in Lobster Cream Sauce 28.99

GRILLED CHICKEN

Yukon Mashed Potatoes & Herb Demi-Glace 21.99

LIVE MAINE LOBSTER

Steamed & Served Split, Oven-Roasted Red Potatoes, Papaya-Mango Chutney, Seasonal Vegetables & Melted Butter Market Price

KING CRAB LEGS

Oven-Roasted Red Potatoes, Papaya-Mango Chutney, Vegetables Market Price

12-OZ LOBSTER TAIL

Roasted with Garlic Butter, Roasted Red Potatoes, Papaya-Mango Chutney & Seasonal Vegetables Market Price

PRIME BEEF

8-oz. Filet Mignon with Garlic Mashed Potatoes, Merlot Demi-Glace 46.99

8-oz. Top Sirloin with Garlic Mashed Potatoes, Merlot Demi-Glace 28.99

Add ½ Pound of King Crab Legs Market Price

Add 12-Oz. Lobster Tail Market Price

