

Don't Worry Be Happy Hour

Monday-Saturday 2-6 p.m.
Sundays 3 p.m.-Close

Be Happy Grub

Oyster Shooter* \$2.50 each

Smoked Salmon Platter \$11

Caesar Salad \$4

Cup of Chowder \$4

Crispy Calamari \$5

Coconut-Crusted Prawns \$6

Fish and Chips \$8

Blackened Salmon Caesar \$11

Cheesy Bacon Burger \$8

Teriyaki Shish Kebabs \$14

Beer-Battered Fries \$2

Cheesy Tots with Jalapeños \$4

Be Happy Cocktails \$7

Citron Lemonade

Svedka Citron with a Splash of Amaretto, Sweet and Sour and Sierra Mist

Beachside Margarita

Cuervo Tradicional Silver Tequila, Sweet and Sour with a Splash of Orange and Cranberry Juice Topped with Grand Marnier *(Only available on the Rocks)*

Tangerine Madras

House-Infused Tangerine Vodka, OJ and Cranberry

Summer Lovin'

Tropical-infused Vodka, Fruit Juices, and Strawberry Purée

Whatever Floats Your Boat

Pinnacle Whipped Cream Vodka and Your Choice of Vanilla Cream, Orange or Root Beer Soda

Adult Strawberry Lemonade

Vodka, Sweet and Sour, Sierra Mist, and Strawberry Purée

Happy Beer

Coors Light Draft \$2.50, Saltys Salmon Amber \$4.50

Happy Wine \$5

Champagne, Cabernet, Merlot,
White Zinfandel, Chardonnay

Happy Well Drinks \$5

Come for our Late Night Happy Hour Beverages Monday to Thursday, 8 p.m. to closing, and Sundays all day!

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

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Redondo Beach Beer and Wine

Draft Beers

Ninkasi Total Domination IPA

Manny's Pale Ale

Mac & Jacks African Amber Ale

Blue Moon Belgian White Ale

Salty's Salmon Amber Ale

Widmer Hefeweizen

Guinness Stout

Stella Artois

Coors Light

Seasonal Drafts—Ask your Server for Details

Red Wines by the Glass

Malbec, Manager's Selection, Argentina \$9

Cabernet, Estancia, Central Coast, CA \$11

Cabernet, 14 Hands, Columbia Valley, WA \$8

Cabernet, Robert Mondavi Private Selection, CA \$8

Red Blend, Gooseridge G3, WA \$10

Pinot Noir, Votre Santé, CA \$9

Merlot, 14 Hands, Columbia Valley, WA \$8

Merlot, Clos du Bois, CA \$7

Syrah, Genesis, WA \$8

White Wines by the Glass

Chardonnay, Chateau Ste Michelle, Col. Valley, WA \$8

Chardonnay, Clos du Bois, CA \$7

Riesling, Chateau Ste Michelle, Columbia Valley, WA \$7

Pinot Grigio, Hogue, Columbia Valley, WA \$8

Sauvignon Blanc, Nobilo, New Zealand, WA \$8

White Zinfandel, Manager's Selection \$5

Champagne, Wyclif Brut, CA \$6

Champagne Split, Segura Viudas, Spain \$9



SALTYS.COM/REDONDO

Bites

"Order 1 or 2 or 100"

Get Grilled or Shucked* \$3 each

Grilled Oysters with Garlic Herb Butter or Fresh Shucked Oysters with Salty's Sauces

Shot or Fried (Willapa Bay Oysters)* \$3 each

Choose Your Poison Oyster Shooter with House-Infused Pepper Vodka or Crispy Fried with Cocktail Sauce

Prime Rib Dip Sliders \$5 each

Brioche Bun, Swiss Cheese, Crispy Shallots, Horsey Mayo, Au Jus

Warm Your Belly Seafood Chowder \$7 cup

Potatoes, Bacon, Clams, Oregon Bay Shrimp, Baby Scallops

Cuckoo for Coco Prawns \$9

Coconut Crusted, Sweet and Sour Thai Chili Sauce

The Tongue Pleaser Caesar Salad \$5

Creamy Dressing, Parmesan and House Croutons

Vancouver Island Clams \$10

Pesto Wine Sauce, Carrots, Celery, Onions

Tubes and Tents Calamari \$8

Smoked Jalapeño Dipping Sauce, House-Pickled Peppers

Beer-Battered Steak Fries \$4

Served with Ketchup and Housemade Ranch Dressing

Tater Tots \$6

Fried and Smothered with Cheddar Cheese and Topped with Jalapeño Peppers

Nibbles

"For You or For the Table"

Crispity Crunchity Fish and Chips \$14

Panko-Breaded Alaskan Cod, Beer-Battered Fries, Salty's Famous Tartar Sauce

Smoked Salmon Plate \$15

Capers, Egg, Sweet Onion, Dill Cream Cheese and Crackers

Gerry's Cheesy Bacon Burger \$12

Ground Sirloin, Kaiser Roll, Red Relish, Bacon, Pickles

Vancouver Island Clam Linguine \$14

Uli's Famous Andouille Sausage, White Cheddar Cheese, Mixed Herbs

Blackened Salmon-Candied Pecan Caesar Salad \$16

Wild Alaskan Salmon, Romaine, Creamy Dressing, Parmesan Cheese, Candied Pecans

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

Daily Happy Specials

Available only in the bar only (while supplies last) and require that you order one alcoholic beverage. Beverage pairing prices are only available when the menu items on this list are ordered. (Sorry, no substitutions, and may not be used with any other discounts, promotions or offers.)

Margarita Mondays

Salty's Select Cadillac Margarita on the rocks, accompanied by ceviche made with bay scallops and bay shrimp, marinated in lime and lemon juice \$8

Fajita Tuesdays

Blackened salmon, flour tortillas, sautéed vegetables, pico, chipotle cream sauce, black beans \$10

Pairing—Corona for only \$2

Wine Wednesdays

Scampi, garlic butter, mushrooms, tomato, scallions, parmesan cheese, garlic baguettes \$10

Pairing—Seasonal Glass of Wine \$4

Thirsty Thursdays

Manila Clams and Maine Lobster baked with Andouille sausage, potatoes, corn on the cob, seasoned broth and crusty bread \$13

Pairing—Seasonal Beer for only \$3

Prime Rib Fridays

Half-pound prime rib cooked to your specifications, garlic-roasted red potatoes, seasonal vegetables, au jus, creamy horseradish \$16

Pairing—Covey Run Cabernet for only \$4

Sexy Saturdays

Dungeness crab legs three ways: steamed and tossed in herb butter, roasted with garlic and chili sauce, and simply chilled and served with cocktail sauce \$17

Pairing—Glass of Bubbly for only \$3

Made-From-Scratch Pizza Sundays

Medium size in two classic styles: pepperoni and cheese or Italian sausage, black olives and green peppers \$8

Pairing—Your Choice of Coors Light, Salty's Amber or Blue Moon Draft for only \$3

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

Please note: We do not accept checks. For groups of 6 or more, we use one check with an 18% gratuity. Not responsible for lost or stolen items.

