

To Start

HOUSE-MADE FOCACCIA

maldon sea salt, butter | 7

CLAMS – Shelton, WA

pesto white wine butter broth, bacon lardons, grilled bread | 25
contains nuts

COCONUT CRUSTED PRAWNS

pineapple chutney, thai chili sauce
3 prawns | 12 6 prawns | 20

CALAMARI

house-pickled peppers, chipotle aioli | 20

CRAB CAKE -Westport, WA

preserved lemon & caper remoulade, frisee | 25

PRAWN COCKTAIL

horseradish cocktail, lemons *gf* | 15

BURRATA BRUSCHETTA

pesto aioli, pomodoriccio tomatoes, saba, arugula,
grilled bread | 22

HOT CRAB, SPINACH AND ARTICHOKE DIP

dungeness and snow crab, artichoke hearts,
spinach, mozzarella, toast points and tortilla chips | 28

*OYSTERS – Pacific Northwest

horseradish cocktail, raspberry mignonette *gf* | 3 each

Soup/Salad

SALTY'S WORLD-FAMOUS SEAFOOD CHOWDER

surf clams, oregon bay shrimp, scallops, washington potatoes,
applewood-smoked bacon | 10/14
+dungeness crab | 10 +oregon bay shrimp | 4

*CLASSIC CAESAR SALAD

garlic dressing, preserved lemon relish, house-made croutons,
parmesan | 12

SLAB SALAD

iceberg lettuce, blue cheese dressing, bacon, olives, tomato,
green onion, house-made croutons | 14

Enhance Your Entrée

GRILLED 8OZ LOBSTER TAIL – Kittery, ME | 45

1LB DUNGENESS CRAB LEGS – Westpoint, WA | 45

Valentine's Specials

♥ CRAB STUFFED STEELHEAD

herbed rice pilaf, fried brussels sprouts, chive beurre blanc | 60

♥ PRAWN SALTIMBOCCA

mozzarella and sage stuffed prawns wrapped in prosciutto over wild
mushroom risotto, blistered tomaotes, sherry cream | 48

♥ FILET AND LOBSTER THERMIDOR

garlic mashed potatoes, green beans | 90

Entrées

GRILLED KING SALMON*

guajillo marinated, chorizo and pepper hash, avocado crema,
tortilla strips *contains pork* | 52

PROSCIUTTO-WRAPPED STURGEON*

roasted garlic mashed potatoes, fried artichokes,
tomato chimichurri | 46

CRAB MAC 'N' CHEESE

dungeness crab, cheesy cream, parmesan breadcrumbs | 38

BEST FRIENDS

seared scallops, cured pork belly, garlic chili drizzle, pomegranate
molasses *contains pork* | 38

GARLIC CHILI PRAWNS AND SCALLOPS – Coast of MA

pork belly fried rice, fresh herb salad, miso vinaigrette,
chili marinated tomatoes | 46

PRAWN PASTA

fresh linguine, chili flake, pancetta, crème fraîche, parmesan | 38
contains pork

ROASTED HARISSA CHICKEN

marinated and roasted bone-in, skin on chicken thighs, potatoes,
artichoke hearts, cauliflower, castelvetro olives, mama lil's peppers,
oregano, parsley, garlic, shallots, chive crema *gf* | 34

*12 OZ NEW YORK – Brandt Ranch, California

crispy fried fingerling potato coins, creamed kale,
bacon lardons, chives | 64

*7 OZ FILET – Certified Angus Beef, NW Region

mashed potatoes, garlicky green beans,
demi-glazed mushrooms *gf* | 66

Sides

FRIED BRUSSELS SPROUTS

house pickled peppers, bacon, parmesan | 10

BUTTERY MUSHROOMS

lemon herb butter, white wine, mushrooms *gf* | 10

CREAMED KALE

parmesan, garlic, shallots, bacon lardons *gf* | 10

Salty's Barrel Aged Series

FEATURING OREGON SPIRIT DISTILLERS

BARREL AGED

RYE MANHATTAN | 20

oregon spirit straight american rye whiskey, sweet vermouth, house bitters blend

Seasonal Favorites

AFTERGLOW | 16

union mezcal, aperol, strega, lime juice, ancho reyes chili liqueur

RUBY SLIPPER | 15

deep eddy grapefruit vodka, st. germaine, cock & bull ginger beer

ONE NIGHT STAND | 17

passionfruit, crater lake habanero vodka, scrappy's fire bitters

LOST IN THE WOODS | 18

freeland forest gin, carpano antica, campari, braulio amaro, clear creek douglas fir brandy

Salty's Classics

MANGO CHILI MARGARITA | 16

batanga reposado tequila, ancho reyes chili liqueur, mango purée, triple sec, house sweet and sour, house chili-lime seasoning rim

NECTARINE MOSCOW MULE | 16

44° north sunnyslope nectarine vodka, lime juice, cock & bull ginger beer, mint

HUCKLEBERRY LEMON DROP | 15

44° north mountain huckleberry vodka, triple sec, lemon juice, house simple syrup, sugar rim

Zero-Proof

CITRUS & HERB | 8

fresh grapefruit juice, lemon juice, basil, ginger beer, simple syrup

PEACHY KEEN | 8

peach puree, lemonade, sprite, fresh mint

BOTANICAL SPRITZ | 10

wilderton citrus aperitivo, seedlip spice 94 spirit, fresh grapefruit, orange and lemon juice, splash of lemon-lime soda

TALL HANDSOME STRANGER | 10

ish zero-proof jamaican "rum", raspberry, lime juice, cock & bull ginger beer

PALOOKA | 10

ish zero-proof "gin", mint, lime juice, soda water

White Wine

SPARKLING

Valdo, "Marca Oro", NV Prosecco Veneto, Italy, 187ml | 12
lemon, melon, tart apple, stone

Treveri Blanc de Blanc,

Washington | 12/46
green apple, pear, brioche, spice

SPARKLING ROSÉ

Cleto Chiarli NV, Italy | 12/46
tangy, watermelon, lemon, pastry cream

ROSÉ

Château de Campuget, France | 11/42
raspberries, strawberries, refreshing acidity

RIESLING

Schmitt Söhne

Rheinhessen, Germany | 12/46
peach & apple aromas, crisp, lightly fruity

PINOT BLANC

Anne Amie "Enchanté", Oregon | 12/46
white peach, green apple, citrus blossom

SAUVIGNON BLANC

Le Grand Caillou, France | 12/46
citrus, minerals, green apple

PINOT GRIS

Ponzi, Oregon | 12/46
crisp pear, citrus, minerality

CHARDONNAY

Harken Winery, California | 12/46
crème brûlée, buttered toast, pear

Red Wine

PINOT NOIR

Elk Cove "La Sirene", Oregon | 14/54
bright cherry, raspberry, violet, plum, cola

Phelps Creek, Oregon | 16/62

light body, red mountain fruit, spice and subtle oak

MONDEUSSE

Domaine Fabien Trosset, France | 17/66
tart cherries, raspberries, violets, touch of spice

TEMPRANILLO

Torres "Altos Ibericos", Spain | 13/50
plum, cherry jam, tobacco, vanilla

RED BLEND

DAOU "PESSIMIST", California | 13/50
blueberry, cocoa, lilac and anise

CABERNET FRANC

Domaine Laroque, France | 11/42
red berries, vanilla, savory spice, earthy

CABERNET SAUVIGNON

K Vintners, "Substance", Washington | 13/50
black currant, blackberry, cedar, crushed stone

Draft Beer

WIDMER HEFE | 8

PORTLAND, OR 4.9% ABV
clean flavor, citrus and floral aromas

MAC AND JACKS

AFRICAN AMBER | 8

REDMOND, WA 5.8% ABV
floral, hoppy, malty

PFRIEM WEST COAST IPA | 8

HOOD RIVER, OR 6.8% ABV
strawberries, marshmallow, peach tea, pine

STORMBREAKER SB LITE | 7

PORTLAND, OR 4.3% ABV
refreshing, light and crisp

ROTATING TAPS:

FORT GEORGE CITY OF DREAMS

HAZY PALE ALE | 8

ASTORIA, OR 5.5% ABV
juicy, tropical

CIDER | 8

ask your server for our current selection

Bottled Beers

BUD LIGHT | 6

COORS LIGHT | 6

MICHELOB ULTRA | 6

CORONA | 7

BLUE MOON BELGIAN WHITE | 7

BLACK BUTTE PORTER | 7

STELLA ARTOIS | 7

LAGUNITAS IPNA

NON-ALCOHOLIC IPA | 7

BEST DAY BREWING ELECTRO-LIME

NON-ALCOHOLIC CERVEZA | 7

Maui Brewing Company Hard Seltzers

POG (passionfruit, orange, guava),

HIBISCUS LIME | 6
5% ABV



WE BELIEVE IN THE TOTAL GUEST EXPERIENCE

MENU PRESENTED BY EXECUTIVE CHEF

JOSH THORBURN AND HIS ASTONISHING CREW

#saltysonthecolumbiapdx • @saltysseafood

gf - Gluten Free | wi-fi: Salty's_Seafood

A 20% gratuity will be added to parties of 8 or more. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of foodborne illness, especially if you have certain medical conditions.

FEBRUARY 13TH, 2026