



To Start

HOUSE-MADE FOCACCIA

maldon sea salt, butter | 6

CLAMS – Shelton, WA

pesto white wine butter broth,
bacon lardons, grilled bread | 24
contains nuts

COCONUT CRUSTED

PRAWNS

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

CALAMARI – Monterey Bay, CA

house-pickled peppers, chipotle aioli | 20

CRAB CAKE -Westport, WA

preserved lemon & caper remoulade, frisee | 24

PRAWN COCKTAIL

horseradish cocktail, lemons *gf* | 15

HOT CRAB, SPINACH AND ARTICHOKE DIP

dungeness, king and snow crab, artichoke hearts,
spinach, mozzarella, toast points and tortilla chips | 24

*CHILLED SEAFOOD PLATTER

dungeness crab, poached prawns, steelhead Lox, bay shrimp,
oysters, cocktail sauce, raspberry mignonette, grilled bread, lemons,
herbed cream cheese, pickled red onion and capers | 100

OYSTERS ROCKEFELLER – Pacific Northwest

6 oysters on the half shell topped with cream, pernod, spinach,
bacon, parmesan and breadcrumbs | 24

*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

Sides

GARLIC GREEN BEANS *gf* | 9

bacon lardons

CRISPY FINGERLING POTATOES

crispy fingerlings, truffle aioli, parmesan, chives | 12

BUTTERY MUSHROOMS

lemon herb butter, white wine, mushrooms *gf* | 9

CRISPY POLENTA CAKES

romesco sauce | 12



Chef's Custom Creations

CRAB STUFFED SHELLS AND

PROSCIUTTO WRAPPED PRAWNS

dijon cream sauce, fried brussels sprouts | 48

KING SALMON "OSCAR-STYLE"

dungeness crab, silky sauce bernaise with herbed basmati rice
and fried brussels | 68

FILET AND LOBSTER THERMIDOR

7oz filet grilled and topped with creamy lobster thermidor,
garlic mashed potatoes, roasted green beans | 88

Entrées

*GRILLED KING SALMON – Columbia River, OR

crispy herbed polenta cake, romesco sauce, watercress
and pickled red onion tossed in citrus vinaigrette | 50

GARLIC CHILI PRAWNS AND SCALLOPS – Coast of MA

pork belly fried rice, fresh herb salad, miso vinaigrette | 42

SEAFOOD CIOPPINO

salmon, cod, manila clams, prawns, calamari, grilled sourdough | 46
+add 2oz of dungeness crab | 20

*SMOKED COLUMBIA RIVER STEELHEAD – Grand Coulee, WA

four cheese ravioli, brown butter sauce, mushrooms, bacon
lardons, mama lil's peppers butternut squash puree, fried sage | 42

BEST FRIENDS

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

PROSCIUTTO WRAPPED MAHI MAHI

forest mushroom risotto, creamy marsala reduction,
blistered cherry tomatoes *gf* | 42

LOBSTER AND PRAWN BUCATINI

vanilla champagne cream sauce, parmesan, chili flake,
green onion | 46

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* | 32

*12 OZ NEW YORK – Okanogan County, WA

garlic green beans, crispy fingerling potatoes,
buttery forest mushrooms | 64

*7 OZ FILET – Certified Angus Beef, NW Region

mashed potatoes, sauteed spinach, roasted bone marrow,
celery leaf in mama lil's and mustard seed vinaigrette *gf* | 66

Enhance Your Entrée

GRILLED 8OZ LOBSTER TAIL – Kittery, ME | 45

1LB DUNGENESS CRAB LEGS – Westport, WA | 40



Salty's Classics

PORTLANDER | 18

oregon spirit bourbon, sweet vermouth, bing cherry juice, cointreau

MANGO CHILI MARGARITA | 14

batanga reposado tequila, ancho Reyes chili liqueur, mango purée, triple sec, house sweet and sour, tajin rim

NECTARINE MOSCOW MULE | 14

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

HUCKLEBERRY LEMON DROP | 14

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

Seasonal Favorites

SANDÍA LOCA MEZCALITA | 15

montelobos espadín mezcal, combier pasteque watermelon liqueur, lime juice, agave, tajin rim

THE AVIATION | 15

empress 1908 gin, crème de violette, luxardo maraschino originale, lemon juice, *shaken and served tableside*

VANILLA SKIES | 14

absolut vanilla vodka, disaronno amaretto, oregon chai tea oat milk latte, nutmeg, cinnamon, served hot

BLOOD ORANGE

MOSCOW MULE | 14

timberline vodka, blood orange puree, lime juice, house simple syrup, cock & bull ginger beer

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

Celebration Selections

P.S. I LOVE YOU | 14

lewis & clark gin, lemon juice, raspberry puree, wycliff brut

SPILL YOUR HEART OUT | 14

lunazul tequila blanco, pama pomegranate liqueur, house sweet & sour, sugar rim

CUPID'S ARROW | 14

absolut vanilla vodka, bailey's irish cream, crème de cacao, strawberry puree, cream

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

A to Z Bubbles, Oregon | 11/42
strawberry, raspberry, watermelon, cherry, white peach, nectarine, white flowers

ROSÉ

Soter "North Valley"
Rosé of Pinot Noir, Oregon | 12/46
wild strawberry, rose petals, grapefruit

RIESLING

Willamette Valley, Oregon | 11/42
peach, tangerine, pear and honeysuckle

SAUVIGNON BLANC

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

PINOT GRIS

Chemistry, Oregon | 12/46
crisp pear, lemon, orange zest

CHARDONNAY

Chehalem, Oregon | 11/42
white flower, honeysuckle, lychee, citrus zest

Parducci, "Small Lot", California | 12/46

citrusy tangerine, peach, vanilla

Red Wine

PINOT NOIR

Yamhill Valley Estate, Oregon | 13/50
black currant, black cherry, cocoa

Phelps Creek, Oregon | 16/62

light body, red mountain fruit, spice and subtle oak

MERLOT

Drumheller, Washington | 10/38
blueberry, subtle spice, rose petals, cocoa

RHONE RED BLEND

Famille Perrin, France | 11/42
crushed strawberries, tapenade, tobacco

MALBEC

Killka, Argentina | 11/42
black cherries, dark fruit and flowers

ZINFANDEL

Edmeades, California | 12/46
blackberries, black currants, dried sage

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

ECLIPTIC PHASER HAZY IPA | 8

PORTLAND, OR 6.5% ABV
soft, fruity hops, juicy

BONEYARD RPM IPA | 8

BEND, OR 6.5% ABV
6 different NW hops, hop aggressive, complex malts, balanced IPA

10 BARREL PUB BEER LAGER | 7

BEND, OR 5.0% ABV
refreshing, light and crisp

ROTATING TAPS:

STONE BREWING XOCOVEZA

IMPERIAL STOUT | 8

ESCONDIDO, CA 8.1% ABV
mexican hot chocolate inspired

SCHILLING EXCELSIOR

IMPERIAL APPLE PIE | 8

SEATTLE, WA 8.4% ABV
baked apple pie

Bottled Beers

BUD LIGHT | 6

COORS LIGHT | 6

MICHELOB ULTRA | 6

CORONA | 7

BLUE MOON BELGIAN WHITE | 7

STELLA ARTOIS | 7

HOP VALLEY

FRESH BAKED PORTER | 7

LAGUNITAS IPNA

NON-ALCOHOLIC IPA | 7

White Claw

Spiked Seltzers

BLACK CHERRY OR MANGO | 6

Zero-Proof

SPARKLING TROPICAL CIDER | 7

peach puree, pineapple juice, sparkling cider

CRANBERRY LIMEADE SPRITZ | 7

cranberry juice, lime juice, house simple syrup, seltzer

RASPBERRY CUCUMBER MULE | 7

mint, lime juice, raspberry puree, cucumbers, cock & bull ginger beer

Salty's

Dessert

 Suggested Wine Pairing

EARL GRAY SPONGE CAKE ROULADE 14

passion fruit curd, garnished with an italian merigue, anglaise and raspberry compote

 Chateau Laribotte Sauternes

WHITE CHOCOLATE MOUSSE CAKE 11

raspberry coulis

 Keeler Vineyard, "Gabriela", Port of Pinot Noir

CRÈME BRÛLÉE 10

cookie and fresh berries

 Elk Cove "Ultima"

CHOCOLATE PEANUT BUTTER PIE 13

chocolate oreo crust, peanut butter mousse, chocolate ganache, topped with whipped cream and chocolate sauce

 Taylor Fladgate 20yr Port

BAKED ALASKA 14

chocolate sponge cake, raspberry sauce, chocolate ice cream, meringue, crème anglaise, flambéed tableside

 Croft Tawny Port

HONEY CAKE 14

honey cake filled with custard, topped with graham cracker crumbs, honeycomb, served with sour cream whipped cream

 Royal Tokaji Late Harvest Tokaj

ICE CREAM OR SORBET 9

Drinkable Desserts

SALTED CARAMEL CHOCOLATE MARTINI 14

crown royal salted caramel whisky, mozart dark chocolate liqueur, bailey's irish cream, disaronno amaretto

SPANISH COFFEE 13

151 rum, kahlua, triple sec, coffee, whipped cream

SALTY'S PERFECT ESPRESSO MARTINI 15

absolut vanilla vodka, baileys, frangelico, kahlua, caffè d'arte espresso

Port/Dessert Wine

3oz pour

CROFT TAWNY PORT 9

TAYLOR FLADGATE 20YR PORT 13

ROYAL TOKAJI LATE HARVEST TOKAJ 11

ELK COVE "ULTIMA" 11

2018 CHATEAU LARIBOTTE SAUTERNES 15

KEELER VINEYARD, "GABRIELA", PORT OF PINOT NOIR 20

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2018 CHATEAU LARIBOTTE SAUTERNES 15

KEELER VINEYARD, "GABRIELA", PORT OF PINOT NOIR 20

Salty's Spirits

VODKA

Monopolowa.....	\$9 (potato)
Absolut	\$10
Stoli	\$10
Tito's.....	\$12
Crater Lake Pepper* ..	\$10 (local)
Timberline	\$11 (local)
Ketel 1.....	\$12
Grey Goose	\$13
Belvedere*	\$13
Flavors:	
Absolut Vanilla & Citron	\$10
44 North Huckleberry.....	\$12

GIN:

Beefeater.....	\$10
Bombay Dry.....	\$10
Tanqueray.....	\$10
Aria*.....	\$12 (local)
Bombay Blue Saphire.....	\$12
Hendricks *.....	\$13

TEQUILA:

Blanco/Silver:

Olmecca.....	\$11
El Tesoro	\$15
Patron	\$18

Reposado:

Olmecca Altos.....	\$11
Espolon.....	\$11
El Tesoro*	\$18

Anejo:

Olmecca Altos.....	\$11
El Tesoro	\$24
Don Julio	\$18
Don Julio 1942*.....	\$40
Montelobos Mezcal.....	\$14

WHISKEY:

Jack Daniels.....	\$9
Seagrams 7.....	\$8
Seagrams VO.....	\$9
Crown Royal.....	\$10
McCarthys*.....	\$16 (local)
Pendleton.....	\$13

IRISH WHISKEY

Bushmills.....	\$10
Jameson.....	\$11
Teelings.....	\$14

RUM

Bacardi Añejo Cuatro	\$9
Captain Morgans.....	\$10
Diplomatico	
Exclusiva 12yr.....	\$13
Ron Zacapa Solera 23.....	\$15
Bacardi Superior	\$10
Myers.....	\$9
Bacardi Coco	\$9

RYE

Crater Lake Rye (local).....	\$11
High West Double	\$14
Sazerac	\$12
Pendleton 1910 (local)	\$14

BLENDED SCOTCH

Dewars	\$9
Johnny Walker Red.....	\$9
Chivas Regal 12yr.....	\$13
Johnny Walker Black.....	\$12

SINGLE MALT SCOTCH:

Glenlivet 12yr.....	\$19
Glenfiddich 12yr.....	\$17
Laphroaig 10yr.....	\$20
Macallan 12yr	\$30
Balvenie 12yr*	\$22
Oban 14yr	\$28
Lagavulin 16yr.....	\$30
Glenmorangie 18yr*.....	\$30

BOURBON:

Buffalo Trace.....	\$11
Wild Turkey	\$9
Burnside Oregon Oak\$12 (local)	
Makers Mark.....	\$11
Knob Creek	\$13
Woodford Reserve	\$12
High West	
American Prarie	\$14
Oregon Spirit *	\$18 (local)
Makers 46*.....	\$13
Woodinville*.....	\$14 (local)
Basil Hayden's.....	\$16
Baker's *	\$20
Booker's	\$28
Blantons.....	\$22

COGNAC:

Hennessy VS.....	\$15
Remy Martin VSOP.....	\$18
Hennessy VSOP.....	\$20
Remy Martin XO	\$50

*Bartender's pick

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