

Salty's®

hot starters

ESSENTIAL BAKING COMPANY BREAD BASKET

black lava salt butter, seasoned olive oil | 5

HARISSA CLAMS AND MUSSELS

smoked tomato, leek, fennel, sweet vermouth, 'nduja toast | 20

COCONUT CRUSTED PRAWNS

pineapple chutney, thai chili sauce | 9

DUNGENESS CRAB CAKE

preserved lemon and caper remoulade, frisee | 22

FRIED MONTEREY BAY CALAMARI

house-pickled peppers, chipotle aioli | 13

SALTY'S TRIO

dungeness crab cake, coconut prawns, calamari | 36

cold starters

OYSTERS ON THE HALF SHELL

raspberry pink peppercorn mignonette and lemon 2.25
(ask your server for selections and pricing)*

ALKI HANA SUSHI ROLL

spicy alaskan snow crab, hana, asparagus, daikon sprouts,
gerard and dominique lox, garlic sauce, tobiko | 19

CHILLED SEAFOOD SAMPLER

maine lobster tail, prawn cocktail, diver scallop crudo,
oysters, dungeness crab | 75

CHIPS AND DIP

ossetra caviar, crème fraiche, gaufrette potatoes | 38

soups / salads

SALTY'S WORLD-FAMOUS SEAFOOD CHOWDER

surf clams, oregon bay shrimp, scallops, washington
potatoes, applewood smoked bacon | 9/11
+add dungeness crab 9

BABY ROMAINE CAESAR SALAD

traditional caesar dressing, preserved lemon, hand torn
croutons, pecorino toscano | 13
+dungeness crab 9
+oregon bay shrimp 5

PETITE AUTUMN GREENS

chevre croquettes, roasted candy cane beets, pomegranate
seeds, lavender honey, banyuls vinaigrette | 11

seafood entrees

SEAFOOD CIOPPINO

salmon, cod, manila clams, mussels, scallop, prawns, dungeness
crab, grilled sourdough | 50

PAN SEARED SCALLOPS

crispy polenta, chorizo romesco, butternut squash soubise,
creamed spinach | 48

WOOD OVEN ROASTED BLACK COD

chili miso glaze, marinated king oyster mushroom and edamame,
kimchi rice cake | 53

14OZ LOBSTER TAIL

butter braised and grilled, risotto, gremolata, asparagus | 70

GRILLED ORA KING SALMON

apple-wood smoked, butternut squash puree, masala
cauliflower, roasted fingerlings, saba | 46

GRILLED SWORDFISH

caper, tomato and sicilian olive salsa, golden raisin and
almond studded rice, agrodolce | 42

CRAB STUFFED STEELHEAD

saffron risotto, frisee and herb salad, banyuls vinaigrette | 46

GRILLED AHI STEAK

togarashi, smoked shiitake sesame rice, baby bok choy,
yuzu crema | 49

PROSCIUTTO WRAPPED CHILEAN SEA BASS

herbed risotto, watercress, roasted forest mushrooms,
blistered tomatoes, saba | 56



boil style: fingerling potatoes, andouille,
rainbow carrots
(simple prep available) GF

COLOSSAL KING CRAB LEG | 76

2LB LIVE LOBSTER | 95

2LB LIVE DUNGENESS CRAB | 89

meat entrees

SURF AND TURF

5oz filet, half grilled lobster tail, whipped potatoes, prosciutto
wrapped asparagus | 77

12OZ NEW YORK

creamy mashed potatoes, pt. reyes blue cheese, green
peppercorn demi* | 66

7OZ FILET MIGNON

Double R Signature
roasted bone marrow, creamed spinach, hand cut "jojo's" | 62

16OZ CHATEAUBRIAND

crab butter, celeriac puree, grilled asparagus,
sauce bearnaise | 140

ROASTED JIDORI CHICKEN

gnocchi, butternut cream sauce, pea shoots,
artichoke caper vinaigrette | 34

red

SYRAH, THE JACK | 10/35
2016 Columbia Valley, Washington

CABERNET SAUVIGNON, COCOBOLO | 10/35
2015 Columbia Valley, Washington

MERLOT, COLUMBIA | 9/29
2016 Columbia Valley, Washington

MALBEC, TERRAZAS RESERVA | 9/29
2016 Argentina

PINOT NOIR, SIDURI | 14/46
2016 Willamette Valley, Oregon

PINOT NOIR, AUSTERITY | 10/35
2014 Santa Lucia, California

BLEND, BETZ, FRANGIN | 15/59
2014 Columbia Valley, Washington

draft beer

REUBEN'S HAZELICIOUS IPA

BODHIZAF A IPA - floral, citrus and mandarin

MANNY'S PALE ALE - crisp, clean and smooth with hints of citrus and fruit

SALMON AMBER (RED HOOK ESB) - caramel malt completed by spicy citrusy hops

BUD LIGHT - light body, clean flavor

MAC & JACK'S AFRICAN AMBER - floral hoppy taste with well rounded malty middle

TRICKSTER IPA - grapefruit, grassy, oranges and dusty caramel

BLUE MOON BELGIAN WHITE - zesty orange with a light spicy wheat

RAINIER LAGER - slightly malty over a light fruity background spiced with chinook hops

STELLA ARTOIS - saaz hops persistent and aromatic finish of spices

GUINNESS STOUT - hint of roasted barley, breeze of hops with bittersweet finish

SEASONAL SELECTION

cider

STELLA CIDER | 5 GL

FINN RIVER, BLACK CURRANT | 8 GL

alcohol-free

SPARKLING APPLE PIE | 6.25
sparkling cider, apple juice, spiced simple syrup, cranberry

FANTASY LEMONADE | 6.25
your choice: kiwi, strawberry, mango, peach

TROPICAL ICED TEA | 5.25
lemonade, cranberry, iced tea, tropical tweak

DRY SODA | 6
cucumber or rainier cherry

VOSS STILL | 4 SPARKLING | 4

THOMAS KEMPER ROOT BEER | 5.25

GOSLINGS GINGER BEER | 6.25

white

BRUT, STE MICHELLE | 9/32
Columbia Valley, Washington

CHARDONNAY, COPAIN | 12/39
2015 Anderson Valley, California

CHARDONNAY, PRESCRIPTION | 13/42
2016 Lodi, California

SAUVIGNON BLANC, CROWDED HOUSE | 10/35
2017 Marlborough, New Zealand

RIESLING, LATAH CREEK | 9/29
2017 Ancient Lakes, Washington

PINOT GRIS, PHOTO BOMB | 10/35
2017 Columbia Valley, Washington

PROSECCO, VANDORI | 8/27
Italy

ROSÉ, COPAIN | 10/35
2017 Anderson Valley, California

champagne

POMMERY BRUT ROYAL 14/58
Reims, France

MOET ROSE IMPERIAL 17/76
Epernay, France

cocktails

APEROL SPLASH | 11
aperol, prosecco, soda

PEAR-GINGER MARTINI | 12
absolut pears vodka, domaine de canton ginger liqueur,
fresh lemon juice

EFFEN FLAVORED MULE | 11.5
your choice: raspberry, green apple OR blood orange vodka,
lime, ginger beer, mint

HARVEST SOUR | 11.5
evan williams, stella cidre, cranberry, lemon, spiced
simple syrup, ginger beer

BERRY BEST COSMO | 11
new amsterdam berry vodka, lime, cranberry, framboise float

ESPRESSO MARTINI | 13
grey goose vanille vodka, kahlua, espresso

THE OMG | 12.50
deep eddy ruby grapefruit vodka, st. germain elderflower liqueur,
champagne, fresh grapefruit juice, on ice

HUCKLEBERRY LEMON DROP | 11
360° mt. huckleberry vodka, triple sec, fresh lemon juice, sugared rim

SPARKLING MAI TAI | 10
cruzan rum, champagne, pineapple, orange & lime juices,
orgeat syrup, on ice

KNOB CREEK BERRY OLD FASHIONED | 14
knob creek single barrel bourbon, lambic framboise, soda, bitters

MIDNIGHT MANHATTAN | 13
maker's mark, montenegro amaro, bitters

MANGO HABANERO MARGARITA | 12
habanero infused luna azul tequila, triple sec, mango, lemon and lime

REDEMPTION RYE OLD FASHIONED | 13
redemption rye, sweet vermouth, bitters, soda

CUCUMBER-BASIL GIMLET | 13
nolet's gin, lime juice, cucumber, basil, soda

POMEGRANATE MARGARITA | 12
luna azul, tequila, lime, orange, pomegranate juice