



COLUMBIA RIVER | LUNCH

Executive Chef Josh Gibler, Executive Chef Josh Thorburn and their Team
Salty's Classics | GF - Gluten Free

soup | salads

SALTY'S SEAFOOD CHOWDER
surf clams, oregon bay shrimp, scallops, washington potatoes, applewood smoked bacon
cup 8.5 / bowl 10.5

+dungeness crab 7

WARM SEAFOOD SALAD GF
steelhead, cod, prawns, artichoke hearts, castelvetrano olives, tomatoes, mama lil's peppers, pecorino romano cheese, grilled romaine 19

CRAB AND SHRIMP LOUIE
baby iceberg lettuce, asparagus, cucumber, egg, black olives, grape tomatoes, croutons, louie dressing 17/23

+make it all crab 21/29

***SIRLOIN STEAK SALAD GF**
boston lettuce, grape tomato, hard-boiled egg, banyuls vinaigrette, mama lil's peppers, parmesan 20

HARVEST SALAD
honey-thyme vinaigrette baby kale, local pears, blue cheese, marcona almonds 12

CLASSIC CAESAR
brioche croutons, traditional caesar dressing, parmigiano-reggiano 10

+dungeness crab 7

+oregon bay shrimp 3.5

+grilled chicken breast 7.5

sandwiches

choose your side

GERRY'S FAVORITE TUNA MELT
nine-grain bread, crisp bacon, tillamook cheddar, tomatoes 18

OPEN-FACED DUNGENESS CRAB MELT
sourdough, vine-ripened tomatoes, white cheddar mornay 24

HOUSE MADE REUBEN
corned beef, swiss cheese, russian dressing, sauerkraut, russian rye 14

***WAGYU BURGER**
brioche bun, tillamook cheddar, bacon, vine-ripened tomato, butter lettuce, wickles pickles 18

ALASKAN TRUE COD BURGER
panko-breaded true cod, butter lettuce, house tartar, sweet and spicy pickles 16

choose your side

sides

à la carte pricing available

SIDE SALAD
choice of ranch, blue cheese, citrus vinaigrette or louie dressing

SIDE CAESAR
croutons, caesar dressing, parmigiano-reggiano

PASTA SALAD
celery, grape tomatoes, olives, parmesan cheese

STEAK FRIES
served with ketchup

FRESH SEASONAL FRUIT GF

seafood

small bites

SALTY'S SEAFOOD TRIO
(serves 2-4)
coconut prawns, calamari, crab cake 32

COCONUT PRAWNS 10/18
FRIED CALAMARI 13
CRAB CAKE 17

HARISSA CLAMS & MUSSELS
smoked tomato, leek, fennel, sweet vermouth, pork 'nduja toast 18

***OYSTERS ON THE HALF SHELL GF**
horseradish cocktail, raspberry mignonette

DUNGENESS CRAB COCKTAIL GF
horseradish cocktail, lemons 19

PRAWN COCKTAIL GF
horseradish cocktail, lemons 15

BEST FRIENDS
seared scallops, cured pork belly, pomegranate molasses, chili garlic drizzle 34

entrees

FISH AND CHIPS
kodiak island cod, steak fries, house tarter 18

BAKED OYSTERS "JOSH-A-FELLER"
spinach, marsala, soppressata, garlic cream, parmesan breadcrumbs 22

JUMBO PRAWN PASTA
salsa verde marinated grilled prawns, roasted pepper and san marzano creamy tomato sauce, fried garlic, herb oil 28

SMOKED STEELHEAD
beet-brined, roasted squash hash, apple sauerkraut arugula salad, grain mustard beurre blanc 28

OREGON ROCKFISH AND CRAB
white rice, tomato étouffée, herbed dungeness crab gremolata 38

combos

BLACKENED STEELHEAD CAESAR + CHOWDER
large caesar salad with candied pecans and a cup of seafood chowder 22

PRIME RIB SLIDERS + FRIES + CAESAR
prime rib sliders, caramelized onions, swiss cheese, horseradish mayonnaise served with beer battered fries 21

CRAB MAC 'N CHEESE + CAESAR
dungeness crab, campanelle pasta, cheesy cream, topped with parmesan bread crumbs and served with a caesar salad 23

tacos

BLACKENED COD TACOS
white corn tortillas, napa slaw, chipotle aioli, cotija cheese, pico de gallo, served with tortilla chips 16

ACHIOTE STEAK TACOS
white corn tortillas, napa slaw, chipotle aioli, cotija cheese, pico de gallo, served with tortilla chips 18

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of foodborne illness, especially if you have certain medical conditions.
November 30, 2017



red

PINOT NOIR 12/46

A to Z, Oregon

PINOT NOIR 13/50

Coelho, Oregon

PINOT NOIR 14/54

WillaKenzie Estate, Oregon

MERLOT 8/30

Domino, California

WINEMAKERS RED 9/34

Maryhill, Washington

MALBEC 8/30

Ique, Argentina

SYRAH 10/38

Waterbrook, Washington

ZINFANDEL 10/38

Candor, California

CABERNET SAUVIGNON 13/50

Double Canyon Columbia Valley, Washington

CABERNET SAUVIGNON 15/58

Oberon Napa County, California

OREGON PINOT NOIR FLIGHT 15

A to Z, Coelho, WillaKenzie

SALTY'S CELEBRATED PICK (PRICED DAILY)

white

PROSECCO 8

Lamarca Veneto, Italy (split)

SPARKLING 8

Domaine Chandon Brut, California (split)

WHITE ZINFANDEL 6/22

Beringer, California

ROSÉ 10/38

Love Drunk Dundee, Oregon

RIESLING 8/30

Dr. L by Dr. Loosen, Germany

SAUVIGNON BLANC 9/34

Starborough, New Zealand

PINOT GRIS 10/38

Jovino by Dobbles, Oregon

CHARDONNAY 10/38

North by Northwest, Washington

CHARDONNAY 13/50

LaCrema, California

SALTY'S CELEBRATED PICK (PRICED DAILY)

signature cocktails

SALTY'S SANGRIA | 11

korbel brandy, peach purée, fresh citrus, simple syrup - choose: red or white wine

HUCKLEBERRY LEMONDROP | 12

44° north mountain huckleberry vodka, cointreau, fresh lemon juice, simple syrup, sugared rim, up

NECTARINE MOSCOW MULE | 12

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

MANGO CHILI MARGARITA | 12

olmeca altos anejo tequila, ancho reyes, mango purée, triple sec, fresh lemon and lime juice

PORTLANDER | 11

barrel hitch whiskey, bing cherry juice, noilly prat vermouth, cointreau, up

THE BOURBON FLIGHT | 18

bakers, basil hayden's, makers 46

craft martinis

PORTLAND POMEGRANATE | 12

portland potato vodka, pama pomegranate liqueur, cranberry juice

GRAPEFRUIT AND HERB | 12

grapefruit infused vodka, st.germain, grapefruit juice

BLACK AND BLUE | 12

black pepper infused vodka, blue cheese olives

classics with local spirits

SAZERAC | 13

crater lake whiskey, peychaud's and angostura bitters, sugar cube, haint absinthe rinse

GIN GIMLET | 13

aria gin, lime juice, simple syrup

OLD FASHIONED | 13

burnside oregon oaked bourbon, sugar cube, angostura bitters, soda, bing cherry, orange

draft beer

Widmer Hefeweizen

Mac and Jacks African Amber Ale

Boneyard RPM IPA

Ask about our 3 Rotating Taps

bottled beers

2012 Widmer Brrbon, 22oz

Bud & Bud Light

Corona

Coors Light

Michelob Ultra

Blue Moon Belgian White

Heineken

Stella Artois

Black Butte Porter

Guinness (can)

Square Mile Hard Apple Cider

No-Alcohol Beck's