



ON THE COLUMBIA RIVER
LUNCH MENU

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 toscano cheese, grilled romaine 19

CRAB AND SHRIMP LOUIE
iceberg lettuce, green beans, cucumber, egg, avocado, 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, balsamic vinaigrette, mama lil's peppers, parmesan 20

HARVEST SALAD GF
mixed greens, shaved winter vegetables, pomegranate vinaigrette, smoked mozzarella | 12

CLASSIC CAESAR
brioche croutons, traditional caesar dressing, pecorino toscano 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, mayonnaise, caramelized onions, tillamook cheddar, bacon, vine-ripened tomato, butter lettuce, sweet and spicy pickles 18

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

sides

à la carte pricing available

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

SIDE CAESAR
croutons, caesar dressing, pecorino toscano

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

CLAMS & MUSSELS
pesto white wine butter broth, bacon lardons 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

entrees

ROCKFISH GF
soy vermicelli noodles, dungeness crab dashi broth, brussels sprouts kimchi 30

FISH 'N' CHIPS
kodiak island cod, steak fries, house tarter 18

SMOKED STEELHEAD
chili squash gnocchi, blood orange balsamic glaze, fried kale, citrus marinated squash 28

GARLIC CHILI PRAWNS
tomato, cilantro, lime, crushed avocado, grilled bread 26

winter features

SLOW ROASTED PRIME RIB
whipped potatoes, green beans, roasted forest mushrooms, fresh grated horseradish, au jus 42

SEAFOOD CIOPPINO
salmon, cod, manila clams, scallops mussels, prawns, dungeness crab, grilled sourdough 48

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, cheesy cream, topped with parmesan bread crumbs and served with a caesar salad 23

tacos

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

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

Presented by Executive Chef Josh Thorburn and His Team

- Salty's Classics | GF - Gluten Free | December 6th, 2018

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

M A G I C A L
MARCH OF THE NUTCRACKERS

signature cocktails

NECTARINE MOSCOW MULE | 12
44° north nectarine vodka, lime,
cock & bull ginger beer, fresh mint

BING CHERRY AGAVE SOUR | 12
sombra mezcal, sauza 100% agave
blanco tequila, agave nectar, sour mix,
bing cherry juice

HARVEST MANHATTAN | 11
stillhouse apple crisp whiskey, tuaca
buffalo trace bourbon, angostora bitters

MANGO CHILI MARGARITA | 12
olmeca altos reposado tequila,
ancho reyes, mango purée, triple sec,
fresh lemon and lime juice

BEE'S IN A BARRELL | 11
big gin bourbon barrell aged,
limoncello, honey syrup, lemon juice

AZTEC SAZERAC | 13
crater lake rye whiskey, aztec chocolate
bitters, sugar cube, haint absinthe rinse

MAPLE OLD FASHIONED | 12
buffalo trace bourbon, maple syrup,
orange, cherry, soda water

HUCKLEBERRY LEMONDROP | 12
44° north mountain huckleberry vodka,
cointreau, fresh lemon juice, simple syrup,
sugared rim

PASTEL MARTINI | 12
lillet, st. germain, grey goose vodka,
lemon juice, simple syrup

PORTLANDER | 11
burnside oregon oaked bourbon,
bing cherry juice, sweet vermouth,
cointreau

mocktails

SMOKED TEA VANILLA MULE | 6
smoked tea vanilla syrup,
n/a ginger beer, mint, copper mug

CRANBERRY GINGER LIMEADE | 6
cranberry juice, ginger puree,
lime juice, soda water

VIRGIN PALOMA | 6
lime juice, agave syrup, grapefruit juice,
soda water, salted rim

red

PINOT NOIR 11/42
Coelho, Oregon

PINOT NOIR 13/50
Stoller, Oregon

PINOT NOIR 17/66
Gran Moraine, Oregon

MERLOT 8/30
Drumheller, Washington

UPSHOT RED BLEND 12/46
Rodney Strong, California

MALBEC 8/30
Ique, Argentina

ZINFANDEL 10/38
Candor, California

CABERNET SAUVIGNON 11/42
Seven Falls, Washington

CABERNET SAUVIGNON 15/58
Oberon Napa County, California

OREGON PINOT NOIR FLIGHT 15
Coelho, Stoller, WillaKenzie

SALTY'S CELEBRATED PICK 9

white

PROSECCO 10
Lamarca Veneto, Italy (split)

SPARKLING 10
Domaine Chandon Brut,
California (split)

WHITE ZINFANDEL 6/22
Beringer, California

ROSÉ 9/34
Wine by Joe, Oregon

RIESLING 8/30
Dr. L by Dr. Loosen, Germany

SAUVIGNON BLANC 9/34
Starborough, New Zealand

PINOT GRIS 10/38
Duck Pond, Oregon

CHARDONNAY 10/38
Three Rivers, Washington

CHARDONNAY 13/50
Davis Bynum, California

SALTY'S CELEBRATED PICK 9

draft beer

WIDMER HEFEWEIZEN | 6.5
Portland, OR 4.9% ABV

MAC AND JACKS
AFRICAN AMBER ALE | 6.5
Redmond, WA, 5.8% ABV

BONEYARD RPM IPA | 6.5
Bend, OR, 6.45% ABV

BACKWOODS
PECAN PIE PORTER | 6.5
Carson, WA, 5.9% ABV

TERMINAL GRAVITY
LANDMARK LAGER | 6.5
Enterprise, OR, 4.6% ABV

pFRIEM BLOND IPA | 6.5
Hood River, OR, 6.2% ABV

bottled beers

BUD & BUD LIGHT | 3.5

COORS LIGHT | 3.5

MICHELOB ULTRA | 3.5

CORONA | 4.5

BLUE MOON

BELGIAN WHITE | 4.5

HEINEKEN | 4.5

STELLA ARTOIS | 5.5

BLACK BUTTE PORTER | 5

GUINNESS (CAN) | 5.5

SQUARE MILE

HARD APPLE CIDER | 5.5

NO-ALCOHOL BECK'S | 4

SPECIAL SELECTION:

GOOSE ISLAND BOURBON
COUNTY STOUT | 23
Chicago, IL, 14.7% ABV

n/a beverages

FANTASY LEMONADE
OR ICED TEA | 4
strawberry, raspberry, mango, peach

FOUNTAIN SODAS | 2.75
coke, diet coke, mr. pibb, sprite,
rootbeer, gingerale (free refills)

FRESH BREWED
ICE TEA | 2.75

CAFE D'ARTE COFFEE
AND ESPRESSO | 3/3
regular, decaf, latte, cappuccino

S.PELLEGRINO | 3.75
bottled sparkling



Salty's