## Lunch Menu

**Presented by Executive Chef Josh Thorburn and His Team**

**- Salty’s Classics**  
**- GF - Gluten Free**  
**July 18th, 2019**

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

### Starters

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Clams &amp; Mussels</strong> – Vancouver Island, B.C.</td>
<td>Pesto white wine butter broth, bacon lardons, grilled bread</td>
<td>18</td>
</tr>
<tr>
<td><strong>Coconut Crusted Prawns</strong></td>
<td>Pineapple chutney, thai chili sauce</td>
<td>10/18</td>
</tr>
<tr>
<td><strong>Dungeness Crab Cake</strong> – Westport, Washington</td>
<td>Preserved lemon &amp; caper remoulade, frisee</td>
<td>17</td>
</tr>
<tr>
<td><strong>Calamari</strong> – Monterey Bay, California</td>
<td>House-pickled peppers, chipotle aioli</td>
<td>15</td>
</tr>
<tr>
<td><strong>Salty’s Trio</strong></td>
<td>Dungeness crab cake, coconut prawns, fried calamari</td>
<td>34</td>
</tr>
<tr>
<td><strong>Oysters</strong> – Pacific Northwest GF</td>
<td>Horseradish cocktail, raspberry mignonette</td>
<td>Ask your server for selections and pricing.</td>
</tr>
<tr>
<td><strong>Dungeness Crab Cocktail GF</strong></td>
<td>Horseradish cocktail, lemons</td>
<td>19</td>
</tr>
<tr>
<td><strong>Prawn Cocktail GF</strong></td>
<td>Horseradish cocktail, lemons</td>
<td>15</td>
</tr>
</tbody>
</table>

### Soups | Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Salty’s Seafood Chowder</strong></td>
<td>Surf clams, oregon bay shrimp, scallops, washington potatoes, applewood smoked bacon</td>
<td>9/11</td>
</tr>
<tr>
<td><strong>Warm Seafood Salad GF</strong></td>
<td>Steelhead, cod, prawns, artichoke hearts, castelvetrano olives, tomatoes, mama lill’s peppers, pecorino toscano cheese, grilled romaine</td>
<td>19</td>
</tr>
<tr>
<td><strong>Crab and Shrimp Louie</strong></td>
<td>Iceberg lettuce, green beans, cucumber, egg, avocado, black olives, grape tomatoes, croutons, louie dressing</td>
<td>17/23</td>
</tr>
<tr>
<td><strong>Sirolin Steak Salad GF</strong></td>
<td>Boston lettuce, grape tomato, hard-boiled egg, balsamic vinaigrette, mama lill’s peppers, parmesan</td>
<td>20</td>
</tr>
<tr>
<td><strong>Classic Caesar</strong></td>
<td>Brioches croutons, traditional caesar dressing, pecorino toscano</td>
<td>10</td>
</tr>
<tr>
<td><strong>Harvest Salad GF</strong></td>
<td>Mixed greens, poppy seed vinaigrette, orange, avocado, feta, hazelnuts</td>
<td>12</td>
</tr>
<tr>
<td><strong>Salmon “BLTA” Salad</strong></td>
<td>Salmon belly “bacon”, heirloom tomato, avocado coulis, micro greens</td>
<td>14</td>
</tr>
</tbody>
</table>

### Garden

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Nonna’s Campanelle Pasta</strong></td>
<td>English peas, roasted forest mushrooms, crème fraiche, romano toscano</td>
<td>22</td>
</tr>
<tr>
<td><strong>Beyond Burger</strong></td>
<td>Plant based patty, brioche bun, mayonnaise, caramelized onions, tillamook cheddar, vine-ripened tomato, butter lettuce, sweet and spicy pickles, served with beer-battered fries</td>
<td>22</td>
</tr>
</tbody>
</table>

### Sandwiches

Choose your side:  
**Side Salad, Side Caesar, Pasta Salad, Steak Fries or Fresh Seasonal Fruit GF**

- **Gerry’s Favorite Tuna Melt**: Nine-grain bread, crisp bacon, tillamook cheddar, tomatoes  
- **Open-Faced Dungeness Crab Melt**: Sourdough, vine-ripened tomatoes, white cheddar mornay

**House Made Reuben**: Corned beef, swiss cheese, russian dressing, sauerkraut, Russian rye  

- **Wagyu Burger**: Brioche bun, mayonnaise, caramelized onions, tillamook cheddar, bacon, vine-ripened tomato, butter lettuce, sweet and spicy pickles

**Alaskan True Cod Burger**: Panko-breaded true cod, butter lettuce, house tartar, sweet and spicy pickles

### Tacos

- **Ancho Rubbed Halibut Tacos**: White corn tortillas, napa cabbage, pineapple salsa, lime crema, queso fresco, tortilla chips  
- **Blackened Cod Tacos GF**: White corn tortillas, napa slaw, chipotle aioli, cotija cheese, pico de gallo, served with tortilla chips

- **Achiote Steak Tacos GF**: White corn tortillas, napa slaw, chipotle aioli, cotija cheese, pico de gallo, served with tortilla chips

### Lunch Combos

- **Blackened Steelhead Caesar + Chowder**: Large caesar salad with candied pecans and a cup of seafood chowder  
- **Prime Rib Sliders + Fries + Caesar**: Prime rib sliders, caramelized onions, swiss cheese, horseradish mayonnaise served with beer battered fries

- **Crab Mac’n Cheese + Caesar**: Dungeness crab, cheesy cream, topped with parmesan bread crumbs and served with a caesar salad

### Entrees

- **Lavender Honey Steelhead**: Mixed greens, fresh berries, candied pecans, chevre croquettes, banyuls vinaigrette  
- **Grilled King Salmon**: Local peach bbq glaze, shaved fennel, and charred corn slaw, harissa roasted fingerlings

- **Fish ’n Chips**: Kodiak island cod, steak fries, house tarter
- **Tempura Halibut Fish and Chips**: Blue moon batter, coleslaw, house tarter
- **Smoked Steelhead**: Stone fruit butter, rose wine poached snap peas, smashed fingerlings, pickled cherries

- **Garlic Chili Scallops and Prawns**: Pork belly fried rice, pea shoots, miso vinaigrette

---

*Presented by Executive Chef Josh Thorburn and His Team*  
**- Salty’s Classics**  
**- GF - Gluten Free**  
**July 18th, 2019**
signature cocktails

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

**ORANGE AGAVE SOUR | 12**
sombrer mezcal, sauzha 100% agave blanco tequila, agave nectar, sour mix, orange juice

**SALTY’S WHITE SANGRIA | 10**
white wine, house-made tropical fruit sangria mix

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

**BING CHERRY GIN FIZZ | 11**
bourbon barrel-aged big gin, egg whites, bing cherry juice, sweet and sour, soda water

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

**MAPLE OLD FASHIONED | 12**
buffalo trace bourbon, maple syrup, orange, cherry, angostura bitters, 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**
Elk Cove, Oregon

**PINOT NOIR 13/50**
Panther Creek, 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 18**
Elk Cove, Panther Creek, Gran Moraine

**WHITE**

**PROSECCO 10**
Lamarca Veneto, Italy (split)

**SPARKLING 10**
Domaine Chandon Brut, California (split)

**ROSE 9/34**
Pike Road, 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**

spiked seltzers

**HUCKLEBERRY OR RASPBERRY-CRAN | 5**
locally made, gluten-free, 85 calories, no sugar, no carbs

**draft beer**

**WIDMER HEEFEWEIZEN | 6.5**
Portland, OR 4.9% ABV

**MAC AND JACKS**

**AFRICA AMBER ALE | 6.5**
Redmond, WA, 5.8% ABV

**BONEYARD**

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

**ECLIPITIC**

**PHASER HAZY IPA | 6.5**
Portland, OR, 6.5% ABV

**10 BARREL**

**PUB BEER LAGER | 6.5**
Bend, OR, 5.0% ABV

**pFRIEM**

**PILSNER | 6.5**
Hood River, OR, 4.9% 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, late, cappuccino

**s.PELLEGRINO | 3.75**
bottled sparkling