


# Salty's

SEAFOOD GRILL

Redondo Beach | Alki Beach | Columbia River

Presented by Executive Chef Paolo DiGregorio and His Team

 - Salty's Classics | wi-fi: Redondo\_Seafood | GF - Gluten Free

## hot starters

### ESSENTIAL BAKING COMPANY BREAD SAMPLER

black lava salt butter, seasoned olive oil | 3

### HARISSA CLAMS & MUSSELS – VANCOUVER ISLAND, B.C.

smoked tomato, leek, fennel, sweet vermouth, 'nduja toast | 18

### COCONUT CRUSTED PRAWNS

pineapple chutney, thai chili sauce | 9

### DUNGENESS CRAB CAKE – WESTPORT, WASHINGTON

preserved lemon and caper remoulade, frisee | 18

### CALAMARI – MONTEREY BAY, CALIFORNIA

house-pickled peppers, chipotle aioli | 11

### SALTY'S TRIO

dungeness crab cake, coco prawns, calamari | 32

### BAKED OYSTERS "JOSH-E-FELLER"

tuscan kale, soppressata, marsala, garlic cream, parmesan breadcrumbs | 22

## cold starters

### \*OYSTERS – PACIFIC NORTHWEST GF

horseradish cocktail, raspberry mignonette (ask your server for selections and pricing)

### SEAFOOD COCKTAIL GF

prawn, scallop, octopus, chili tomato cocktail, avocado, warm tostadas | 17

### \*POKE BOWL

spicy ahi tuna poke, pickled japanese vegetables, nori, wasabi soy | 17

### \*GRAND SEAFOOD PLATTER

dungeness crab, HUGE prawns, tuna poke, oysters on the half shell, seafood cocktail | 65

## soup and salads

### SALTY'S WORLD-FAMOUS SEAFOOD CHOWDER

surf clams, oregon bay shrimp, scallops, washington potatoes, applewood-smoked bacon | 8.5/10

+dungeness crab 7.5

### BABY ROMAINE CAESAR SALAD

garlic dressing, preserved lemon, hand torn croutons, pecorino toscano | 11

+oregon bay shrimp 4.5

## seafood

### GRILLED COHO

dungeness crab and avocado salad, saffron herb couscous | 38

+Sub Halibut | 48

### \*HAWAIIAN AHI TUNA – OAHU, HAWAII

portuguese sausage rice, passionfruit habanero vinaigrette, napa slaw | 36

\*Spicy\*

### 1# RED KING CRAB – BERING SEA, ALASKA GF

new potato, finocchio aioli, drawn butter | 65

### 14OZ LOBSTER TAIL – GULF OF ST. LAWRENCE, CANADA GF

charred corn with warm potato salad, preserved lemon butter | 65

### NORTHWEST CIOPPINO

salmon, halibut, shellfish, dungeness crab, grilled bread | 34

### BEST FRIENDS

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

### CLAM SPAGHETTINI "SALTY'S STYLE"

garlic butter baked cherrystone clams, romano toscano, chili herb breadcrumbs | 28

## meats

### \*SURF AND TURF GF

5oz filet, truffle ricotta, demi glace, 1/2 lobster tail, lemon herb butter served with roasted potatoes | 75

### \*12OZ NEW YORK – HELMVILLE, MONTANA GF

Meyer Natural Angus Beef

creamy mashed potatoes, pt. reyes blue cheese, green peppercorn demi | 51

### \*7OZ FILET MIGNON – MIDWEST GF

Misty Isle Farms

asparagus with ham, truffle ricotta, merlot demi glace | 59

### 8 HOUR CHICKEN

sambal honey glaze, coconut rice, sunamono | 26

### \*WAGYU BURGER – OMAHA, NEBRASKA

USDA Choice

brioche bun, tillamook sharp white cheddar, thick cut bacon, caramelized onions, all the fixins | 19

## sides

SERVES 1-2

### CHARRED ASPARAGUS GF

truffle ricotta, mint chimichurri, crispy prosciutto | 6

### GRILLED ARTICHOKE GF

toasted fennel aioli, cotija, charred lemon | 9

### LEMON SCENTED RISOTTO GF

parmesan | 9



## red wine

**MALBEC, TERRAZAS | 10/38**

Mendoza, Argentina

**CABERNET, SEVEN FALLS | 11/42**

Wahluke Slope, Washington

**CABERNET, 14 HANDS | 8/30**

Columbia Valley, Washington

**RED BLEND, MURPHY GOODE | 10/38**

California

**PINOT NOIR, A-Z | 11/42**

Willamette, Oregon

**MERLOT, 14 HANDS | 8/30**

Columbia Valley, Washington

**SYRAH, J LOHR | 10/38**

Paso Robles, California

## white wine

**CHARDONNAY, SEVEN FALLS | 9/34**

Wahluke Slope, Washington

**CHARDONNAY, LA CREMA | 11/42**

Monterey, California

**PINOT GRIS VITNERS RESERVE**

**KENDALL JACKSON | 9/34**

California

**RIESLING, CHATEAU STE**

**MICHELLE | 9/34**

Columbia Valley, Washington

**SAUVIGNON BLANC, BRANCOTT | 9/34**

New Zealand

**PROSECCO, VANDORI | 8/30**

Italy

**BRUT FREIXENET SPLIT | 10**

California

**FUEGO ROSE | 8/30**

## grape deals \$10 off

**ARROWOOD CABERNET | 52**

California

**GINKGO BOTANICALS**

**WHITE BLEND | 34**

Washington

**TORRES RIOJA | 34**

Spain

**TANGLEY OAKS PINOT NOIR | 36**

Willamette Valley

**SAINTSBURY CHARDONNAY | 44**

California

**ÈTOILE ROSÈ | 46**

Italy

**NORTHWEST CELLARS RED BLEND | 42**

Columbia, Washington

^(SUNDAY-THURSDAY ONLY)^

## cocktails

**HUCKLEBERRY LEMONDROP | 10**

huckleberry vodka muddled with lemons,  
triple sec,  
lemonade and citrus soda

**BULLEIT MINT JULEP | 10**

bulleit rye bourbon, mint, soda, bar syrup,  
muddled with fresh lime

**GOOSE PEAR-PERFECT TINI | 11**

grey goose pear vodka, pear puree, fresh lime

**OMG! | 9**

deep eddy grapefruit vodka with st germaine,  
champagne, grapefruit juice

**REDONDO TOP SHELF TEA | 12**

absolut, tanqueray, bacardi, triple sec,  
sweet and sour, splash of coke

**MAGICAL MAI TAI | 11**

mango, passion fruit and pineapple malibu  
rums with OJ, pineapple juice, sweet & sour,  
and grenadine,  
topped with myers' rum

**WASHINGTON BOULEVARDIER | 13**

Woodinville 100%rye whiskey, sweet vermouth  
and campari

**MADE IN WASHINGTON**

**MANHATTAN | 13**

woodinville bourbon, amaro liqueur,  
jammy vermouth, served up

**PALOMA | 10**

U-PICK, lime or grapefruit tequila, grapefruit  
soda

**GUAVA GODDESS | 10**

Svedka vanilla vodka, guava puree,  
dash of bitters and ground clove

**DANGERITA | 11**

habenero and jalapeno-infused el jimador  
tequila,  
prickly pear puree, sweet and sour, triple sec,  
lime juice, on the rocks, salt rim

**CAPTAIN MORGAN**

**PINEAPPLE MOJITO | 10**

mint, lime, soda, captain morgan pineapple  
rum

**MOSCOW MULE KICKED UP! | 10**

habanero-infused vodka, fresh squeezed  
limes,  
ginger brew mint garnish

**WHITE PEACH FIZZ | 9**

deep eddy peach vodka, peach puree,  
champagne

**DEEP EDDY MULEI | 9**

u-pick, orange, grapefruit, cranberry

**PASSIONISTA | 9**

Don Q coconut rum, guava puree, sprite,  
sweet & sour  
served up or on the rocks

## draft beer

Mac & Jack's African Amber Ale

Manny's Pale Ale

Salty's Amber Ale

Guinness Stout

Stella Artois

Coors Light

Pelican Breaker Double IPA

Alaskan White

Elysian Space Dust

Pyramid Hefeweizen

Ninkasi IPA

*\*PLEASE ASK YOUR SERVER FOR OUR ADDITIONAL  
ROTATING BEER\**

## no alcohol

**FANTASY LEMONADE | 5**

lemonade with your choice of fruit puree:  
pomegranate, passion fruit, mango, peach,  
strawberry, raspberry

**TROPICAL ICED TEA | 4**

our homemade brew  
with lemonade, cranberry cocktail,  
iced tea, with a tropical tweak

**JAZZY JUICE | 5**

peach, pineapple, lemon,  
lime and cranberry juices  
with a touch of coconut

**FANTASY COLADA | 5**

pineapple and coconut  
blended with choice of fruit: mango,  
peach, strawberry, raspberry,  
pomegranate, passion fruit, banana

**RED APPLE SPARKLER | 5**

martinelli's sparkling cider,  
cinnamon syrup, finished with cranberry juice,  
splash of soda

**HENRY WEINHARD'S SODAS | 4**

orange cream, vanilla cream  
root beer