

Salty's®

HAPPY VALENTINE'S DAY

starters

ESSENTIAL BAKERY BREAD BASKET

whipped butter, black lava salt, seasoned olive oil | 5

1LB MANILA CLAMS

white wine, roasted garlic herb butter, sweet onion, grilled bread | 17

COCONUT CRUSTED PRAWNS

pineapple relish, thai chili sauce | 10

DUNGENESS CRAB CAKE

preserved lemon caper remoulade, frisee | 18

FRIED MONTEREY BAY CALAMARI

house-pickled peppers, chipotle aioli | 11

*WICKED GOOD OYSTERS

shucked or shooter, gf | MP

JUMBO PRAWN COCKTAIL

house cocktail lemon, gf | 18

salad & seafood chowder

SALTY'S WORLD-FAMOUS SEAFOOD CHOWDER

surf clams, oregon bay shrimp, scallops, bacon, potato cup | 8.5 bowl | 10.5

LOUIE LOUIE

baby iceberg lettuce, asparagus, cucumber, egg, black olives, grape tomatoes, hand torn croutons, louie dressing

+oregon bay shrimp | 21

+crab and shrimp | 24

+washington dungeness crab | 30

BABY ROMAINE CAESAR SALAD

garlic dressing, preserved lemon, hand torn croutons, pecorino toscano | 9

+grilled chicken breast | 8

+dungeness crab | 7.5

+oregon bay shrimp | 5

BLACKENED STEELHEAD CAESAR

classic caesar, parmigiano-reggiano, candied pecans | 21

ICEBERG WEDGE SALAD

blue cheese, candied bacon, grape tomato and asparagus | 13

entrees

SEAFOOD FETTUCCINI

salmon, cod, prawns, scallops, clams, mushrooms, sweet onion, lobster cream, torn basil, parmigiano-reggiano | 35

SEAFOOD CIOPPINO

salmon, cod, manila clams, mussels, scallops, prawns, dungeness crab, grilled sourdough | 46

GRILLED STEELHEAD

seasonal risotto, micro herbs, preserved lemon butter, gf | 28

KING SALMON

grilled, mashed potatoes, chef's choice vegetables, lemon butter, gf | 38

+blackened | 2 +oscar style | 12

SCALLOPS & PRAWNS MIXED GRILL

jumbo scallop, prawn, preserved lemon butter, mashed potatoes, seasonal vegetables, gf | 37

+make it all prawns | 7 +make it all scallops | 15

MACADAMIA CRUSTED MAHI MAHI

coconut rice, tropical fruit salsa, scallion coulee | 36

MISO GINGER GLAZED LING COD

pickled vegetables, coconut rice, veg de jour | 28

SEAFOOD NEPTUNE

cod, salmon, bay scallops, mushrooms, lobster sherry crème, chive potato cake and veg de jour | 26

7OZ CENTER CUT FILET MIGNON

seasonal vegetables, mashed potatoes, demi glace, gf | 46

10OZ NEW YORK

mashed potatoes, buttermilk blue cheese, red wine demi glace, gf | 42

SURF AND TURF

7oz petite filet, grilled prawns, mashed potatoes, seasonal vegetables, demi glace, gf | 52

CHATEAUBRIAND (FOR TWO)

balsamic braised cipollini, onions, duck fat, rosemary fingerling potatoes | 120

FORGED MUSHROOM RISOTTO

roasted cipollini, truffle oil | 26

draft beer

MAC & JACK'S AFRICAN AMBER ALE

MANNY'S PALE ALE

SALTY'S WATERFRONT ALE

GUINNESS STOUT

STELLA ARTOIS

COORS LIGHT

SILVER CITY TROPIC HAZE IPA

ALASKAN WHITE

ELYSIAN SPACE DUST

ELYSIAN BIFROST

ALASKAN AMBER

PLEASE ASK YOUR SERVER FOR OUR ADDITIONAL ROTATING BEER

featured drinks

SPARKLING ROSE`, GRAHAM BECK | 10/33

SUGAR KISS | 11

plum wine, whip cream vodka and pomegranate served martini style.

ROSE MARTINI | 12

ketel one grapefruit rosé vodka and rose` wine, chilled up

WHITE RASPBERRY TRUFFLE | 11

crème de cacao, frangelico, raspberry liqueur and cream (your choice served steamy hot or chilled martini style)

no alcohol

FANTASY LEMONADE | 5

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

TROPICAL ICED TEA | 4

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

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, 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

SAN PELLEGRINO SMALL 250ml | 4 LARGE 750ml | 6

red wine

MALBEC, TERRAZAS | 10/33
Mendoza, Argentina

CABERNET, INTRINSIC | 12/39
Columbia Valley, Washington

RED BLEND, MURPHY GOODE | 10/33
Sonoma County, California

PINOT NOIR, DUCK POND | 11/36
Willamette, Oregon

SYRAH, CHATEAU STE. MICHELLE | 10/33
Columbia Valley, Washington

MERLOT, BOGLE | 9/30
Clarksburg, California

white wine

MERSOLEIL, CHARDONNAY | 11/36
Santa Lucia Highlands, California

PINOT GRIS, ACROBAT | 9/30
Willamette, Oregon

RIESLING, CHATEAU STE MICHELLE | 9/30
Columbia Valley, Washington

SAUVIGNON BLANC, BRANCOTT | 9/30
New Zealand

PROSECCO, VANDORI | 8/27
Italy

BRUT, FREIXENET, SPLIT | 10
California

ROSÉ, THREE RIVERS | 9/30
Columbia Valley

cocktails

HUCKLEBERRY LEMONDROP | 10
huckleberry vodka muddled with lemons, triple sec, lemonade and citrus soda

WASHINGTON MARGARITA | 11
sparkle donkey silver tequila, squeeze lime splash of Grandeza orange liquor

GOOSE PEAR-PERFECT TINI | 11
grey goose pear vodka, pineapple juice, fresh lime

OMG! | 9
deep eddy grapefruit vodka with st. germaine, champagne, grapefruit juice

MAGICAL MAI TAI | 11
mango, passion fruit and coconut malibu rums with OJ, pineapple juice, sweet and sour, grenadine, dark rum float

SAZERAC | 13
woodinville 100% rye whiskey, lucid absinthe chilled neat

MADE IN WASHINGTON MANHATTAN | 13
woodinville bourbon, amaro liquer, jammy vermouth, served up

DANGERITA | 11
habenero and jalapeno-infused el jimador tequila, prickly pear puree, sweet and sour, triple sec, lime juice, on the rocks, salt rim

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

BOTANICAL SODA | 10
pick your flavor of ketel one cucumber & mint, peach & orangeblossom or grapefruit & rose.

SALTY'S-74 | 10
gridiron vodka, lemon and lime, topped with champagne martini style

PINEAPPLE UPSIDE DOWN CAKE | 10
brown sugar bourbon, pineapple and lemonade