hot starters

ESSENTIAL BAKING COMPANY BREAD BASKET  
black lava salt butter, seasoned olive oil  5

CRAB STUFFED PEPPED POPPERS  
panko breaded, dungeness and deepsea red crab, sweettart peppers, chevre, cream cheese, fresh herbs  17

SALTY’S WORLD-FAMOUS SEAFOOD CHOWDER  
surf clams, oregan bay shrimp, scallops, washington potatoes, applewood smoked bacon  9/11
+add dungeness crab  9

HARISSA CLAMS & MUSSELS  – VANCOUVER, ISLAND, B.C.  
smoked tomato, leek, fennel, sweet vermouth, 'nduja toast  20

COCONUT CRUSTED PRAWNS  
pineapple chutney, thai chili sauce  9

DUNGENESS CRAB CAKE  – WESTPORT, WA  
preserved lemon and caper remoulade, frisée  22

CALAMARI  – MONTEREY BAY, CA  
house-pickled peppers, chipotle aioli  13

SALTY’S TRIO  
dungeness crab cake, coconut prawns, calamari  36

KOREAN BBQ GLAZED SALMON SKEWERS  
crispy noodle "salad", cilantro, mint, daikon sprout, scallion, carrot, red onion, cucumber, lime vin  18

BAKED OYSTERS "LEEK-E-FELLER"  
"Oyster Master and West Coast Champion Oyster Shucker David Leck’s take on a classic.  
tender spinach, boursin cheese, bacon and secret spices, topped with sauce bearnaise  27

CHEECHO’S CRAB DIP  
dungeness and deepsea red crab, goosey cheese, tender spinach, artchoke hearts, crostini and tortilla chips  22

cold starters

OYSTERS  – PACIFIC NORTHWEST GF  
horseradish dressing, raspberry mignonette (ask your server for selection and pricing)*

AHI POKE BOWL  
sweet vinegar rice, wakame, togarashi, edamame, ponzu dressing, wonton chips*  17

GRAND SEAFOOD PLATTER  
dungeness crab, alki hana sushi roll, prawn cocktail, tuna poke, oysters on the half shell*  71

CHILLED PRAWN COCKTAIL GF  
bloody mary cocktail, celery hearts, pickled green beans and okra  18

ALKI HANA SUSHI ROLL  
spicy snow crab, hana, asparagus, daikon sprouts, gerard and domiixue low, garlic sauce, tobiko  19

garden

BABY ROMAINE CAESAR SALAD  
traditional caesar dressing, preserved lemon, hand torn croutons, pecorino toscano  13
+ dungeness crab  9
+ oregon bay shrimp  5

MIXED GREENS  
grape tomato, cucumber, hand torn croutons (blue cheese, buttermilk ranch, louie, banyuls vinaigrette, lemon vinaigrette or oil and vinegar)  11

WESTSIDE MEAL SALAD GF  
mixed greens, marinated chicken, cucumber, grape tomato, castelvetrano olives, pickled banana peppers, sheep’s milk feta  10

NONNA’S CAMANELLE  
pea shoots, roasted forest mushrooms, crème fraiche, pecorino toscano  20

Presented by Executive Chef Paolo DiGregorio and His Motley Crew | - Salty’s Classics | - wi-fi: Salty’s_Seafood | - GF - Gluten Free | - January 1st, 2020

seafood

COLUMBIA RIVER STEELHEAD OSCAR “ERICK STYLE”  
local steelhead, dungeness crab meat, asparagus, silky sauce bearnaise  45
|= Riesling, Poet’s Leap

CEDAR PLANK KING SALMON  
wood oven roasted vegetables, huckleberry chuney  44
|= Pinot Noir, Siduri

SIMPLY STEELHEAD  
mashed potatoes, grilled broccoli, butter sauce  36
(substitute King Salmon +6)
|= Pinot Noir, Siduri

PAN SEARED PRAWNS AND SCALLOPS GF  
saffron risotto, forest mushrooms, pea shoots, prosciutto, banyuls vinaigrette  40
|= Rosé, Chapoutier Mathilde

GRILLED STEELHEAD  
beet brined, gnocchi, mama lii’s and butternut cream, baby kale, warm bacon vinaigrette  38
|= Pinot Noir, The Calling

WOOD OVER ROASTED PETITE MAINE LOBSTER TAILS  
harrisa fingerlings, grilled asparagus, chowder bearnaise  42
|= Chardonnay, Talbot

CLAMS AND LINGUINE  
calabrain chill, pancetta, crème fraiche, pecorino toscano  29
|= Chardonnay, Talbot

SEAFOOD CIOPPINO  
salmon, cod, manila clams, mussels, prawns, scallops, calamari, grilled sourdough  42
|= Sauvignon Blanc, Mahua

elliot bay boil

BOIL STYLE: FINGERING POTATOES, ANDOUILLE, RAINBOW CARROTS (SIMPLE PREP AVAILABLE) GF

Colossal King Crab Leg  76

2LB Live Lobster  95

2LB Live Dungeness Crab  89

make it special

PETITE LOBSTER TAIL GF  29

1LB DUNGENESS CRAB  30

COLOSSAL KING CRAB LEG GF  60

Jumbo “DIVER” SCALLOPS GF  66

meats

“THE COWBOY” BONE-IN RIBEYE – EASTERN WASHINGTON  
Double R grilled to perfection and served with buttermilk soaked fried onions and fluffy white cheddar chive mashers.  68
= German, The Devil Makes Three, Cabernet

SURF AND TURF GF  
5oz filet, petite lobster tail, whipped potatoes, prosciutto wrapped asparagus  72
= Chardonnay, Echets

16OZ BONE-IN NEW YORK GF  
Prime creamy mashed potatoes, buttermilk blue cheese, demi glace*  66
= Cabernet, Benz Pere Famille

7OZ FILET MIGNON GF – EASTERN WASHINGTON  
Double R signature roasted bone marrow, creamed spinach, hand cut “jojo’s”  62
= Cabernet, Old Scratch

WOOD OVEN ROASTED CHICKEN GF  
celeriac puree, roasted fingerlings, rainbow carrots, huckleberry sauce  29
= Syrah, Amavi

A 4% surcharge will be added to each guest check, all of which will be retained by the house.
**If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering.**

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

---

**Weekly Wine Steal**

- **Milbrandt, Chardonnay 27**
- **Helix, Syrah 30**

**Draft Beer**

- **BodhizafA IPA** - floral, citrus and mandarin
- **MannY’s Pale Ale** - crisp, clean and smooth with hints of citrus and fruit
- **Salmon Amber (Pike Place Ale)** - caramel malt complimented by spicy citrus hops
- **Bud Light** - light body, clean flavor
- **Mac & Jack’s African Amber** - floral hoppy taste with well rounded malty middle
- **Trickster IPA** - grapefruit, grasy, oranges and dusty caramel
- **Blue Moon Belgian White** - zesty orange with a light spacy wheat
- **Rainier Lager** - slightly malty over a light fruity background spaced with chinook hops
- **Stella Artois** - zesty hops persistent and aromatic fresh of spices
- **GUINNESS Stout** - hint of roasted barley, breeze of hops with bittersweet fresh
- **CHuckanUt KOlSCh** - pale, lightly fruity, effervescent

**Cider**

- **Stella Cider** 5 gl
- **Schilling, Grapefruit** 6 gl

**Alcohol-Free**

- **Sparkling Apple Pie** 6.25 - sparkling cider, apple juice, spiced simple syrup, cranberry
- **Sparkling Tropical Seltzer** - pineapple, peach, bergamot
- **Fantasy Lemonade** 6.25 - your choice: kiwi, strawberry, mango, peach
- **Tropical Iced Tea** 5.25 - lemonade, cranberry, iced tea, tropical tweak
- **Dry Soda** 6 - cucumber or rainier cherry
- **Voss Still 4 Sparkling 4**
- **Goslings Ginger Beer** 6.25
- **Thomas Kemper Root Beer** 5.25

---

**Cocktails**

- **Aperol Splash** - aperol, prosecco, soda
- **Pear-Ginger Martini** 12 - absolut pears vodka, domaine de canton ginger liqueur, fresh lemon juice
- **Effen Flavored Mule 11.5** - your choice: raspberry, green apple OR blood orange vodka, lime, ginger beer, mint
- **Grand Fizz 13** - grey goose, st. germain, lime, soda
- **Crown Apple Sour 12** - crown apple, schilling cider, cranberry, lemon, spiced simple syrup, ginger beer
- **Berry Best Cosmo 11** - new amsterdam berry vodka, lime, cranberry, framboise float
- **The OMG 12.50** - deep eddy ruby grapefruit vodka, st. german elderflower liqueur, champagne, fresh grapefruit juice, on ice
- **Huckleberry Lemon Drop 11** - 360° mt. huckleberry vodka, triple sec, fresh lemon juice, sugared rim
- **Sparkling Mai Tai 10** - bacardi rum, champagne, pineapple, orange & lime juices, orgeat syrup, on ice
- **Knob Creek Berry Old Fashioned 14** - knob creek single barrel bourbon, lambic framboise, soda, bitters
- **Midnight Manhattan 14** - maker’s mark, monterego amaro, bitters
- **Mango Habanero Margarita 12** - habenero infused luna azul tequila, triple sec, mango, lemon and lime
- **Redemption Rye Old Fashioned 14** - redemption rye, sweet vermouth, bitters, soda
- **Cucumber-Basil Gimlet 13** - nolet’s gin, lime juice, cucumber, basil, soda
- **Grey Claw 12** - grey goose vodka, soda, peach, pineapple bergamot essence
- **Bacardi Lime Mojito 10** - bacardi lime rum, lime, soda, mint
- **Smokey Paloma 12** - illegal joven mezcal, grapefruit, lime, soda

---

*If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of food-borne illnesses, especially if you have certain medical conditions.