



SEAFOOD GRILL

Alki Beach | Redondo Beach | Columbia River

Presented by Executive Chef Paolo DiGregorio and His Team

Salty's Classics | wi-fi: Salty's_Seafood | GF - Gluten Free

hot starters

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

HARISSA CLAMS & MUSSELS – VANCOUVER ISLAND, B.C.
smoked tomato, leek, fennel, sweet vermouth, 'nduja toast | 15

COCONUT CRUSTED PRAWNS
pineapple chutney, thai chili sauce | 9

DUNGENESS CRAB CAKE – WESTPORT, WA
preserved lemon and caper remoulade, frisee | 18

CALAMARI – MONTEREY BAY, CA
house-pickled peppers, chipotle aioli | 11

SALTY'S TRIO
dungeness crab cake, coconut prawns, calamari | 32

cold starters

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

POKE BOWL
spicy ahi tuna poke, sushi rice, wakame salad, crispy wontons,
pickled japanese vegetables, nori, wasabi soy* | 13

GRAND SEAFOOD PLATTER
dungeness crab, prawn cocktail, tuna poke, oysters on the half shell* | 65

CHILLED PRAWN COCKTAIL GF
bloody mary cocktail, celery hearts, pickled green beans and okra | 16

soup and salads

SALTY'S WORLD-FAMOUS SEAFOOD CHOWDER
surf clams, oregon bay shrimp, scallops, washington
potatoes, applewood smoked bacon | 8.5/10
+add dungeness crab 7.5

FOREST MUSHROOM BISQUE
herb oil, garlic crostini | 8/10

BABY ROMAINE CAESAR SALAD
traditional caesar dressing, preserved lemon, hand torn
croutons, pecorino toscano | 11
+dungeness crab 7.5
+oregon bay shrimp 4.5

MIXED GREENS
grape tomato, cucumber, hand torn croutons
(blue cheese, buttermilk ranch, louie, banyuls,
lemon vinaigrette or oil and vinegar) | 9

BABY KALE SALAD
chevre croquette, walnut brittle, mostarda vinaigrette | 12

sides

"DIRTY" BRUSSEL SPROUTS GF
crispy pork belly, mama lil's peppers, black pepper honey | 10

DUNGENESS CRAB RISOTTO GF
lemon scented, micro basil | 12

KIMCHI FRIED RICE
marinated trumpet mushroom and edamame | 8

seafood

ORA KING SALMON – MARLBOROUGH SOUND, NZ GF
forest mushroom risotto, baby kale, caramelized fennel,
warm pancetta vinaigrette | 44
Pinot Noir

GRILLED STEELHEAD – NESPELEM, WA GF
roasted fingerlings, warm piquillo pepper romesco,
frisee, prosciutto, banyuls vinaigrette | 34
Pinot Noir

WOOD OVEN ROASTED BLACK COD – SITKA, AK
korean miso glaze, portuguese sausage and kimchi fried rice,
marinated trumpet mushroom and edamame | 42
Riesling

PETITE SIMPLE HALIBUT OR ORA KING SALMON GF
mashed potatoes, asparagus, lemon herb butter (no substitutions) | 32
Rosè

ALMOND CRUSTED RUBY TROUT – SNAKE RIVER, ID
wild rice pilaf, haricot vert, tomato and preserved lemon finish | 24
Pinot Noir

CLAM SPAGHETTINI "SALTY'S STYLE" – NARRAGANSETT, RI
garlic butter baked cherrystone clams, romano toscano,
chili herb breadcrumbs | 28
Chardonnay

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

14OZ LOBSTER TAIL – GULF OF ST. LAWRENCE, CANADA GF
butter braised and grilled, wild rice pilaf,
herb gremolata, asparagus | 60
Chardonnay

elliott bay boil

boil style: sweet corn, fingerling potatoes,
portuguese sausage
(simple prep available)

1LB RED KING CRAB | 65

2LB LIVE LOBSTER | 75

2LB LIVE DUNGENESS CRAB | 70

make it special

1/2 LOBSTER TAIL | 30

1/2LB KING LEGS | 30

JUMBO "DIVER" SCALLOPS | 10EA

1LB DUNGENESS CRAB | 28

meats

16OZ BONE-IN RIBEYE
balsamic glazed baby turnips, creamed winter greens, forest mushrooms,
fresh horseradish | 50

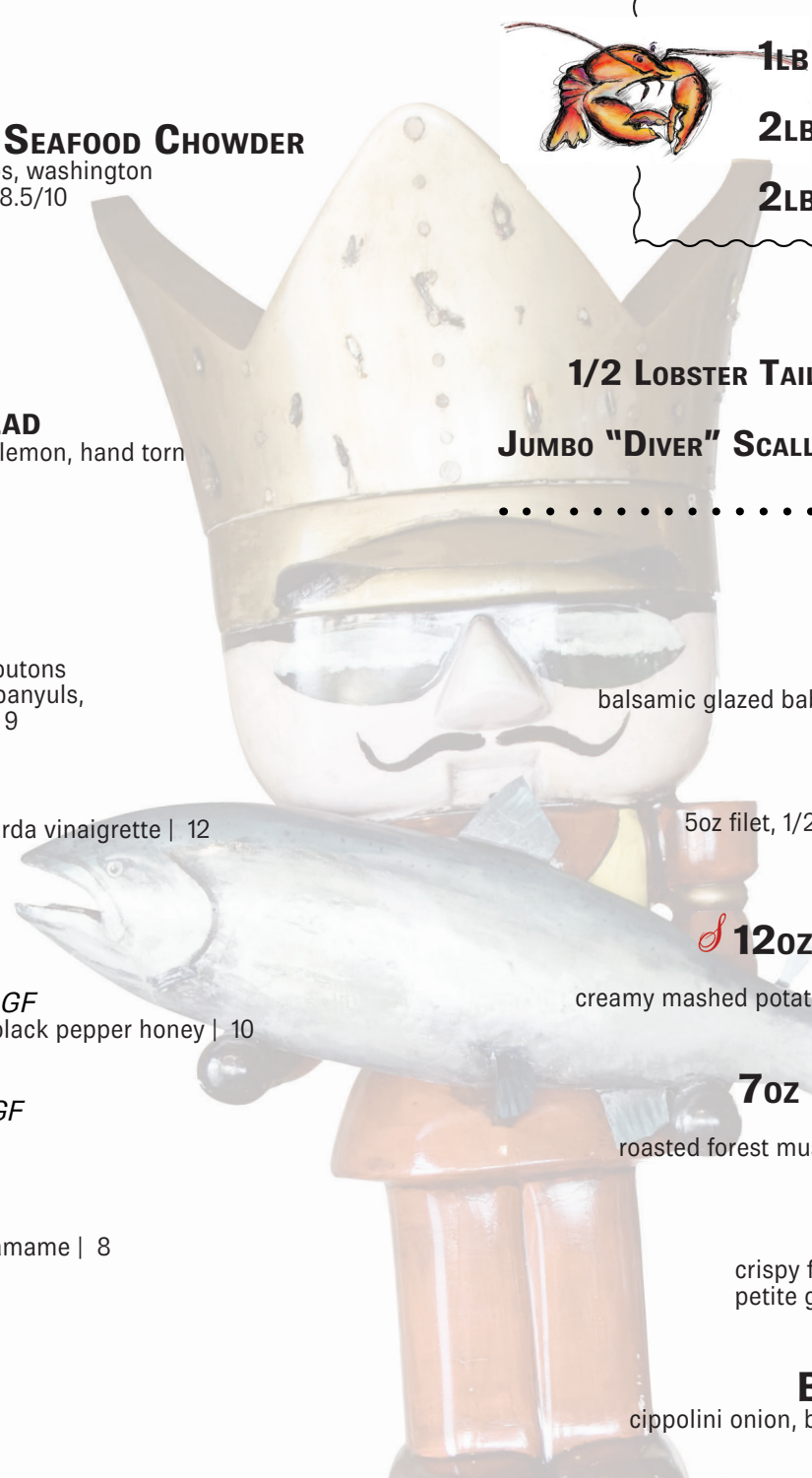
SURF AND TURF GF
5oz filet, 1/2 lobster, lemon herb butter, mushroom risotto
french green beans | 68
Chardonnay

12OZ NEW YORK – HELMVILLE, MT GF
Meyer Natural Angus Beef
creamy mashed potatoes, pt. reyes blue cheese, green peppercorn demi* | 51
Cabernet

7OZ FILET MIGNON – MIDWEST GF
Misty Isle Farms
roasted forest mushroom demi, dirty brussels, whipped potatoes | 55
Cabernet

8-HOUR CHICKEN
crispy fried, harissa mash, mostarda vinaigrette,
petite green beans, pomegranate molasses | 26
Malbec

BRAISED BEEF SHORT RIB
cippolini onion, balsamic, smoked gouda grits, herb gremolata | 30
Syrah





red

SYRAH, CHATEAU STE MICHELLE | 8/26
2013 Columbia Valley, Washington

CABERNET SAUVIGNON, COLUMBIA | 9/29
2015 Columbia Valley, Washington

**CABERNET SAUVIGNON,
BROWNE FAMILY HERITAGE | 11/37**
2015 Columbia Valley, Washington

MERLOT, DRUMHELLER | 10/33
2015 Columbia Valley, Washington

MALBEC, TOMERO | 9/29
2015 Uco Valley, Argentina

PINOT NOIR, SIDURI | 14/45
2016 Willamette Valley, Oregon

PINOT NOIR, CARMEL ROAD | 11/37
2014 Monterey, California

FIREHOUSE RED, TAMARACK CELLARS | 12/38
2014 Columbia Valley, Washington

draft beer

Lagunitas

Lucille IPA

Manny's Pale Ale

Salty's Salmon Amber Red Hook

Bud Light

Mac & Jack's African Amber

Trickster IPA

Seasonal

Blue Moon Belgian White

Rainier Lager

Stella Artois

Guinness Stout

alcohol-free

FANTASY LEMONADE | 5
your choice: kiwi, strawberry, mango, peach

TROPICAL ICED TEA | 5
lemonade, cranberry, iced tea, tropical tweak

DRY SODA | 5
cucumber or rainier cherry

VOSS STILL | 6/4 SPARKLING | 6/4

THOMAS KEMPER ROOT BEER | 4

GOSLINGS GINGER BEER | 5

wine STEAL of the week

CANON 13, PINOT NOIR | 28

HESS, CHARDONNAY | 28

white

MOSCATO, JACOBS CREEK | 7/24
2017 Australia

BRUT, STE MICHELLE | 9/32
Columbia Valley, Washington

CHARDONNAY, CANYON ROAD | 9/29
2016 California

CHARDONNAY, ASHAN | 13/42
2016 Columbia Valley Washington

CHARDONNAY, TALBOT, KALI HART | 12/38
2015 Monterey, California

SAUVIGNON BLANC, THE CROSSINGS | 9/32
2016 Marlborough, New Zealand

RIESLING, NINE HATS | 9/29
2014 Columbia Valley, Washington

PINOT GRIGIO, RUFFINO | 9/29
2015 Italy

PROSECCO, VANDORI | 8/27
Italy

ROSÉ, RENEGADE | 9/29
2016 Columbia Valley, Washington

cocktails

APEROL SPLASH | 10
aperol, prosecco, soda

PEAR-GINGER MARTINI | 11
absolut pears vodka, domaine de canton ginger liqueur, fresh lemon juice

EFFEN FLAVORED MULE | 11
your choice: raspberry, green apple, blood orange vodka,
lime, ginger beer, mint

PERFECT PALOMA | 10
dulce vide grapefruit tequila, grapefruit juice, lemon-lime soda

BERRY BEST COSMO | 10
new amsterdam berry vodka, lime, cranberry, framboise float

THE OMG | 12
deep eddy ruby grapefruit vodka, st germain elderflower liqueur,
champagne, fresh grapefruit juice, on ice

HUCKLEBERRY LEMON DROP | 9
360° mt. huckleberry vodka, triple sec, fresh lemon juice, sugared rim

SPARKLING MAI TAI | 10
cruzan rum, champagne, pineapple, orange & lime juices, orgeat syrup, on ice

KNOB CREEK BERRY OLD FASHIONED | 13
knob creek single barrel bourbon, lambic framboise, soda, bitters

DOUBLE BARRELED MANHATTAN | 14
knob creek single barrel bourbon, bitters, syrah port, sweet vermouth

MANGO HABANERO MARGARITA | 11
habenero infused sauza blue tequila, triple sec, mango, lemon and lime

REDEMPTION RYE OLD FASHIONED | 12
redemption rye, sweet vermouth, bitters, soda

CRANBERRY WHISKEY SOUR | 10
old crow bourbon, lemon, cranberry, cardamom simple syrup

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

November 30, 2017