Presented by Executive Chef Paolo DiGregorio and His Motley Crew

* A 4% surcharge will be added to each guest check, all of which will be retained by the house.

You Crack Me Up

Crab Celebration

sandwiches

- **GERRY’S FAVORITE TUNA MELT**
  nine-grain bread, crisp bacon, tillamook cheddar, tomatoes
  21

- **OPEN-FACED DUNGENSES CRAB MELT**
  sourdough, vine-ripened tomatoes, white cheddar mornay
  28

- **GRILLED STEAK SANDWICH**
  ponzo marinade, pickled peppers, caramelized onions, tillamook swiss, daikon sprouts, sriracha mayo, essential baking co. baguette
  22

combos

- **BLACKENED STEELHEAD + CAESAR + CHOWDER**
  large caesar salad with candied pecans, cup of seafood chowder
  28

- **PRIME RIB SLIDERS + FRIES + CAESAR**
  house-made brioche, prime rib, buttermilk soaked crispy onions, tillamook cheese, horseradish mayonnaise, served with caesar salad and steak fries
  26

- **CRAB MAC ’N CHEESE + CAESAR**
  dungeness crab, campanelle pasta, cheesy cream, topped with parmesan breadcrumbs and served with a caesar salad
  27

seafood

- **COLUMBIA RIVER STEELHEAD OSCAR**
  “ERICK STYLE”
  local steelhead, dungeness crab meat, asparagus, silky sauce bernaise
  45

- **BLACKENED COD TACOS WITH JALAPENO SALSA**
  white corn tortillas, napa slaw, chipotle aioli, queso fresco, doolie’s salsa, served with tortilla chips
  18

- **ALKI HANA SUSHI ROLL**
  spicy snow crab, hana, asparagus, daikon sprouts, gerard and dominique lox, garlic sauce, tobiko
  18

- **AHI POKE BOWL**
  sweet vinegar rice, wakame, togarashi, edamame, ponzo dressing, wonton chips
  16

- **PANKO FISH AND CHIPS**
  alaskan true cod, steak fries, house tartar
  17

- **TEMPURA LOBSTER TAIL AND CHIPS**
  blue moon battered, tyler’s dirty fries
  32

- **SEAFOOD CIOPPINO**
  salmon, cod, manila clams, mussels, prawns, scallops, calamari, grilled sourced
  42

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

**Presented by Executive Chef Paolo DiGregorio and His Motley Crew | © - Salty’s Classics | wi-fi: Salty’s_Seafood | GF - Gluten Free | January 1st, 2020**
**Syrah, Ste. Michelle 8/27**  
2016 Columbia Valley, Washington

**Cabernet Sauvignon, Gorman, The Devil Makes Three 13/42**  
2017 Columbia Valley, Washington

**Cabernet Sauvignon, Columbia 9/29**  
2016 Columbia Valley, Washington

**Merlot, Sky Fall 10/33**  
2016 Columbia Valley, Washington

**Malbec, Viu Manent 8/27**  
2018 Colchagua, Chile

**Pinot Noir, Siduri 14/46**  
2016 Willamette Valley, Oregon

**Pinot Noir, The Calling 12/39**  
2018 Monterey, California

**Blend, Maryhill 9/29**  
2017 Columbia Valley, Washington

**Brut, Ste Michelle 9/32**  
Columbia Valley, Washington

**Chardonnay, Columbia 9/29**  
2016 Washington

**Chardonnay, Forgeron 11/36**  
2013 Columbia Valley, Washington

**Chardonnay, Talbott 13/42**  
2015 Santa Lucia Highlands, California

**Sauv Blanc, Mohua 10/33**  
2018 Marlborough, New Zealand

**Riesling, Ryan Patrick 8/27**  
2018 Yakima, Washington

**Pinot Grigio, Alto Vento 9/29**  
2018 Venezie, Italy

**Prosecco, Vandori 8/27**  
Italy

**Rose, Chapoutier Mathilde 10/33**  
2017 Provence, France

**Smokey Paloma 12**  
illegal joven mezcal, grapefruit, lime, soda

**Aperol Splash 11**  
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

**Bacardi Lime Mojito 10**  
bacardi lime rum, lime, soda, mint

**Crown Apple Sour 12**  
crown royal apple, schilling cidre, cranberry, lemon, spiced simple syrup, ginger beer

**The OMG 12.5**  
deep eddy ruby grapefruit vodka, st germain elderflower liqueur, champagne, fresh grapefruit juice, on ice

**Huckleberry Lemon Drop 11**  
360° mt. huckleberry vodka, triple sec, fresh lemon juice, sugared rim

**Sparkling MaiTai 11**  
bacardi rum, champagne, pineapple, orange and lime juices, orgeat syrup, rocks

**Knob Creek Berry Old Fashioned 14**  
knob creek single barrel bourbon, lambic framboise, soda, bitters

**Midnight Manhattan 14**  
maker's mark, montenegro amaro, bitters

**Mango Habanero Margarita 12**  
habanero infused luna azul tequila, triple sec, mango, lemon and lime

**Redemption Rye Old Fashioned 14**  
redemption rye, sweet vermouth, soda

**Cucumber-Basil Gimlet 13**  
nolet's gin, lime juice, cucumber, basil, soda

**Grey Claw 12**  
grey goose vodka, soda, peach pineapple bergamot essence

**Sparkling Apple Pie 6.25**  
sparkling cider, apple juice, spiced simple syrup, cranberry

**Sparkling Tropical Seltzer 5.25**  
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**

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*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 foodborne illness, especially if you have certain medical conditions.*