# You Crack Me Up

## Crab Celebration

### Starters

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Essential Baking Company Bread Basket</strong></td>
<td>Black lava salt butter, seasoned olive oil</td>
<td>5</td>
</tr>
<tr>
<td><strong>Harissa Clams and Mussels</strong></td>
<td>Smoked tomato, leek, fennel, sweet vermouth, nduja toast</td>
<td>19</td>
</tr>
<tr>
<td><strong>Coconut Crusted Prawns</strong></td>
<td>Pineapple chutney, thai chili sauce</td>
<td>9</td>
</tr>
<tr>
<td><strong>Dungeness Crab Cake</strong></td>
<td>Preserved lemon and caper remoulade, frisée</td>
<td>22</td>
</tr>
<tr>
<td><strong>Calamari</strong></td>
<td>House-pickled peppers, chipotle aioli</td>
<td>13</td>
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</tbody>
</table>

### Salty’s Trio

- Dungeness crab cake, coconut prawns, calamari

### Oysters on the Half Shell

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

### Baked Oysters “Leck-e-feller”

- “Oyster Master and West Coast Champion Shucker David Leck’s take on a classic stuffed with tender spinach, boursin cheese, bacon and secret spices, topped with bearnaise

### Cheecho’s Crab Dip

- Dungeness and deep-sea red crab, gooey cheese, tender spinach, artichoke hearts, crostini and tortilla chips

### Soup, Salad, Pasta

#### Salty’s Seafood Chowder

- Surf clams, Oregon bay shrimp, scallops, Washington potatoes, applewood smoked bacon

#### Warm Seafood Salad

- Salmon, cod, prawns, artichoke hearts, castelvetrano olives, tomatoes, mama mia’s peppers, parmesan, grilled romaine

#### Crab and Shrimp Louie

- Baby iceberg lettuce, asparagus, cucumber, egg, black olives, grape tomatoes, crotons, louie dressing

#### Baby Romaine Caesar

- Hand torn crotons, traditional Caesar dressing, preserved lemon, pecorino toscano

#### Nonna’s Campanelle

- Pea shoots, roasted forest mushrooms, crème fraiche, pecorino toscano

#### Dungeness Crab Linguine

- Crispy pancetta, calabrian chilies, linguine, crème fraîche

### Combos

#### Blackened Steelhead + Caesar + Chowder

- Large Caesar Salad with candied pecans, cup of seafood chowder

#### 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

#### Crab Mac ’n Cheese + Caesar

- Dungeness crab, campanelle pasta, creamy cream, topped with parmesan breadcrumbs and served with a Caesar salad

### Seafood

#### Columbia River Steelhead Oscar “Erick Style”

- Local steelhead, dungeness crab meat, asparagus, silky sauce bearnaise

#### Blackened Cod Tacos with Jalapeno Salsa

- White corn tortillas, napa slaw, chipotle aioli, queso fresco, doolie’s salsa, served with tortilla chips

#### Alki Hana Sushi Roll

- Spicy snow crab, hana, asparagus, daikon sprouts, Gerard and dominique lox, garlic sauce, tobiko

#### Ahi Poke Bowl

- Sweet vinegar rice, wakame, togarashi, edamame, ponzu dressing, wonton chips

#### Panko Fish and Chips

- Alaskan true cod, steak fries, house tarter

#### Tempura Lobster Tail and Chips

- Blue moon battered, Tyler’s dirty fries

#### Seafood Cioppino

- Salmon, cod, Manila clams, mussels, prawns, scallops, calamari, grilled sourdough

#### Korean BBQ Glazed Salmon Skewers

- Crispy noodle ‘salad’, cilantro, mint, daikon sprout, scallion, carrot, red onion, cucumber, lime vin

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*A 4% surcharge will be added to each guest check, all of which will be retained by the house. If you have any questions, please inquire with your server.*

**Presented by Executive Chef Paolo DiGregorio and His Motley Crew | Salty’s Classics | wi-fi: Saltys_Seafood | GF - Gluten Free | January 30th, 2020**