



SEAFOOD GRILL

Columbia River | Redondo Beach | Alki Beach
Executive Chef Josh Thorburn and his team
S - Salty's Classics | GF - Gluten Free

hot starters

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

HARISSA CLAMS & MUSSELS – VANCOUVER ISLAND, B.C.
smoked tomato, leek, fennel, sweet vermouth, pork 'nduja toast | 18

COCONUT CRUSTED PRAWNS
pineapple chutney, thai chili sauce | 10/18

DUNGENESS CRAB CAKE – WESTPORT, WASHINGTON
preserved lemon & caper remoulade, frisee | 17

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

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

BAKED OYSTERS "JOSH-A-FELLER"
kale, marsala, soppressata, garlic cream, parmesan breadcrumbs | 22

cold starters

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

DUNGENESS CRAB COCKTAIL | 19

PRAWN COCKTAIL | 15
horseradish cocktail, lemons GF

CHILLED SCALLOP SALAD GF
king trumpet mushrooms, wasabi, kimchee,
pork cracklins, togarashi aioli | 10

***GRAND SEAFOOD PLATTER**
dungeness crab, HUGE prawns, bay shrimp, chilled scallop salad,
oysters on the half shell, lox | 65

soup and salads

SALTY'S WORLD-FAMOUS SEAFOOD CHOWDER
surf clams, oregon bay shrimp, scallops, washington
potatoes, applewood-smoked bacon | 8.5/10.5
+dungeness crab 7

BABY ROMAINE CAESAR SALAD
garlic dressing, preserved lemon, brioche croutons,
pecorino toscano | 10
+oregon bay shrimp 3.5

HARVEST SALAD
honey-thyme vinaigrette baby kale, local pears,
blue cheese, marcona almonds | 12

sides

SERVES 1-2

CRISPY BROCCOLINI GF
saba, blue cheese | 10

BACON BRAISED KALE GF
chili flake, vinegar | 9

FRIED ARTICHOKE GF
preserved lemon & herb vinaigrette | 10

POTATO GRATIN GF
cremè fraîche, chives | 9

CAULIFLOWER CAKES
pesto vinaigrette | 10

FALL SQUASH HASH GF
cremè fraîche | 9

seafood

SMOKED STEELHEAD
beet-brined, roasted fall squash hash, grain mustard beurre blanc,
sauerkraut and arugula salad | 28

CLAM SPAGHETTINI "SALTY'S STYLE"
garlic butter baked cherrystone clams, romano toscano,
chili herbed breadcrumbs | 28

SEARED KING SALMON – NEW ZEALAND
local chanterelle mushroom demi, shaved cauliflower,
caramelized apples, puffed quinoa, | 42

FISH 'N' CHIPS – KODIAK, ALASKA
tempura battered cod, tartar, beer-battered fries | 21

PAN-SEARED BLACK COD
cauliflower cakes, forest mushrooms,
pesto vinaigrette, fennel-apple salad | 38

OREGON ROCKFISH AND CRAB
white rice, tomato étouffée,
herbed dungeness crab gremolata | 38

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

1# RED KING CRAB – BERING SEA, ALASKA GF
roasted fall squash hash, finocchio aioli, drawn butter | 65

2# LIVE LOBSTER – KITTERY, MAINE GF
roasted fall squash hash, lemon herb butter | 80

2# LIVE DUNGENESS CRAB – WESTPORT, WASHINGTON GF
roasted fall squash hash, lemon herb butter | market price

14OZ LOBSTER TAIL – GULF OF ST. LAWRENCE, CANADA GF
potato gratin, lemon herb butter | 65

meats

***SURF AND TURF GF**
5oz filet, truffle ricotta, demi glace 1/2 lobster tail,
lemon herb butter, roasted potatoes | 75

***12 OZ NEW YORK – CEDAR RIVER FARMS, COLORADO GF**
USDA Prime
creamy mashed potatoes, triple cream blue cheese, crispy broccolini, saba | 59

***7OZ FILET MIGNON – BORING, OREGON GF**
Certified Angus Beef
potato gratin, bacon braised kale, truffle ricotta, merlot demi glace | 60

SALTY'S FRIED CHICKEN – DRAPER VALLEY FARMS, WASHINGTON
dirty rice, braised kale, ham hock country gravy | 26

BRAISED LAMB SHANK – ANDERSON FARMS, OREGON
chocolate chili braised, creamy polenta, marcona almonds | 28

make it special

1/2 LOBSTER TAIL | 30
JUMBO "DIVER" SCALLOPS | 10EA
1/2LB KING LEGS | 30
1LB DUNGENESS CRAB LEGS | 28

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

October 27, 2017



red wine

PINOT NOIR | 12/46
A to Z Oregon

PINOT NOIR | 13/50
Coelho Oregon

PINOT NOIR | 14/54
Willakenzie Estate Oregon

MERLOT | 8/30
Domino California

WINEMAKERS RED | 9/34
Maryhill Washington

MALBEC | 8/30
Ique Argentina

SYRAH | 10/38
Waterbrook Washington

ZINFANDEL | 10/38
Candor California

CABERNET SAUVIGNON | 13/50
Double Canyon Columbia Valley Washington

CABERNET SAUVIGNON | 15/58
Oberon Napa County California

OREGON PINOT NOIR FLIGHT | 15
A to Z, Coelho, Willakenzie

SALTY'S CELEBRATED PICK (PRICED DAILY)

white wine

PROSECCO | 8
Lamarca Veneto Italy (split)

SPARKLING | 8
Domaine Chandon Brut California (split)

WHITE ZINFANDEL | 6/22
Beringer California

ROSÉ | 10/38
Love Drunk Dundee Oregon

RIESLING | 8/30
Dr. L by Dr. Loosen Germany

SAUVIGNON BLANC | 9/34
Starborough New Zealand

PINOT GRIS | 10/38
Jovino by Dobbles Oregon

CHARDONNAY | 10/38
North by Northwest Washington

CHARDONNAY | 13/50
LaCrema California

SALTY'S CELEBRATED PICK (PRICED DAILY)

signature cocktails

SALTY'S SANGRIA | 11

korbel brandy, peach purée, fresh citrus,
simple syrup choose: red or white wine

HUCKLEBERRY LEMONDROP | 12

44° north mountain huckleberry vodka, cointreau,
fresh lemon juice, simple syrup, sugared rim, up

PORTLAND POMEGRANATE MARTINI | 11

portland potato vodka, pama pomegranate liqueur,
cranberry juice, up

LEMONGRASS GIN MARTINI | 12

aria gin, lemongrass simple syrup,
basil leaf, fresh lime juice

NECTARINE MOSCOW MULE | 11

44° north nectarine vodka, cock & bull ginger beer,
fresh mint, lime

MANGO CHILI MARGARITA | 13

olmea altos anejo tequila, ancho reyes,
mango purée, triple sec, fresh lemon and lime juice

RYE AND BROWN OLD-FASHIONED | 13

bulliet rye bourbon, angostura bitters,
bing cherry, soda, brown sugar, orange

PORTLANDER | 11

barrel hitch whiskey, bing cherry juice,
noilly prat vermouth, triple sec, up

BASIL GRAPE REFRESHER | 11

d.l. franklin vodka, angostura bitters, grapes, basil leaves, ginger ale

THE BOURBON FLIGHT | 18

bakers, basil hayden's, makers 46

draft beer

Ask about our 3 Rotating Taps

Widmer Hefeweizen

Mac and Jacks African Amber Ale

Boneyard RPM IPA

bottled beers

Bud & Bud Light

Corona

Coors Light

Michelob Ultra

Blue Moon Belgian White

Heineken

Stella Artois

Black Butte Porter

Guinness (can)

Square Mile Hard Apple Cider

No-Alcohol Beck's

