



COLUMBIA RIVER | LUNCH

Executive Chef Josh Gibler, Executive Chef Josh Thorburn and their Team
Salty's Classics | GF - Gluten Free

soup | salads

SALTY'S SEAFOOD CHOWDER

surf clams, oregon bay shrimp, scallops, washington potatoes, applewood smoked bacon
cup 8.5 / bowl 10.5

+dungeness crab 7

WARM SEAFOOD SALAD GF

steelhead, cod, prawns, artichoke hearts, castelvetrano olives, tomatoes, mama lil's peppers, pecorino romano cheese, grilled romaine 19

CRAB AND SHRIMP LOUIE

baby iceberg lettuce, asparagus, cucumber, egg, black olives, grape tomatoes, croutons, louie dressing 17/23

+make it all crab 21/29

*SIRLOIN STEAK SALAD GF

boston lettuce, grape tomato, hard-boiled egg, banyuls vinaigrette, mama lil's peppers, parmesan 20

HARVEST SALAD

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

CLASSIC CAESAR

brioche croutons, traditional caesar dressing, parmigiano-reggiano 10

+dungeness crab 7

+oregon bay shrimp 3.5

+grilled chicken breast 7.5

sandwiches

choose your side

GERRY'S FAVORITE TUNA MELT

nine-grain bread, crisp bacon, tillamook cheddar, tomatoes 18

OPEN-FACED DUNGENESS CRAB MELT

sourdough, vine-ripened tomatoes, white cheddar mornay 24

HOUSE MADE REUBEN

corned beef, swiss cheese, russian dressing, sauerkraut, russian rye 14

*WAGYU BURGER

brioche bun, tillamook cheddar, bacon, vine-ripened tomato, butter lettuce, wickles pickles 18

ALASKAN TRUE COD BURGER

panko-breaded true cod, butter lettuce, house tartar, sweet and spicy pickles 16

choose your side

sides

à la carte pricing available

SIDE SALAD

choice of ranch, blue cheese, citrus vinaigrette or louie dressing

SIDE CAESAR

croutons, caesar dressing, parmigiano-reggiano

PASTA SALAD

celery, grape tomatoes, olives, parmesan cheese

STEAK FRIES

served with ketchup

FRESH SEASONAL FRUIT GF

seafood

small bites

SALTY'S SEAFOOD TRIO

(serves 2-4)

coconut prawns, calamari, crab cake 32

COCONUT PRAWNS 10/18

FRIED CALAMARI 13

CRAB CAKE 17

HARISSA CLAMS & MUSSELS

smoked tomato, leek, fennel, sweet vermouth, pork 'nduja toast 18

*OYSTERS ON THE HALF SHELL GF

horseradish cocktail, raspberry mignonette

DUNGENESS CRAB COCKTAIL GF

horseradish cocktail, lemons 19

PRAWN COCKTAIL GF

horseradish cocktail, lemons 15

BEST FRIENDS

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

entrees

FISH AND CHIPS

kodiak island cod, steak fries, house tarter 18

BAKED OYSTERS "JOSH-A-FELLER"

spinach, marsala, soppressata, garlic cream, parmesan breadcrumbs 22

CLAM SPAGHETTINI "SALTY'S STYLE"

garlic butter baked cherrystone clams, romano toscano, chili herb breadcrumbs 28

SMOKED STEELHEAD

beet-brined, roasted fall squash hash, apple sauerkraut arugula salad, grain mustard beure blanc 28

OREGON ROCKFISH AND CRAB

white rice, tomato étouffée, herbed dungeness crab gremolata 38

combos

BLACKENED STEELHEAD CAESAR + CHOWDER

large caesar salad with candied pecans and a cup of seafood chowder 22

PRIME RIB SLIDERS + FRIES + CAESAR

prime rib sliders, caramelized onions, swiss cheese, horseradish mayonnaise served with beer battered fries 21

CRAB MAC 'N CHEESE + CAESAR

dungeness crab, campanelle pasta, cheesy cream, topped with parmesan bread crumbs and served with a caesar salad 23

tacos

BLACKENED COD TACOS

white corn tortillas, napa slaw, chipotle aioli, cotija cheese, pico de gallo, served with tortilla chips 16

ACHIOTE STEAK TACOS

white corn tortillas, napa slaw, chipotle aioli, cotija cheese, pico de gallo, served with tortilla chips 18

*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

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

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, 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

olmeca 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

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

draft beer

Ask about our 3 Rotating Taps

Widmer Hefeweizen

Mac and Jacks African Amber Ale

Boneyard RPM IPA

