



# Morning Fresh Menu

## Oyster and Raw Bar

**PACIFIC NORTHWEST OYSTERS** GF  
ask your server for our freshly picked local selections  
house-made raspberry pink peppercorn mignonette,  
cocktail sauce, lemon  
Tier One | 4 Tier Two | 5 Tier Three | 6  
Oysters available by the each, half and shucker's dozen

**PRAWN COCKTAIL** GF\*  
1/2 lb of white prawns, cocktail sauce, lemon | 18

**DUNGENESS CRAB CLUSTER** GF  
warm drawn dipping butter, lemon | 28

**AHI TUNA POKE**  
wakame, sweet onion, sesame soy dressing | 22

**SPECTACULAR SEAFOOD TOWERS**  
chilled dungeness crab, local oysters, white prawns,  
ahi poke served with house-made accompaniments  
Grand Two Tier Tower serves 2 to 3 | MKT  
Ultimate Three Tier Tower serves 4 to 5 | MKT

## Enhancements

**WARM BLUEBERRY SCONES**  
fresh blueberry tea scones served with whipped orange  
marmalade butter and local raspberry jam | 16

**FRESH FRUIT BOWL** V+ | 13

**SALTY'S WORLD-FAMOUS SEAFOOD CHOWDER**  
arctic surf clams, oregon bay shrimp, bay scallops,  
applewood-smoked bacon, washington grown potatoes  
cup | 13 bowl | 16  
add 1oz dungeness crab | +10

## Cocktails

**BLOODY BRILLANT MARY** | 18  
demitri pepper vodka, classic mary mix

**GOOD MORNING MIMOSA** | 16  
choose from pomegranate, orange, mango or  
guava in sparkling wine

**COFFEE ALKI** | 18  
amaretto, irish cream, kahlua, coffee, topped with fresh cream

## Coffee

**FRESH BREWED DRIP** | 6  
**ESPRESSO** single | 4 double | 6  
**LATTE** hot or iced | 7  
**CAPPUCCINO** | 7  
**AMERICANO** | 6  
**MOCHA** hot or iced | 8

## Entrees

**PACIFIC NW SEAFOOD SCRAMBLE** GF\*  
dungeness crab, oregon bay shrimp, asparagus,  
roasted peppers, whipped herb cream, sourdough toast | 37

**SKAGIT VALLEY SCRAMBLE** GF\*, V  
forest mushrooms, asparagus, roasted peppers, whipped herb  
cream cheese, sourdough toast | 26

**LOBSTER CLAW SCRAMBLE**  
claw meat, capers, shallots, pear tomatoes, whipped herb cream  
cheese, sourdough toast | 39

**SOURDOUGH FRENCH TOAST** V  
thick-sliced sourdough, cinnamon egg batter, orange  
marmalade butter, raisins, candied pecans, powdered sugar,  
pure maple syrup | 24

**POWER GRAINS BOWL** GF, V+  
oatmeal-style quinoa and toasted whole oats cooked in oat milk,  
banana, mixed berries, raisins, candied pecans, pure maple  
syrup drizzle | 18

**BAGEL & LOX** V\*  
balmoral smoked salmon lox, boursin cream cheese,  
capers, shaved red onion, kale | 25

**YOGURT AND GRANOLA** V  
granola, vanilla scented greek yogurt,  
macarated berries, maple syrup drizzle | 15

**FARMER'S BREAKFAST SKILLET** GF\*  
applewood smoked bacon, breakfast sausage links,  
breakfast potatoes, scrambled eggs topped with tillamook  
cheddar cheese | 26

**FLAT IRON STEAK FARMER'S SKILLET**  
marinated flat iron steak, chimichurri, breakfast potatoes,  
scrambled eggs topped with tillamook cheddar cheese | 38

## Visit Salty's!

### ASTONISHING WATERFRONT RESTAURANTS

Founded over four decades ago, Salty's is a Northwest classic. Beloved around the world for our stunning waterfront view locations, menus celebrating seasonal coastal cuisine, regional wines, uncommonly warm service and smiles. Join us at Salty's three family-owned locations for a shucking good time savoring the best views of the Pacific Northwest.

Don't miss the video wall by the oyster bar of "The Window to Salty's World Famous Waterfronts". Enjoy a taste of Salty's views filmed from our three locations:

**SALTY'S ON  
ALKI BEACH**  
SEATTLE, WA

**SALTY'S ON  
REDONDO BEACH**  
DES MOINES, WA

**SALTY'S ON THE  
COLUMBIA RIVER**  
PORTLAND, OR

## Signature Cocktails

**GOOD MORNING MIMOSA** | 16  
choose from pomegranate, orange, mango or guava in sparkling wine

**COFFEE ALKI** | 18  
amaretto, irish cream, kahlua, coffee, topped with fresh cream

**BLOODY BRILLIANT MARY** | 18  
demetri pepper vodka, classic mary mix  
add a skewered prawn | +4  
add a crab leg | +10

**OMG** | 19  
deep eddy grapefruit vodka, st. germain, prosecco, grapefruit juice

**HUCKLEBERRIED LEMON DROP** | 19  
360 mt. huckleberry vodka, triple sec, fresh lemon juice, sugared rim

**ORCA OLD FASHIONED** | 22  
westland american whiskey, bitters

**MADE BETTER- IN-WASHINGTON COLD BREW MANHATTAN** | 23  
pursuit cold brew whiskey, frangelico, chocolate bitters, smoke

**SEA PLANE** | 19  
buffalo trace bourbon, nonino amaro, aperol, lemon

**MANGO HABANERO RITA** | 19  
hornitos, mango, lime, habanero bitters

**TOP FLIGHT MARGARITA** | 22  
don julio blanco, cointreau, lime, agave  
\*make any margarita a cadillac | +5

## White Wine

**TREVERI BLANC DE BLANCS BRUT** | 17/72  
Columbia Valley, WA | green apple, hint of brioche, cool, crisp

**JULIA'S DAZZLE ROSÉ** | 18/71  
Columbia Valley, WA | citrus blossom, strawberries, passion fruit, rich

**BENVOLIO PROSECCO** | 15/68  
Veneto, Italy | ripe citrus, peach, lemon, green apple, grapefruit

**CHATEAU STE MICHELLE COLD CREEK VINEYARD RIESLING** | 18/71  
Columbia Valley, WA | lime leaf, white peach, refreshing, pure

**SOLENA ESTATE PINOT GRIS** | 18/72  
Willamette Valley, OR | passion fruit, melon, honeysuckle, sweet citrus

**BROWNE BITNER ESTATE SAUVIGNON BLANC** | 18/75  
Columbia Valley, WA | citrus blossom, white grapefruit, vanilla

**DUNHAM SHIRLEY MAYS CHARDONNAY** | 17/71  
Columbia Valley, WA | dried apricot, toasted hazelnut, honeycomb

**L'ECOLE NO 41 CHARDONNAY** | 21/84  
Columbia Valley, WA | pear, vanilla custard, mouthwatering snap

## Red Wine

**IRIS VINEYARDS PINOT NOIR** | 19/79  
Willamette Valley, OR | black cherries, fig, chocolate, warm spice

**THE SHOW MALBEC** | 18/71  
Mendoza, Argentina | dried herbs, dark berries, black pepper

**DUNHAM THREE LEGGED RED BLEND** | 18/71  
Columbia Valley, WA | struck match, vanilla, baking spice, dark fruits

**NORTHSTAR MERLOT** | 21/84  
Columbia Valley, WA | dark fruits, hint of sweet vanilla, structured

**H3 CABERNET SAUVIGNON** | 16/68  
Columbia Valley, WA | red cherry, raspberry, sweet oak, medium tannins

## Zero-Proof Cocktails

**RADIO FLYER** | 14  
seedlip spice 94, lavender, lemon, served up

**SEASONAL SHRUB** | 14  
seasonal fruit, herbs, spices, apple cider vinegar, soda water splash

**FRESH FRUIT MULE** | 14  
seasonal fruit, lime, ginger beer

**MINT JEWEL** | 14  
kentucky 74, muddled fresh mint, lime, soda water

## Soda and Water

**TROPICAL ICED TEA** | 8  
our homemade brew with lemonade, cranberry cocktail, iced tea

**LEMONADE** | 8  
strawberry or mango

**FOUNTAIN DRINKS** | 6  
coke, diet coke, sprite, rootbeer, dr. pepper

**GT SYNERGY KOMBUCHA** | 8  
trilogy or peach paradise

**TOPO CHICO SPARKLING** small | 6 large | 10

**FIJI STILL WATER** small | 5 large | 8

## On Draft

**URBAN FAMILY BREWING ROTATING HAZY IPA** | 13  
Seattle, WA | 7% abv | ask your server for our seasonal offering

**GEORGETOWN BREWING MANNY'S PALE ALE** | 13  
Seattle, WA | 5.4% abv | clean, citrusy hopped finish

**PIKE BREWING POST ALLEY PILS** | 13  
Seattle, WA | 5.5% abv | clean, crisp, crushable

**ALASKAN AMBER** | 13  
Juneau, AK | 6.2% abv | rich, malty, balanced

**SILVER CITY RIDE THE SPIRAL DOUBLE IPA** | 13  
Bremerton, WA | 8% abv | tropical fruit flavors with orange essence

**LOGAN BREWING SEASONAL FRUITED BLONDE** | 13  
Burien, WA | 5.2% abv | ask your server for our seasonal offering

**GEORGETOWN BREWING BODHIZAF A IPA** | 13  
Seattle, WA | 6.9% abv | fresh citrus, mandarin, smooth

**COORS LIGHT** | 12  
Golden, CO | 4% abv | clean malt and fruit

## Cans and Bottles

**FUTURE PRIMITIVE BREWING KINGDOME KOLSCH** | 13  
Seattle, WA | 4.5% abv

**URBAN FAMILY BREWING GUAVA DAWN SOUR ALE** | 12  
Seattle, WA | 6% abv

**RAINIER** | 11  
Seattle, WA | 4.6% abv

**MODELO** | 12  
Mexico | 4.6% abv

**PIKE 5X STOUT** | 12  
Seattle, WA | 8.2% abv

**SEATTLE CIDER DRY OR SEMI-SWEET HARD CIDER** | 13  
Seattle, WA | 6.5% abv

**FREMONT BREWING NON ALCOHOLIC IPA** | 11  
Seattle, WA | <0.5% abv | gentle sweetness and lightly bitter

**TOPO CHICO HARD SELTZER** | 11  
Mexico | 4.7% abv | strawberry guava or ranch water