

Late Night Casual Classics

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

Starters

SALTY'S FAMOUS COCONUT CRUSTED PRAWNS

three prawns, pineapple relish with plum thai chili sauce | 17 add prawn | +5

SALTY'S WORLD-FAMOUS SEAFOOD CHOWDER

arctic surf clams, oregon bay shrimp, bay scallops, applewood-smoked bacon, washington grown potatoes bowl | 16 cup | 13 add 1oz dungeness crab | +10

ESSENTIAL BAKING CO. GRILLED SOURDOUGH V, V+* chimichurri, herbed butter | 15

Salads

SALTY'S FAMOUS "PREZ"IDENTIAL SALAD

ora king salmon seared with Salty's blackening spice over caesar, preserved lemon, buttery croutons, house-made caesar dressing, candied pecans, pecorino romano | 34 sommelier pairing: the show malbec

LOUIE LOUIE CHOP SALAD GF*, V*

oregon bay shrimp, black olive, hard-boiled egg, grape tomato, cucumber asparagus, croutons, baby iceberg lettuce, louie dressing | 29

sommelier pairing: chateau st michelle cold creek riesling

ALASKAN FISH & CHIPS

two pieces breaded, with beer battered fries, ketchup and house-made tarter

halibut | 38 add a piece | +12 rockfish | 30 add a piece | +9 sommelier pairing: benvolio prosecco

TRIPLE B "BACON BEEF BURGER"

100% angus beef blend, applewood smoked bacon, tillamook cheddar cheese, tomato, red onion, butter lettuce, brioche bun, bread & butter pickles, with beer battered fries | 29 substitute impossible burger | +2 sommelier pairing: saviah cabernet sauvignon

SALMON BLTA SANDWICH

blackened wild sockeye fillet, crispy bacon, crushed avocado, vine ripened tomato, butter lettuce, brioche bun with beer battered fries | 34 sommelier pairing: iris vineyards pinot noir

SALTY'S FAMOUS SEAFOOD CHOWDER BOWL WITH CAESAR

the perfect pairing of two salty's classics | 28 add 1oz dungeness crab +10 sommelier pairing: shirley mays chardonnay

BLACKENED CHICKEN SANDWICH

chicken breast seared with Salty's blackening spice, chipotle aioli, pineapple relish, red onion, tillamook cheddar cheese, butter lettuce, brioche bun, with beer battered fries | 27 sommelier pairing: chateau ste michelle indian wells merlot

Dessert

SALTY'S FAMOUS WHITE CHOCOLATE MOUSSE CAKE

delicate white chocolate mousse cake, raspberry coulis drizzle | 16

ICE CREAMS AND SORBETS GF rotating flavors from the pacific northwest | 11

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:

ALKI BEACH SEATTLE, WA

SALTY'S ON REDONDO BEACH DES MOINES, WA

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

Signature Cocktails

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

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

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

demitri pepper vodka, classic mary mix add a skewered prawn | +4 add a crab leg | +10

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

Browne Family Vineyards Heritage Cabernet Sauvignon | 16/68

Columbia Valley, WA | blackberry, pepper, 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

seaonal 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% aby | 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% aby | ask your server for our seasonal offering

GEORGETOWN BREWING BODHIZAFA 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