

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

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

add 1oz dungeness crab | +10

sommelier pairing: chateau ste michelle cold creek vineyard riesling

Casual Classics

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 may's chardonnay

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: h3 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

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

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

Starters

SALTY'S FAMOUS COCONUT CRUSTED PRAWNS

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

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

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

Salty's Favorites

LAVENDER HONEY KING SALMON

king salmon filet, lavender-honey, seasonal mixed greens, goat cheese, raspberries, blueberries, and blackberries, lemon-raspberry vinaigrette, candied pecans | 44

sommelier pairing: julia's dazzle rose

PRAWN & SALMON PESTO PRIMAVERA V*, V+*

basil pesto, artichoke hearts, asparagus, grape tomato, thick spaghetti, pecorino romano, frisee herb salad, charred lemon with herbed sourdough | 38

add 1oz dungeness crab | +10

add lobster | +12

sommelier pairing: browne bitner sauvignon blanc

DUNGENESS CRAB MAC AND CHEESE

dungeness crab, pipette pasta, house-made sharp tillamook cheddar cream sauce, herbed breadcrumbs | 37

sommelier pairing: treveri blanc de blancs brut

CHIMICHURRI FLAT IRON STEAK GF

grilled flat iron steak, chimichurri, sauteed locally foraged mushrooms, roasted fingerling potatoes, grilled asparagus | 46

sommelier pairing: dunham three legged red

SEAFOOD CIOPPINO GF*

salmon, halibut, rockfish, scallops, prawns, and clams in rustic tomato broth, herby grilled sourdough | 45

sommelier pairing: solena estate pinot gris

BLACKENED HALIBUT GF*

salty's signature blackening seasoning, seasonal relish, chipotle garlic rice pilaf, grilled asparagus | 47

sommelier pairing: chateau st michelle cold creek reising

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

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

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
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 | 10
Seattle, WA | <0.5% abv | *gentle sweetness and lightly bitter*
TOPO CHICO HARD SELTZER | 10
Mexico | 4.7% abv | *strawberry guava or ranch water*