

## Starters

### SALTY'S FAMOUS COCONUT CRUSTED PRAWNS

three prawns, pineapple relish with plum thai chili sauce | 12  
add prawn | +4

### BUTTERY MANILA CLAMS GF\*

1 lb local clams sauteed in white wine, mirepoix, fennel, garlic, butter, with grilled sourdough | 24

### ESSENTIAL BAKING CO. GRILLED SOURDOUGH V, V+\*

chimichurri, herbed butter | 13

### CLASSIC CAESAR SALAD GF\*, V\*

preserved lemon, buttery croutons, house-made caesar dressing, pecorino romano | 11

### SALTY'S WORLD-FAMOUS SEAFOOD CHOWDER

arctic surf clams, oregon bay shrimp, bay scallops, applewood-smoked bacon, washington grown potatoes  
cup | 11  
bowl | 14  
add 1oz dungeness crab | +16

## Salads

### SALTY'S FAMOUS "PREZ"IDENTIAL SALAD

wild sockeye salmon seared with Salty's blackening spice over caesar. preserved lemon, buttery croutons, house-made caesar dressing, candied pecans, pecorino romano | 30  
sommelier paring: tomero 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 | 24  
add 1oz dungeness crab | +16  
sommelier paring: chateau ste michelle cold creek vineyard riesling

### ANCIENT GRAINS POWER SALAD GF\*, V\*

quinoa, farro, kale, asparagus, grape tomato, raisins, candied pecans, romaine, raspberry vinaigrette | 19  
sommelier paring: julia's dazzle rosé

## Burgers and Sandwiches

### 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 | 25  
substitute impossible burger | +2  
sommelier paring: saviah cabernet sauvignon

### 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 | 21  
sommelier paring: chateau ste michelle indian wells merlot

### SALMON BLTA

grilled wild sockeye fillet, crispy bacon, crushed avocado, vine ripened tomato, butter lettuce, sourdough bread, with beer battered fries | 34  
sommelier paring: iris vineyards pinot noir

### BLACKENED ROCKFISH TACOS GF

white corn tortillas, napa cabbage and cilantro slaw, chipotle aioli, queso fresco, with house fried tortilla chips and pico di gallo | 28  
sommelier paring: la marca prosecco

## Grilled Seafood Celebrations GF

all are served with crispy garlic and herb rice pilaf or roasted fingerling potatoes, grilled asparagus, charred lemon

### WILD KING SALMON with sweet onion and bacon butter | 53

sommelier paring: erath estate reserve pinot noir

### WILD HALIBUT with macadamia nut, preserved lemon, and dill butter | 64

sommelier paring: lecole no 41 chardonnay

### WILD SOCKEYE SALMON with pinot noir and shallot butter | 42

sommelier paring: iris vineyards pinot noir

### GRAND NORTHWEST TRIO of king salmon, halibut, and sockeye with butters | 75

sommelier paring: iris vineyards pinot noir

## Salty's Favorites

### SEAFOOD CIOPPINO GF\*

salmon, halibut, rockfish, prawns, and clams in rustic tomato broth, herby grilled sourdough | 48  
sommelier paring: solena estate pinot gris

### DUNGENESS CRAB MAC AND CHEESE

dungeness crab, pipette pasta, house-made white cheddar cream sauce, herbed breadcrumbs | 42  
sommelier paring: treveri blanc de blancs brut

### ALASKAN ROCKFISH & CHIPS

two pieces breaded with beer battered fries, ketchup and house-made tarter | 28  
add a piece | +9  
sommelier paring: la marca prosecco

### NORTHWEST FORAGER "RISOTTO" V, V+

roasted forest mushrooms, asparagus, charred grape tomatoes, quinoa, farro, butter, parmesan, chimichurri, balsamic reduction | 27  
sommelier paring: northstar merlot

### LOBSTER PRAWN BUCATINI

sauteed white prawns, maine lobster meat, saffron cream sauce, bucatini pasta, pecorino romano | 52  
sommelier paring: chateau ste michelle cold creek vineyard chardonnay

## Dessert

### SALTY'S FAMOUS WHITE CHOCOLATE MOUSSE CAKE

delicate white chocolate mousse cake, raspberry coulis drizzle | 13

### SEASONAL CHEESECAKE

ask your server for today's offering | 15

### ICE CREAMS AND SORBETS GF

rotating flavors from the pacific northwest | 10

## Visit Salty's!

### ASTONISHING WATERFRONT RESTAURANTS

While dining today be transported through "The Window to Salty's World Famous Waterfronts". Enjoy a taste of Salty's views filmed from our three locations.

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.

**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** | 17  
hornitos, mango, lime, habanero bitters  
**TOP FLIGHT MARGARITA** | 20  
don julio blanco, cointreau, lime, agave  
\*make any margarita a cadillac | +5

**SEA PLANE** | 17  
buffalo trace bourbon, nonino amaro, aperol, lemon  
**GOOSE PEAR-PERFECT TINI** | 20  
grey goose pear vodka, ginger syrup, fresh lemon  
**OMG** | 18  
deep eddy grapefruit vodka, st. germaine, prosecco, grapefruit juice  
**HUCKLEBERRIED LEMON DROP** | 18  
360 mt. huckleberry vodka, triple sec, fresh lemon juice, sugared rim  
**ORCA OLD FASHIONED** | 21  
westland american whiskey, bitters  
**MADE BETTER- IN-WASHINGTON MANHATTAN** | 21  
woodinville bourbon, amaro, bitters  
**NORTHWEST NEGRONI** | 21  
hendricks gin, bitter bianco, cocchi americano  
**GOOD MORNING MIMOSA** | 15  
choose from pomegranate, passion fruit or guava in sparkling wine  
**VISTA IRISH COFFEE** | 16  
jameson irish whiskey, coffee, topped with fresh cream  
**COFFEE ALKI** | 16  
amaretto, irish cream, kahula, coffee, topped with fresh cream  
**BLOODY BRILLANT MARY** | 17  
demitri pepper vodka, classic mary mix  
**BLAZING BLOODY MARY** | 18  
demitri pepper vodka, chipotle habanero mary mix  
add a skewered prawn | +4  
add a crab leg | +16

## Spirit-Free Cocktails

**SEASONAL SHRUB** | 13  
ask for todays flavor  
**CRANBERRY MULE** | 11  
cranberry, lime, ginger beer  
**RADIO FLYER** | 13  
juniper syrup, violette, lemon, served up  
**THE NUTCRACKER** | 10  
hot apple cider, cinnamon, lemon, star anise

## 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  
**DRY SODA** | 6  
Seattle, WA  
cucumber, rainier cherry, or blood orange  
**TOWNSHEND'S BREW DR. KOMBUCHA** | 9  
Portland, OR  
mint lemonade, superberry, or lemon ginger  
**TOPO CHICO SPARKLING WATER** small | 5 large | 7  
**FIJI STILL WATER** small | 5 large | 7

## White Wine

**TREVERI BLANC DE BLANCS BRUT** | 13/55  
Columbia Valley, WA, green apple, hint of brioche, cool, crisp  
**JULIA'S DAZZLE ROSÉ** | 17/71  
Columbia Valley, WA, citrus blossom, strawberries, passion fruit, rich  
**LA MARCA PROSECCO** | 15/71  
Friuli-Venezia, Italy, lemon, sage, apple, dry, fine bubbles  
**CHATEAU STE MICHELLE COLD CREEK VINEYARD RIESLING** | 16/62  
Columbia Valley, WA, lime leaf, white peach, refreshing, pure  
**SOLENA ESTATE PINOT GRIS** | 15/65  
Willamette Valley, OR, passion fruit, melon, honeysuckle, sweet citrus  
**MOHUA SAUVIGNON BLANC** | 14/54  
Marlborough, New Zealand, zippy, clean, ripe lemon, lime, grapefruit  
**CHATEAU STE MICHELLE COLD CREEK VINEYARD CHARDONNAY** | 15/59  
Columbia Valley, WA, apple, nutmeg, creme brulee, slate  
**L'ECOLE NO 41 CHARDONNAY** | 20/79  
Columbia Valley, WA, pear, vanilla custard, mouthwatering snap

## Red Wine

**IRIS VINEYARDS PINOT NOIR** | 18/72  
Willamette Valley, OR, black cherries, fig, chocolate, warm spice  
**TOMERO MALBEC** | 16/56  
Mendoza, Argentina, red and black fruits, chocolate and spice  
**MARYHILL WINEMAKERS RED BLEND** | 13/49  
Columbia Valley, WA, ripe fruits, currants, tobacco leaf  
**CHATEAU STE MICHELLE INDIAN WELLS MERLOT** | 18/69  
Columbia Valley, WA, cherry, raspberry, vanilla, subtle, soft  
**NORTHSTAR MERLOT** | 22/100  
Columbia Valley, WA, dark fruits, hint of sweet vanilla, structured  
**H3 CABERNET SAUVIGNON** | 13/48  
Columbia Valley, WA, red cherry, raspberry, sweet oak, medium tannins  
**SAVIAH CABERNET SAUVIGNON** | 20/88  
Columbia Valley, WA, cranberries, cherries, dried herbs, dry tannins

## On Draft

**MAC & JACK'S AFRICAN AMBER ALE** | 11  
Redmond, WA, abv 5.8%, unfiltered, dry hopped, floral, fruity  
**MANNY'S PALE ALE** | 11  
Georgetown, WA, abv 5.4%, clean, citrusy hopped finish  
**REUBEN'S PORTER** | 11  
Ballard, WA, abv 5.9%, coffee, chocolate, caramel malt  
**FREMONT LUSH IPA** | 11  
Seattle, WA, abv 7.0%, lush tropical hops of lime, mango, guava  
**SILVER CITY TROPIC HAZE IPA** | 11  
Bremerton, WA, abv 6.9%, silky smooth texture, clean finish  
**HALF LION PILSNER** | 11  
Sumner, WA, abv 5.3%, aroma of coriander, crisp citrus, light  
**GEORGETOWN BREWING BODHIZAF A IPA** | 11  
Seattle, WA, abv 6.9%, fresh citrus, mandarin, smooth  
**COORS LIGHT** | 10  
abv 4%, clean malt and fruit

## Cans and Bottles

**ALASKAN KOLSCH** | 10  
Seattle, WA, abv 4.7%  
**STELLA ARTOIS** | 10  
Belgium, abv 4.8%  
**RAINIER** | 9  
Seattle, WA, abv 4.6%  
**MODELO** | 10  
Mexico, abv 4.6%  
**PIKE BREWING COMPANY WATERFRONT IPA** | 10  
Seattle, WA, abv 6.5%  
**BUD LIGHT** | 9  
abv 5.2%  
**SEATTLE CIDER DRY OR SEMI-SWEET HARD CIDER** | 13  
Seattle, WA, abv 6.5%  
**SAN JUAN SELTZER** | 9  
Seattle, WA, abv 4.2%  
rainier cherry, fuji apple, or huckleberry