

Dinner Entrées

SIGNATURE SEAFOOD

CEDAR-SMOKED SALMON

ROASTED GARLIC MASHED POTATOES, WILTED ARUGULA AND RADICCHIO, HOUSE BACON-APPLE RELISH, FIG BALSAMIC GLAZE
29.95 HALF PORTION 19.95 MAKE IT WILD 10.00

PAN-SEARED EASTERN SEA SCALLOPS

YUKON POTATO GRATIN, EGGPLANT "PARMESAN" SALAD,
HOUSE BACON, SMOKED TOMATO JAM 31.95

SWEET SOY-GLAZED BLACK COD

GREEN TEA-SCENTED RICE, CUCUMBER "NOODLE" SALAD,
LEMON TOSSED TRI-RADISH, SCALLION COULIS 29.95

WOOD OVEN-ROASTED CRAB-STUFFED SALMON

ROASTED GARLIC MASHED POTATOES, HOUSE VEGETABLES,
BEURRE BLANC, CRISPY LEEKS 31.95 MAKE IT WILD 10.00

SESAME SEARED AHI TUNA

GREEN TEA-SCENTED RICE, WASABI DRESSING,
YUZU VINAIGRETTE, RADISH SALAD 29.95

FRIED SEAFOOD MARTINI

SALMON, HALIBUT, SCALLOPS, PRAWNS, CLAM STRIPS,
HOUSE-MADE COCKTAIL AND TARTAR SAUCE 27.95

NORTHWEST SEAFOOD RISOTTO IN A TOMATO BROTH

SHUCKED CLAMS AND MUSSELS, SALMON, TUNA, SCALLOPS,
PRAWNS, DUNGENESS CRAB, PECORINO CHEESE 29.95

DUNGENESS CRAB MACARONI AND CHEESE

FOUR CHEESE, TOMATO AND ARUGULA SALAD 28.95
HALF PORTION 19.95

W 18% e, \$5.00. 6

WWW.SALTYS.COM

Salty's

SEAFOOD GRILL
ON ALKI BEACH



Dinner Entrées

SIMPLY FRESH® SEAFOOD

Add Sides Below As Desired.

GRILLED SALMON STEAK WITH BEURRE BLANC 14.95

SALTY'S BLACKENED CATFISH WITH KUMQUAT BUTTER 12.95

THREE EASTERN SEA SCALLOPS WITH BEURRE BLANC
AND HOUSE BACON 17.95 OR 6.00 EACH

SOY-GLAZED BLACK COD WITH RADISH SALAD 15.95

PRAWN SKEWERS WITH PRESERVED LEMON RELISH 14.95

WILD ALASKAN SALMON WITH BEURRE BLANC 22.95

DUNGENESS CRAB-STUFFED SALMON
WITH PRESERVED LEMON RELISH 25.95

ON THE SIDE

(Serves One) 5.00 Each

YUKON POTATO GRATIN

BACON-BRAISED WINTER GREENS

ASPARAGUS WITH PRESERVED LEMON

ROASTED GARLIC MASHED POTATOES

SAUTÉED MUSHROOMS WITH HERBS

GREEN TEA-SCENTED RICE WITH WASABI DRESSING

GO AHEAD! BE SHELLFISH

All Shellfish Comes with Steamed Red Potatoes, Vegetables, Drawn Butter

ONE-POUND STEAMED ALASKAN KING CRAB LEGS
34.95 ADD A POUND 24.95

8-OUNCE OVEN-ROASTED AUSTRALIAN LOBSTER TAIL
49.95 ADD A TAIL 39.95

LIVE MAINE LOBSTER 39.95 PER POUND

LIVE DUNGENESS CRAB 37.95 FOR 2 POUNDS

*C b , , ,

WWW.SALTYS.COM

Salty's

SEAFOOD GRILL
ON ALKI BEACH



Dinner Entrées

STEAK & CHICKEN

Salty's USDA Prime Steaks are simply the best, the finest grade available and specially selected from the top 2% of corn-fed Nebraskan beef. Salty's Certified Angus Beef is the most popular beef in the United States. Take your pick, we offer you both Angus and Prime.

THE PERFECT 8-OUNCE USDA PRIME FILET MIGNON*
WRAPPED IN HOUSE BACON 49.95

10-OUNCE USDA PRIME TOP SIRLOIN* 29.95

ANGUS "BIG GUY" 16-OUNCE NEW YORK STEAK* 39.95

ANGUS 6-OUNCE FILET MIGNON* 32.95

ALL STEAKS COME WITH ROASTED GARLIC MASHED POTATOES,
BACON-BRAISED GREENS, PICKLED HORSERADISH,
CHEF MCLACHLAN'S STEAK SAUCE

STEAK YOUR WAY

BLACKENED
PEPPERED

SMOKED SALT-CRUSTED

STUFFED WITH DUNGENESS CRAB 3.00

STUFFED WITH GORGONZOLA 2.00

ADD SAUTÉED MUSHROOMS 3.50

ADD HALF NORTHWEST DUNGENESS CRAB 17.95

ADD HALF-POUND KING CRAB LEGS 19.95

STEAK TEMPERATURES:

RARE - RED, COOL CENTER
MEDIUM RARE - RED, WARM CENTER
MEDIUM - PINK CENTER
MEDIUM WELL - SLIGHTLY PINK CENTER
WELL - COOKED THROUGHOUT, NO PINK

BACON AND SAUSAGE STUFFED CHICKEN

ROASTED GARLIC MASHED POTATOES, HOUSE VEGETABLES,
GIBLET VELOUTÉ, CRANBERRY CHUTNEY 19.95

GRILLED CHICKEN CAESAR SALAD

GARLIC CAESAR DRESSING, FOCOCCIA CROUTONS,
SHREDDED PECORINO, FRIED GARLIC 12.95

*C

WWW.SALTYS.COM

Salty's
SEAFOOD GRILL
ON ALKI BEACH



Small Plates & Starters

MANILA CLAMS AND PENN COVE MUSSELS

FROM OUR LOCAL
WATERS, SIMMERED IN
HEFEWEIZEN BEER OR
WHITE WINE 14.95

RAW PUGET SOUND OYSTERS ON THE HALF SHELL*

OYSTER CADDY
WITH EVERY
SAUCE
IMAGINABLE!
13.95/24.95

**COCONUT-FLAKED
TIGER PRAWNS**
SWEET AND SOUR
PICKLED ROOT
VEGETABLES, THICK THAI
CHILI SAUCE 15.95
HALF ORDER 7.99

**ALASKAN KING AND
DUNGENESS CRAB DIP**
ARTICHOKE HEARTS,
FONTINA CHEESE,
HERBED CROSTINI,
HOUSE-MADE CRACKERS
13.95

CRISPY FRIED CALAMARI
ITALIAN HERBS, FRIED
CAPERS, RED PEPPER
REMOULADE 12.95

**DUNGENESS
CRAB
COCKTAIL**
MIXED GREENS, HOUSE
COCKTAIL, LEMON 14.95

**EAST VS. WEST
CRAB CAKES**
DUELING SAUCES, LIGHT
AND HEAVY 16.95
DUNGENESS CRAB CAKE ONLY 7.95
BLUE CRAB CAKE ONLY 7.95

**POUND OF SHRIMP
ON ICE**
COCKTAIL SAUCE,
REMOULADE,
LEMON 17.95
HALF 8.95

GRAND STARTERS

SEAFOOD TRIO (SERVES 2-4)

DUNGENESS CRAB CAKE,
CRISPY FRIED CALAMARI,
COCONUT-FLAKED TIGER
PRAWNS 23.95

**BIG SPENDER'S
DUNGENESS CRAB COCKTAIL**
ONE POUND 59.95

GRAND SEAFOOD PLATTER* (SERVES 4-6)

SALMON LOX, CHILLED
PRAWNS, RAW OYSTERS ON THE
HALF SHELL, DUNGENESS CRAB,
ALASKAN KING CRAB LEGS,
MARINATED MANILA CLAMS AND
BLUE LIP MUSSELS, BABY
OCTOPUS SALAD, HAWAIIAN AHI
TUNA 69.95

SOUPS

SIGNATURE SEAFOOD CHOWDER
SCALLOPS, CLAMS, BAY SHRIMP, BACON
CUP 5.95 BOWL 8.50

CRAB AND SHRIMP BISQUE
CAMEMBERT CROUTON, HERBED CRÈME
FRAÎCHE CUP 6.95 BOWL 9.95

SALADS

Add Gorgonzola Crumbles or Bay Shrimp 1.00 Dungeness Crab 3.50

**CLASSIC CAESAR
SALAD**
GARLIC CAESAR
DRESSING, FOCOCCIA
CROUTONS, SHREDDED
PECORINO,
FRIED GARLIC 8.95

**MIXED
FIELD GREENS**
WHITE BALSAMIC
VINAIGRETTE, OIL-CURED
OLIVES, MARCONA
ALMONDS, TOMATO
CAPRESE 8.95

**BIBB LETTUCE
WEDGE SALAD**
GORGONZOLA
DRESSING, BACON,
GREEN ONIONS,
BLACK OLIVES,
ROMA TOMATOES 9.95

WWW.SALTYS.COM



Salty's
SEAFOOD GRILL
ON ALKI BEACH