

Menu & prices subject to change

CHOWDER/APPETIZERS

NEW ENGLAND CLAM CHOWDER
CUP/BOWL
6/12

BLISTERED SHISHITO PEPPERS
SEA SALT, OLIVE OIL
8.5

FRENCH BREAKFAST RADISHES
SEA SALTED BRITTANY BUTTER
7

FRIED MARCONA ALMONDS
SEA SALT, OLIVE OIL
8.5

SMALL PLATES

HOUSE SMOKED SALMON NUGGETS
FROMAGE BLANC, MAMA LIL'S PEPPERS
14.5

ATLANTIC CALAMARI
CHILES, CILANTRO, CRÈME FRAICHE
13

RAINIER BEER STEAMED

PENN COVE MUSSELS
HOUSE CURED BACON, CRÈME FRAICHE,
GARLIC, DIJON, PARSLEY, FOCCACIA
15

PENN COVE MANILA CLAMS
DOUG'S TASSO HAM, CHERRY TOMATOES, GARLIC,
PIQUILLO PEPPER, WHITE WINE, BASIL, FOCCACIA
15

SEAFOOD BOIL
MUSSELS, CLAMS, FISH, TOMATO, NEW
POTATOES, KIELBASA, GRILLED CORN, LOBSTER
STOCK, BASIL, FOCCACIA
18

DUNGENESS CRAB CAKES (2)
SLAW, SALSA VERDE
18

SALADS

LOCAL BIBB LETTUCE
SWEET ONION, HAZELNUTS,
HAZELNUT VINAIGRETTE
8

ICEBERG WEDGE
PT. REYES BLUE CHEESE, DRESSING, HOUSE
SMOKED BACON, CHERRY TOMATOES
12

LOUIES

BABY ROMAINE, ARUGULA, HARD BOILED EGG,
AVOCADO, LOUIE DRESSING

BAY SHRIMP

18

DUNGENESS CRAB

24

SIDES

1 PIECE TRUE COD

8

HARICOT VERTS

5

GRILLED ASPARAGUS

7

COLESLAW

5

FRIES

5

GRILLED CORN

5

KALAMATA OLIVE POLENTA

5

NEW POTATOES

5

HOUSE BAKED FOCCACIA

3

RISOTTO

5

*THE STATE OF WASHINGTON WOULD LIKE YOU TO KNOW THAT EATING RAW AND/OR UNDERCOOKED FOODS MAY BE HARMFUL TO YOUR HEALTH.

SALTWATER WOULD LIKE YOU TO KNOW IT'S WORTH THE RISK!

OYSTERS

**WITH MIGNONETTE AND FRESH GRATED HORSERADISH
SEE THE CHALKBOARD FOR TODAY'S SELECTIONS
M.P.*

CHILLED SEAFOOD

DUNGENESS CRAB
HALF OR WHOLE
WITH DRAWN BUTTER AND
COCKTAIL SAUCE
M.P.

JUMBO WILD SHRIMP COCKTAIL
(3)
12

DUNGENESS CRAB COCKTAIL
14

SEAFOOD TOWERS

***THE KITTITAS**
12 OYSTERS, 6 JUMBO WILD SHRIMP, 1/2
DUNGENESS CRAB, MIGNONETTE,
HORSERADISH, COCKTAIL SAUCE
M.P.

***THE TOKITAE**
24 OYSTERS, 12 JUMBO WILD SHRIMP,
WHOLE DUNGENESS CRAB,
MIGNONETTE, HORSERADISH,
COCKTAIL SAUCE
M.P.

SANDWICHES

ON A HOUSE MADE BUN WITH FRIES OR
COLESLAW

MAINE LOBSTER ROLL
(LIMITED AVAILABILITY)

MAYONNAISE, CELERY, CHIVES
M.P.

BAY SHRIMP ROLL

MAYONNAISE, CELERY, CHIVES
18

OYSTER PO'BOY

PIQUILLO PEPPER, ROMAINE,
TARTAR SAUCE
18

***THE BURGER**

NATURALLY RAISED BEEF, TARTAR SAUCE,
BIBB LETTUCE, TOMATO, ONION,
AMERICAN CHEESE
15

ENTREES

DUNGENESS CRAB CAKES (3)
COLESLAW, SALSA VERDE
26

PENN COVE MANILA CLAMS
DOUG'S TASSO, CHERRY TOMATOES,
PIQUILLO PEPPER, WHITE WINE, BASIL,
FOCCACIA
22

**RAINIER BEER STEAMED
PENN COVE MUSSELS**
HOUSE CURED BACON, CRÈME FRAICHE,
GARLIC, DIJON, PARSLEY, FOCCACIA
22

SEAFOOD BOIL
MUSSELS, CLAMS, FISH, TOMATO, NEW
POTATOES, KIELBASA, GRILLED CORN,
LOBSTER STOCK, BASIL, FOCCACIA
34

...AND CHIPS

WITH FRIES AND TARTAR SAUCE

TRUE COD

RAINIER BEER BATTERED
15

HALIBUT

RAINIER BEER
BATTERED
M.P.

NORTHWEST OYSTERS

FISH FRY DREGGED
18

DINNER ENTREES

A LA CARTE

PREPARED SIMPLY YET DELICIOUSLY WITH YOUR
CHOICE OF ONE SAUCE AND TWO SIDES

AVAILABLE AT 5:00 PM

SEE THE FRESH SHEET FOR TODAY'S

SEAFOOD SELECTIONS

M.P.

SAUCES

RED PEPPER COULIS
HERBED HOLLANDAISE
ALMOND BROWN BUTTER

STARCH SIDES

NEW POTATOES
KALAMATA OLIVE POLENTA
RISOTTO
FRENCH FRIES

VEGETABLE SIDES

GRILLED ASPARAGUS
SAUTÉED HARICOT VERTE
COLESLAW

...OR ON A SALAD OF

VINE RIPENED TOMATOES, ARUGULA,
GRILLED SPRING ONION, TOASTED
FOCCACIA CROUTONS, SHERRY VINAIGRETTE

DAILY PLATES

AVAILABLE AT 5:00 PM

SUNDAY

NORTHWEST CIOPPINO
18/34

MONDAY

ALASKAN KING CRAB ROLL
M.P.

TUESDAY

CLAM LINGUINE
22

WEDNESDAY

LOBSTER MAC & CHEESE
M.P.

THURSDAY

RAZOR CLAMS AND CHIPS
22

FRIDAY AND SATURDAY
PLEASE SEE YOUR SERVER

Menu & prices
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DRINKS

*OYSTER SHOOTERS

9/EA

11/EA WITH HOUSE INFUSED HORSERADISH VODKA

MARY SHOOTER

OYSTER ON TOP OF CHILLED VODKA AND HOUSE
BLOODY MARY IN A 3 OZ GLASS

MARIA SHOOTER

OYSTER ON TOP OF CHILLED TEQUILA AND HOUSE
BLOODY MARIA IN A 3 OZ GLASS

CAESAR SHOOTER

OYSTER ON TOP OF CHILLED VODKA AND HOUSE
BLOODY CAESAR IN A 3 OZ GLASS

COCKTAILS

10/EA

SALTY DOG: GRAPEFRUIT, VODKA, SALTED RIM, ROCKS

ISLAND DAIQUIRI: PLANTATION PINEAPPLE RUM,
SIMPLE SYRUP, LIME, ROCKS

MUTINY MULE : EVAN WILLIAMS BOURBON, LIME,
CRANBERRY, ORANGE BITTERS, GINGER BEER

THE CAPTAIN: PINT OF RAINIER, SHOT OF FERNET BRANCA

SHIP WRECK: HOUSE MARGARITA

SPARKLING WINES

ADAMI PROSECCO

ITALY

8/46

ZARDETTO PROSECCO SPLIT

ITALY

9

WHITE AND ROSÉ WINES

CAMPUGET ROSÉ

FRANCE

8.5/32

MICHEL DELHOMMEAU

MUSCADET

FRANCE

8.5/32

RIFF PINOT GRIGIO

ITALY

8.5/32

PONGA

SAUVIGNON BLANC

NEW ZEALAND

8.5/32

WHIDBEY ISLAND WINERY

ISLAND WHITE

WASHINGTON

9.5/36

NOVELTY HILL CHARDONNAY

WASHINGTON

12/46

OTT & HUNTER INTERTIDAL

BLANC

WASHINGTON

12/46

RED WINES

PUNTO FINALE MALBEC

ARGENTINA

8.5/32

SEAN MINOR PINOT NOIR

CALIFORNIA

9/34

DISRUPTION RED BLEND

WASHINGTON

9.5/36

HAHN CABERNET SAUVIGNON

CALIFORNIA

11/42

SPARKMAN CELLARS

"WILDERNESS"

RED RHONE BLEND

WASHINGTON

12/46

MARY

10/EA

ADD AN *OYSTER, JUMBO WILD SHRIMP OR
HOUSE MADE SALMON JERKY

12.5/EA

SALTWATER MARY

HOUSE MADE BLOODY MARY MIX WITH
CAPITOL VODKA

SALTWATER MARIA

HOUSE MADE BLOODY MARY MIX WITH
EL JIMADORE TEQUILIA

SALTWATER CAESAR

HOUSEMADE CLAMATO MIX WITH CAPITOL
VODKA

WHALE TALE MARY

HOUSE MADE BLOODY MARY MIX, CAPITOL
VODKA, AN OYSTER, JUMBO WILD SHRIMP AND
HOUSE MADE SALMON JERKY

16

SAKE

DEWATSURA KIMOTO JUNMAI

(SERVED ROOM TEMPERATURE)

7

DEWATSURA SAKURA EMAKI ROSÉ

(SERVED CHILLED)

8

BEER/CIDER

DRAFT

PINT/PITCHER

GUINNESS

8/30

BITBURGER PILSNER

8/30

DOUBLE BLUFF PORTER

6/22

JOHNNY UTAH PALE ALE

6/22

AYINGER HEFEWEIZEN

8/30

MANNY'S PALE ALE

6/22

RACER 5 IPA

6/22

RAINIER

4/14

ROTATING TAP

M.P.

ROTATING CIDER

M.P.

BOTTLES/CANS

4/ea

BUD

BUD LIGHT

HEINEKEN

AMSTEL LIGHT

BUCKLER N/A

TECATE 16 OZ

N/A

2.5/ea

COKE

DIET COKE

SPRITE

GINGER ALE

TONIC

CLUB SODA

CRANBERRY JUICE

ICE TEA

RASPBERRY ICE TEA

LEMONADE

AQUA PANNA STILL MINERAL WATER

4

PERRIER SPARKLING MINERAL WATER

3

BUNDABERG GINGER BEER

5

