

# SALTWATER

FISH HOUSE AND OYSTER BAR

## CHOWDER/APPETIZERS

### NEW ENGLAND CLAM CHOWDER

9.5

### BLISTERED SHISHITO PEPPERS

SEA SALT, OLIVE OIL

8.5

### FRENCH BREAKFAST RADISHES

SEA SALTED BRITTANY BUTTER

7.5

### FRIED MARCONA ALMONDS

SEA SALT, OLIVE OIL

8.5

### HOUSE SMOKED SALMON NUGGETS

FROMAGE BLANC, MAMA LIL'S PEPPERS

16.5

### ATLANTIC CALAMARI

CHILES, CILANTRO, LIME CREMA

14

### BUFFALO OYSTERS

HOUSE BUFFALO SAUCE, CELERY, PT REYES BLUE

CHEESE DRESSING AND CRUMBLES

16.5

## SALADS

### BIBB LETTUCE

SWEET ONION, HAZELNUTS,

HAZELNUT VINAIGRETTE

9

### ICEBERG WEDGE

PT. REYES BLUE CHEESE DRESSING, HOUSE

SMOKED BACON, CHERRY TOMATOES

12.5

### LOUIES

LOUIE DRESSING, BABY ROMAINE, ARUGULA,

HARD BOILED EGG, AVOCADO

BAY SHRIMP

19

DUNGENESS CRAB

24

## ...AND CHIPS

### WITH FRIES AND TARTAR SAUCE

#### TRUE COD

RAINIER BEER BATTERED

16

#### HALIBUT

RAINIER BEER BATTERED

18

#### NORTHWEST OYSTERS

FISH FRY DREDGED

18

BUFFALO STYLE

20

## SIDES

### 1 PIECE TRUE

#### COD

8

### 1 PIECE HALIBUT

10

### GRILLED SALMON

(4 OZ)

12

### HARICOT VERTS

8

### GRILLED

#### ASPARAGUS

8

### COLESLAW

6

### GRILLED CORN

6

### MIXED GREENS,

SHERRY VINAIGRETTE

6

### FRIES

6

### KALAMATA OLIVE

POLENTA

7

### NEW POTATOES

6

### HOUSE BAKED

SOURDOUGH BREAD

3

### RISOTTO

8

## CHILLED SEAFOOD

### DUNGENESS CRAB

HALF OR WHOLE

WITH DRAWN BUTTER AND

COCKTAIL SAUCE

M.P.

### JUMBO WILD SHRIMP COCKTAIL (3)

12.5

### DUNGENESS CRAB COCKTAIL

14.5

## 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

19

### PO' BOYS

PIQUILLO PEPPER, ROMAINE,

TARTAR SAUCE

OYSTER

19

HALIBUT

19

TRUE COD

17

### BUFFALO OYSTER PO' BOY

HOUSE BUFFALO SAUCE, CELERY, PT REYES

BLUE CHEESE DRESSING AND CRUMBLES

21

### \*THE BURGER

NATURALLY RAISED BEEF, TARTAR SAUCE,

BIBB LETTUCE, TOMATO, ONION,

AMERICAN CHEESE

15

## ENTREES

### DUNGENESS CRAB CAKES (2 OR 3)

COLESLAW, SALSA VERDE

19/28

### PENN COVE MANILA CLAMS

DOUG'S TASSO, CHERRY TOMATOES, PIQUILLO

PEPPER, WHITE WINE, BASIL, HOUSE BAKED

SOURDOUGH BREAD

16/23

### RAINIER BEER STEAMED

#### PENN COVE MUSSELS

HOUSE CURED BACON, CRÈME FRAICHE,

GARLIC, DIJON, PARSLEY, HOUSE BAKED

SOURDOUGH BREAD

16/23

### SEAFOOD BOIL

MUSSELS, CLAMS, FISH, TOMATO, NEW

POTATOES, KIELBASA, GRILLED CORN,

LOBSTER STOCK, BASIL, HOUSE BAKED

SOURDOUGH BREAD

22/38

## OYSTERS

\*WITH MIGNONETTE AND FRESH GRATED HORSERADISH

SEE THE CHALKBOARD FOR TODAY'S SELECTIONS

M.P.

## 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.

## DINNER

AVAILABLE AT 5 PM

## DAILY PLATES

### SUNDAY

NORTHWEST CIOPPINO

22/38

### MONDAY

RAZOR CLAMS AND CHIPS

22

### TUESDAY

CLAM LINGUINE

22

### WEDNESDAY

SALMON WELLINGTON

28

### THURSDAY

WILD PRAWN ESPELLETTE

24

### FRIDAY AND SATURDAY

PLEASE SEE YOUR SERVER

## A LA CARTE

CHOOSE ONE OF TODAY'S SEAFOOD

SELECTIONS FROM THE FRESH SHEET

ADD YOUR CHOICE OF ONE SAUCE AND

TWO SIDES

M.P.

## SAUCES

RED PEPPER COULIS

HERBED HOLLANDAISE

ALMOND BROWN BUTTER

DIJON MIRIN GLAZE

## 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, CROUTONS,

SHERRY VINAIGRETTE

CHEF/OWNER: SIEB JURRIANS

CHEF DE CUISINE: DOUG SPHARLER

SOUS CHEF: DANNY VOLZ

PASTRY CHEF: ALLYSS TAYLOR

\*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!

## \*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

## MARYS

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 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

## SPARKLING WINES

ADAMI PROSECCO  
ITALY  
8/46

ZARDETTO PROSECCO SPLIT  
ITALY  
9

## WHITE AND ROSÉ WINES

PRATSCH GRÜNER VELTLINER  
AUSTRIA  
8/34(1 LITER)

LA MARINIÈRE MUSCADET  
FRANCE  
8/30

CAMPUGET ROSÉ  
FRANCE  
8.5/32

RIFF PINOT GRIGIO  
ITALY  
8.5/32

PONGA  
SAUVIGNON BLANC  
NEW ZEALAND  
8.5/32

DOPFF & IRION  
"CRUSTACÉS"  
FRANCE  
8.5/32

NOVELTY HILL CHARDONNAY  
WASHINGTON  
12/46

## RED WINES

VINA BORGIA GARNACHA  
SPAIN  
8/30

SANTA JULIA MALBEC  
ARGENTINA  
8/30

SEAN MINOR PINOT NOIR  
CALIFORNIA  
9/34

DISRUPTION RED BLEND  
WASHINGTON  
9.5/36

HAHN CABERNET SAUVIGNON  
CALIFORNIA  
11/42

## BEER/CIDER

DRAFT  
PINT/PITCHER

GUINNESS  
8/30

BITBURGER PILSNER  
8/30

JOHNNY UTAH PALE ALE  
6/22

AYINGER HEFEWEIZEN  
8/30

MANNY'S PALE ALE  
6/22

RACER 5 IPA  
6/22

RAINIER  
4/14

SEASONAL TAP  
M.P.

ROTATING TAP  
M.P.

ROTATING CIDER  
M.P.

BOTTLES/CANS  
4/ea

BUD  
BUD LIGHT  
HEINEKEN  
AMSTEL LIGHT  
BUCKLER N/A  
TECATE 16 OZ

## SAKE

DEWATSURA KIMOTO  
JUNMAI  
(SERVED ROOM  
TEMPERATURE)  
7

DEWATSURA SAKURA  
EMAKI ROSÉ  
(SERVED CHILLED)  
8

FERREIRA  
RUBY PORT  
7

## COCKTAILS

10/EA

TITO'S MOSCOW MULE: TITO'S VODKA,  
MUDDLED LIME, GINGER BEER

LAVENDER GIN COLLINS: LAVENDER INFUSED GIN,  
YUZU CITRUS LIQUEUR, SIMPLE SYRUP,  
SODA WATER

THE COVE: JUMNAI SAKE, BRAVO GINGER  
LIQUEUR, BASIL-GINGER SIMPLE SYRUP, SODA  
WATER, FRESH GINGER AND BASIL

BLACKBERRY BOURBON LEMONADE: WHIDBEY  
ISLAND BLACKBERRY LIQUEUR, EVAN WILLIAMS  
BOURBON, LEMONADE

ELDERFLOWER PALOMA: EL JIMADOR TEQUILA,  
ST. GERMAINE LIQUEUR, LIME AND GRAPEFRUIT  
JUICE, SODA WATER

N/A  
2.5/ea

COKE  
DIET COKE  
SPRITE  
GINGER ALE  
TONIC  
CLUB SODA  
CRANBERRY JUICE  
ICE TEA  
RASPBERRY ICE TEA  
LEMONADE

PERRIER SPARKLING MINERAL WATER  
3  
BUNDEBERG GINGER BEER  
5  
THOMAS KEMPER ROOT BEER  
5