

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

8.5

FRIED MARCONA ALMONDS

SEA SALT, OLIVE OIL

9

HOUSE SMOKED SALMON NUGGETS

FROMAGE BLANC, MAMA LIL'S PEPPERS

18

ATLANTIC CALAMARI

CHILES, CILANTRO, LIME CREMA

15

BUFFALO OYSTERS

HOUSE BUFFALO SAUCE, CELERY, PT REYES BLUE

CHEESE DRESSING AND CRUMBLES

18

SALADS

BIBB LETTUCE

SWEET ONION, HAZELNUTS,

HAZELNUT VINAIGRETTE

9.5

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

24

DUNGENESS CRAB

28

...AND CHIPS

WITH FRIES AND TARTAR SAUCE

TRUE COD

RAINIER BEER BATTERED

17

HALIBUT

RAINIER BEER BATTERED

19

NORTHWEST OYSTERS

FISH FRY DREGGED

19

BUFFALO STYLE

21

SIDES

1 PIECE TRUE COD

8

1 PIECE HALIBUT

10

GRILLED SALMON

(4 OZ)

12

SAUTÉED GREEN

BEANS

8

GRILLED

ASPARAGUS

9

COLESLAW

6

GRILLED CORN

6

MIXED GREENS,

SHERRY VINAIGRETTE

6

FRIES

6

KALAMATA OLIVE

POLENTA

7

NEW POTATOES

6

SEABISCUIT BAKERY

SOURDOUGH BREAD

3

RISOTTO

8

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)

14

DUNGENESS CRAB COCKTAIL

16

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 SEABISCUIT BAKERY BUN WITH FRIES OR

COLESLAW

MAINE LOBSTER ROLL

(LIMITED AVAILABILITY)

MAYONNAISE, CELERY, CHIVES

M.P.

BAY SHRIMP ROLL

MAYONNAISE, CELERY, CHIVES

24

PO' BOYS

PIQUILLO PEPPER, ROMAINE,

TARTAR SAUCE

OYSTER

20

HALIBUT

20

TRUE COD

18

BUFFALO OYSTER PO' BOY

HOUSE BUFFALO SAUCE, CELERY, PT REYES

BLUE CHEESE DRESSING AND CRUMBLES

22

*THE BURGER

NATURALLY RAISED BEEF, TARTAR SAUCE,

BIBB LETTUCE, TOMATO, ONION,

AMERICAN CHEESE

16

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, SEABISCUIT

BAKERY SOURDOUGH BREAD

20/28

RAINIER BEER STEAMED

PENN COVE MUSSELS

HOUSE CURED BACON, CRÈME FRAICHE,

GARLIC, DIJON, PARSLEY, SEABISCUIT

BAKERY SOURDOUGH BREAD

20/28

SEAFOOD BOIL

MUSSELS, CLAMS, FISH, TOMATO, NEW

POTATOES, KIELBASA, GRILLED CORN,

LOBSTER STOCK, BASIL, SEABISCUIT

BAKERY SOURDOUGH BREAD

26/40

DINNER

AVAILABLE AT 5 PM

DAILY PLATES

SUNDAY

NORTHWEST CIOPPINO

22/38

MONDAY

PRAWN AND HALIBUT STIR FRY

24

TUESDAY

CLAM LINGUINE

22

WEDNESDAY

WHOLE MAINE LOBSTER

M.P.

THURSDAY

NORTHWEST PAELLA

28

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 GREEN BEANS

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
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!

SALTWATER

FISH HOUSE AND OYSTER BAR

*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

SHINE RIESLING
GERMANY
8/30

MUSCADET
(ROTATING)
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

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

RED WINES

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