

CHOWDER/APPETIZERS

NEW ENGLAND CLAM CHOWDER

9.5

BLISTERED SHISHITO PEPPERS

SEA SALT, OLIVE OIL

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

DUNGENESS CRAB CAKES

COLESLAW, SALSA VERDE

19

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, 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 DREDGED

19

SIDES

1 PIECE TRUE COD

8

1 PIECE HALIBUT

9

4OZ GRILLED

SALMON FILET

12

SAUTÉED GREEN

BEANS

8

COLESLAW

6

FRIES

6

KALAMATA OLIVE

POLENTA

7

NEW POTATOES

6

SEABISCUIT BAKERY

SOURDOUGH BREAD

3

CHEF/OWNER: SIEB JURRIAANS
CHEF DE CUISINE: DOUG SPHARLER
SOUS CHEF: KERRY CHRISMER
PASTRY CHEF: ALLYSS TAYLOR

OYSTERS

**WITH MIGNONETTE AND FRESH GRATED HORSERADISH*

SEE THE CHALKBOARD FOR TODAYS 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

SHELLFISH

PENN COVE MANILA CLAMS

DOUG'S TASSO, TOMATOES, PIQUILLO

PEPPER, WHITE WINE, BASIL,

SEABISCUIT BAKERY SOURDOUGH

20/28

RAINIER BEER STEAMED

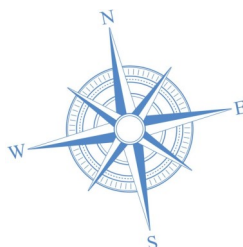
PENN COVE MUSSELS

BACON, CRÈME FRAICHE,

GARLIC, DIJON, PARSLEY, SEABISCUIT

BAKERY SOURDOUGH

20/28



SANDWICHES

ON A SEABISCUIT BAKERY BUN WITH

FRIES OR

COLESLAW

BAY SHRIMP ROLL

MAYONNAISE, CELERY, CHIVES

24

OYSTER PO' BOY

PIQUILLO PEPPER, ROMAINE,

TARTAR SAUCE

20

**THE BURGER*

NATURALLY RAISED BEEF,

TARTAR SAUCE,

BIBB LETTUCE, TOMATO, ONION,

AMERICAN CHEESE

16

DINNER ENTREES

AVAILABLE AT 5:00 PM

ASK YOUR SERVER FOR TONIGHT'S SEAFOOD SELECTIONS

M.P.

SERVED WITH YOUR CHOICE OF THE FOLLOWING PREPARATIONS

BROWN BUTTER, ALMONDS, GREEN BEANS, LEMON JUICE,

NEW POTATOES

OR

GRILLED ASPARGUS, KALAMATA OLIVE POLENTA, RED PEPPER COULIS

OR

"LOUIE STYLE": ROMAINE, ARUGULA, LOUIE DRESSING, HARD BOILED EGG, AVOCADO

*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

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

INFUSED SHOOTER 11/EA

OYSTER ON TOP OF CHILLED HOUSE INFUSED HORSERADISH VODKA

THAI CHILI VODKA OR CAROLINA REAPER VODKA

MARYS

10/EA

SALTWATER MARY

HOUSE MADE BLOODY MARY MIX WITH BROVO VODKA

W/ HOUSE INFUSED VODKA 12/EA
HORSERADISH OR THAI CHILI OR CAROLINA REAPER

FIRST STREET MARY

HOUSE MADE BLOODY MARY MIX, BROVO VODKA, AN OYSTER, JUMBO WILD SHRIMP AND HOUSE MADE CANDIED BACON

16

ADD AN *OYSTER, JUMBO WILD SHRIMP
OR HOUSE MADE CANDIED BACON
2.5/EA

SPARKLING WINES

ARGYLE BRUT

OREGON

11/42

ZARDETTO PROSECCO SPLIT

ITALY

8

BEER/CIDER

DRAFT

PINT/PITCHER

RAINIER

4/14

PFRIEM PILSNER

6/22

CHUCKANUT KOLSCH

6/22

MANNY'S PALE ALE

6/22

JOHNNY UTAH PALE ALE

6/22

RACER 5 IPA

6/22

ECLIPTIC STOUT

6/22

MISFIT CIDER

6/22

ROTATING COCKTAIL ON

TAP

10

COCKTAILS

10/EA

SALTWATER VESPER: HOUSE LEMON VODKA,
GIN, COCHI AMERICANO, LEMON TWIST

CUCUMBER GIN GIMLET: HOUSE CUCUMBER GIN,
LIME, SIMPLE SERVED UP OR ON THE ROCKS

SAKE CLOUDS: JUMNAI SAKE, ST. GERMAIN,
POMEGRANATE LIQUOR, TOPPED W/ PROSECCO

BLACKBERRY DAIQUIRI: SILVER RUM, LIME JUICE,
WHIDBEY ISLAND BLACKBERRY LIQUEUR

SPICY PALOMA: HOUSE JALAPENO TEQUILA,
LIME JUICE, GRAPEFRUIT SODA

HOUSE SPECIALTIES

RYE OLD FASHIONED, BOURBON MANHATTAN,
MOSCOW MULE, MARGARITA & SPICY MARGARITA
HOT TODDY, SALTWATER COFFEE

HOUSE INFUSED FIRE WHISKEY
-THAI CHILIS, CINNAMON, MAPLE SYRUP-

WHITE AND ROSÉ WINES

KERLOO

SAUVIGNON BLANC

WA

8/30

CAMPUGET ROSÉ

FRANCE

8.5/32

RIFF PINOT GRIGIO

ITALY

8.5/32

NOVELTY HILL CHARDONNAY

WASHINGTON

12/46

WHIDBEY ISLAND WINERY

ISLAND WHITE

WASHINGTON

10/38

RED WINES

TAMARACK FIREHOUSE RED

WASHINGTON

8/30

PIKE ROAD PINOT NOIR

WASHINGTON

9/34

DISRUPTION CABERNET

WASHINGTON

10/38

WHIDBEY ISLAND WINERY

SANGIOVESE

WASHINGTON

11/42

BOTTLES/CANS

3

BUD

BUD LIGHT

MONTUCKY LAGER

5

PFRIEM PILSNER

PFRIEM IPA

ELYSIAN SPACE DUST IPA

LOCUST DRY CIDER

VANILLA BEAN CIDER

ELEMENT BLOOD ORANGE

SAN JUAN APPLE SELTZER

SPREZZA BIANCO OR ROS-

SO

8

DRY FLY HUCKELBERRY -

LEMONADE

DRY FLY SPICY LEMONADE

N/A \$2.5

COKE

DIET COKE

SPRITE

GINGER ALE

TONIC

CLUB SODA

CRANBERRY JUICE

UNSWEETENED ICE TEA

RASPBERRY ICE TEA

LEMONADE

TOPO CHICO SPARKLING MINERAL WATER

3

BUNDABERG GINGER BEER

5

BOYLAN ROOT BEER or CRÈME SODA

5

