

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 JURRIANS
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**

MAINE LOBSTER ROLL
(LIMITED AVAILABILITY)
MAYONNAISE, CELERY, CHIVES
M.P.

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

SEAFOOD PASTA

SEE YOUR SERVER FOR
TODAY'S PRESENTATION
M.P.

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**

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

LA RAZA LAGER

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

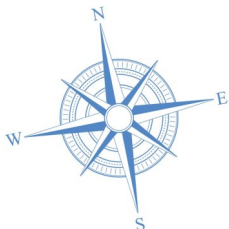
3

BUNDABERG GINGER BEER

5

BOYLAN ROOT BEER or CRÈME SODA

5



SALTWATER

FISH HOUSE AND OYSTER BAR

HAPPY HOUR
3-4:45 WEEKDAYS

*OYSTERS

“TWO BUCK SHUCKS “
HOUSE CHOICE, BY THE HALF DOZEN
WITH MIGNONETTE AND FRESH
GRATED HORSE RADISH
ADD A GLASS OF MUSCADET FOR 5!

DOLLAR OFF WELL DRINKS, WINES BY THE GLASS
AND DRAFT BEERS
PITCHERS OF RAINIER
10

GOLD RUSH
(BOURBON, HONEY, LEMON)
8

SAKE CLOUDS
(SAKE, ST. GERMAINE, POMEGRANATE LIQUOR,
PROSECCO)
8

7/EA

**FRIED MARCONA
ALMONDS**
OLIVE OIL AND SEA SALT

SIDE WEDGE SALAD
TOMATOES, BACON,
CRUMBLD PT. REYES
BLUE CHEESE

**BLISTERED
SHISHITO PEPPERS**
OLIVE OIL AND SEA SALT

**SPINACH
ARTICHOKE DIP**
CARAMELIZED ONIONS,
MASCARPONE, ASIAGO,
CROSTINI

**HOUSE SMOKED
SALMON NUGGETS**
(APPETIZER SIZE)
FROMAGE BLANC,
MAMA LIL'S PEPPERS

**DUNGENESS CRAB
CAKE (1)**
SLAW, SALSA VERDE

**GRILLED SHRIMP
SKEWER**
MARINATED IN GARLIC
AND HERBS, ROTATING
SAUCE

SLIDERS(2)
ASK YOUR SERVER FOR
TODAY'S CREATION

*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!

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