

-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
19

ATLANTIC CALAMARI
CHILES, CILANTRO, LIME CREMA
15

FRIED NORTHWEST OYSTERS
TARTAR SAUCE
16

DUNGENESS CRAB CAKES
COLESLAW, SALSA VERDE
21

-SALADS-

BIBB LETTUCE
SWEET ONION, HAZELNUTS,
HAZELNUT VINAIGRETTE
10

ICEBERG WEDGE
PT. REYES BLUE CHEESE DRESSING, HOUSE
SMOKED BACON, CHERRY TOMATOES
13

LOUIES
LOUIE DRESSING, ROMAINE, ARUGULA, HARD
BOILED EGG, AVOCADO
BAY SHRIMP
26
DUNGENESS CRAB
30

...AND CHIPS

WITH FRIES AND TARTAR SAUCE

TRUE COD
RAINIER BEER BATTERED
18

HALIBUT
RAINIER BEER BATTERED
20

NORTHWEST OYSTERS
FISH FRY DREDGED
20

-SIDES-

1 PIECE TRUE COD
9
1 PIECE HALIBUT
10
4OZ GRILLED
SALMON FILET
14

SAUTÉED GREEN
BEANS
8
COLESLAW

FRIES
6
KALAMATA OLIVE
POLENTA
7
NEW POTATOES
6
ASPARAGUS
9
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)
15

DUNGENESS CRAB COCKTAIL
17

-SHELLFISH-

PENN COVE MANILA CLAMS
DOUG'S TASSO, TOMATOES, PIQUILLO
PEPPER, WHITE WINE, BASIL,
SEABISCUIT BAKERY SOURDOUGH
24/34

RAINIER BEER STEAMED
PENN COVE MUSSELS
BACON, CRÈME FRAICHE,
GARLIC, DIJON, PARSLEY, SEABISCUIT
BAKERY SOURDOUGH
24/34

-SEAFOOD PASTA-

SEE YOUR SERVER FOR
TODAY'S PRESENTATION
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
26

OYSTER PO' BOY
PIQUILLO PEPPER, ROMAINE,
TARTAR SAUCE
22

*THE BURGER
NATURALLY RAISED BEEF,
TARTAR SAUCE,
BIBB LETTUCE, TOMATO, ONION,
AMERICAN CHEESE
17

-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

10/EA

OYSTER ON TOP OF

MARY SHOOTER

CHILLED VODKA W/ HOUSE BLOODY MIX IN A 3 OZ GLASS

MARIA SHOOTER

CHILLED TEQUILA W/ HOUSE BLOODY MIX IN A 3 OZ GLASS

INFUSED SHOOTER - 12/EA

CHILLED HOUSE INFUSED BOOZE W/ BLOODY MIX

CHOOSE ONE

HORSERADISH VODKA - JALAPENO TEQUILA

THAI CHILI VODKA - CAROLINA REAPER VODKA

MARYS

SALTWATER MARY - 11

HOUSE MADE BLOODY MARY MIX WITH
BROVO VODKA

W/ HOUSE INFUSED VODKA - ADD \$2

CHOOSE ONE

HORSERADISH VODKA - JALAPENO TEQUILA
THAI CHILI VODKA - CAROLINA REAPER VODKA

ADD AN *OYSTER, JUMBO WILD SHRIMP

OR HOUSE MADE CANDIED BACON

2.5/EA

FIRST STREET MARY - 18

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

-SPARKLING WINES-

ARGYLE BRUT

OREGON

12/44

ZARDETTO PROSECCO

ITALY

9/32

-WHITE & ROSÉ WINES

-

LA MARINIÈRE

MUSCADET *dry, crisp

FRANCE

8/30

KERLOO

SAUVIGNON BLANC

WASHINGTON

9/32

CAMPUGET ROSÉ

FRANCE

8.5/32

RIFF PINOT GRIGIO

ITALY

9/32

WHIDBEY ISLAND WINERY

ISLAND WHITE

WASHINGTON

11/40

LOVE & SQUALOR

MOTHERSHUCKER

OREGON *for oysters

12/42

NOVELTY HILL CHARDONNAY

WASHINGTON

13/48

-RED WINES-

TAMARACK FIREHOUSE RED

WASHINGTON

9/32

PIKE ROAD PINOT NOIR

WASHINGTON

10/36

DISRUPTION CABERNET

WASHINGTON

11/40

WHIDBEY ISLAND WINERY

SANGIOVESE

WASHINGTON

12/44

-BEER/CIDER-

DRAFT

PINT/PITCHER

RAINIER

5/15

PILSNER

7/28

ROTATING LOCAL

7/28

MANNY'S PALE ALE

7/28

JOHNNY UTAH PALE ALE

7/28

BLACK RAVEN

TRICKSTER IPA

7/28

THIRSTY CRAB ROTATING

7/28

ROTATING DARK BEER

7/28

STOUT

7/28

MISFIT CIDER

7/28

-BOTTLES/CANS-

4

BUD

BUD LIGHT

MONTUCKY LAGER

5

ELYSIAN SPACE DUST IPA

LOCUST DRY CIDER

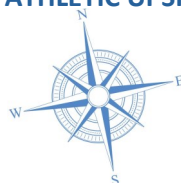
VANILLA BEAN CIDER

ELEMENT CIDER

SAN JUAN APPLE SELTZER

4

N/A ATHLETIC UPSIDE DAWN



COCKTAILS

13/EA

VIEUX CARRE: BOURBON, COGNAC,
SWEET VERMOUTH, BENEDICTINE, BITTERS

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

ONE AND DUNN: KRAKEN RUM, CLEAR SPIRITS,
COINTREAU, CITRIS, MEXICAN COKE

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

APPLE PIE MARGARITA: TEQUILA, APPLE CIDER,
LEMON, CINNAMON BROWN SUGAR SYRUP

HOUSE SPECIALTIES - 11

MOSCOW MULE, MARGARITA & SPICY MARGARITA
RYE OLD FASHIONED, BOURBON MANHATTAN,
VESPER, NEGRONI, SALTWATER COFFEE

HOUSE INFUSED FIRE WHISKEY

-THAI CHILIS, CINNAMON, MAPLE SYRUP-
SHOT -8 COCKTAIL - 11

AS; HOT TODDY, OLD FASHIONED, SOUR,
W/ ROOT BEER OR GINGER BEER

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

5

BUNDABERG GINGER BEER

5

BOYLAN ROOT BEER or CRÈME SODA

5