

-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)
16

DUNGENESS CRAB COCKTAIL
18

-SHELLFISH-

PENN COVE MANILA CLAMS
DOUG’S TASSO, TOMATOES, PIQUILLO
PEPPER, WHITE WINE, BASIL,
SEABISCUIT BAKERY SOURDOUGH
26

RAINIER BEER STEAMED
PENN COVE MUSSELS
BACON, CRÈME FRAICHE,
GARLIC, DIJON, PARSLEY, SEABISCUIT
BAKERY SOURDOUGH
26

-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
27

OYSTER PO’ BOY
PIQUILLO PEPPER, ROMAINE,
TARTAR SAUCE
24

*THE BURGER
NATURALLY RAISED BEEF,
TARTAR SAUCE,
BIBB LETTUCE, TOMATO, ONION,
AMERICAN CHEESE
18

-SEAFOOD PASTA-

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

DINNER ENTREES

AVAILABLE AFTER 5:00 PM
ROTATES SEASONALLY
LINE CAUGHT SOCKEYE SALMON - 32
FRESH CAUGHT HALIBUT - 34
JUMBO SCALLOPS (3 EA) - 34

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

-CHOWDER/APPETIZERS-

NEW ENGLAND CLAM CHOWDER
10

BLISTERED SHISHITO PEPPERS
SEA SALT, OLIVE OIL
9

FRIED MARCONA ALMONDS
SEA SALT, OLIVE OIL
9

HOUSE SMOKED SALMON NUGGETS
FROMAGE BLANC, MAMA LIL’S PEPPERS
20

ATLANTIC CALAMARI
CHILES, CILANTRO, LIME CREMA
16

FRIED NORTHWEST OYSTERS
TARTAR SAUCE
18

DUNGENESS CRAB CAKES
COLESLAW, SALSA VERDE
22

-SALADS-

BIBB LETTUCE
SWEET ONION, HAZELNUTS,
HAZELNUT VINAIGRETTE
11

ICEBERG WEDGE
PT. REYES BLUE CHEESE DRESSING, HOUSE
SMOKED BACON, CHERRY TOMATOES
15

LOUIES
LOUIE DRESSING, ROMAINE, ARUGULA, HARD
BOILED EGG, AVOCADO
BAY SHRIMP
27
DUNGENESS CRAB
31

...AND CHIPS

WITH FRIES AND TARTAR SAUCE

TRUE COD
RAINIER BEER BATTERED
19

HALIBUT
RAINIER BEER BATTERED
22

NORTHWEST OYSTERS
FISH FRY DREDGED
22

-SIDES-

| | |
|------------------|-------------------|
| 1 PIECE TRUE COD | FRIES |
| 10 | 6 |
| 1 PIECE HALIBUT | KALAMATA OLIVE |
| 11 | POLENTA |
| 4OZ GRILLED | 7 |
| SALMON FILET | NEW POTATOES |
| 14 | 7 |
| SAUTÉED GREEN | ASPARAGUS |
| BEANS | 9 |
| 9 | SEABISCUIT BAKERY |
| COLESLAW | SOURDOUGH BREAD |
| 7 | 3 |
| SM GREEN SALAD | |
| 7 | |

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

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 - SMOKED GARLIC VODKA
JALAPENO TEQUILA

THAI CHILI VODKA - HABANERO VODKA

MARYS

SALTWATER MARY - 11
HOUSE MADE BLOODY MARY MIX WITH
BROVO VODKA

W/ HOUSE INFUSED VODKA - ADD \$2
CHOOSE ONE

HORSERADISH VODKA - SMOKED GARLIC VODKA
JALAPENO TEQUILA

THAI CHILI VODKA - HABANERO 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

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

MANNY'S-PALE ALE
7/28

JOHNNY UTAH-PALE ALE
7/28

BLACK RAVEN -IPA
7/28

CHUCKANUT-KOLSCH
7/28

LOCAL BREWERY-ROTATING
7/28

THIRSTY CRAB-ROTATING
7/28

PORTER
7/28

STOUT
7/28

CIDER-ROTATING
7/28

-BOTTLES/CANS-

4
BUD
BUD LIGHT
MONTUCKY LAGER

5
ELYSIAN SPACE DUST IPA
SEATTLE DRY CIDER
ELEMENT CIDER
SAN JUAN APPLE SELTZER

4
N/A ATHLETIC BREWERY



COCKTAILS

14/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

SPICY PALOMA: JALAPENO TEQUILA, LIME JUICE
W/ JARRITOS GRAPEFRUIT SODA

HOUSE SPECIALTIES - 12
MOSCOW MULE, MARGARITA & SPICY MARGARITA
RYE OLD FASHIONED, BOURBON MANHATTAN,
VESPER, NEGRONI, SALTWATER COFFEE

HOUSE INFUSED FIRE WHISKEY- 8
-THAI CHILIS, CINNAMON, MAPLE SYRUP-
AS SHOT OR W/ ROOT BEER OR GINGER BEER
COCKTAIL - 11*

*AS; HOT TODDY, OLD FASHIONED, SOUR ETC.

N/A \$2.5

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

5
TOPO CHICO SPARKLING MINERAL WATER
BUNDABERG GINGER BEER
BOYLAN ROOT BEER or CRÈME SODA
MEXICAN COKE BOTTLE