

SALTWATER

FISH HOUSE AND OYSTER BAR

-CHOWDER/APPETIZERS-

NEW ENGLAND CLAM CHOWDER
10.50

BLISTERED SHISHITO PEPPERS
SEA SALT, OLIVE OIL
9.50

FRIED MARCONA ALMONDS
SEA SALT, OLIVE OIL
9.50

HOUSE SMOKED SALMON NUGGETS
FROMAGE BLANC, MAMA LIL'S PEPPERS
24

ATLANTIC CALAMARI
CHILES, CILANTRO, LIME CREMA
16

FRIED NORTHWEST OYSTERS
GOOSEPOINT OYSTERS W. TARTAR SAUCE
19.5

DUNGENESS CRAB CAKES
COLESLAW, SALSA VERDE
24

-SALADS-
BIBB LETTUCE
SWEET ONION, HAZELNUTS,
HAZELNUT VINAIGRETTE
12

ICEBERG WEDGE
PT. REYES BLUE CHEESE DRESSING, HOUSE
SMOKED BACON, CHERRY TOMATOES
16

LOUIES
LOUIE DRESSING, ROMAINE, ARUGULA, HARD
BOILED EGG, AVOCADO
BAY SHRIMP
28
DUNGENESS CRAB
37

...AND CHIPS

WITH FRIES AND TARTAR SAUCE

TRUE COD
RAINIER BEER BATTERED
20

HALIBUT
RAINIER BEER BATTERED
24

NORTHWEST OYSTERS
GOOSEPOINT OYSTERS, FISH FRY DREGDED
23

-SIDES-

1 PIECE TRUE COD
10
1 PIECE HALIBUT
12
4OZ GRILLED
SALMON FILET
15
SAUTÉED GREEN
BEANS
10
COLESLAW
7
SM GREEN SALAD
7

FRIES
6
KALAMATA OLIVE
POLENTA
7
NEW POTATOES
7
ASPARAGUS
11
SEABISCUIT BAKERY
SOURDOUGH BREAD
1.50

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)
16.5

DUNGENESS CRAB COCKTAIL
18.5

-SHELLFISH-

PENN COVE MANILA CLAMS
DOUG'S TASSO HAM, TOMATOES,
PIQUILLO PEPPER, WHITE WINE, BASIL,
SEABISCUIT BAKERY SOURDOUGH
27.5

**RAINIER BEER STEAMED
PENN COVE MUSSELS**
BACON, CRÈME FRAICHE,
GARLIC, DIJON, PARSLEY, SEABISCUIT
BAKERY SOURDOUGH
27.5

-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
28.5

OYSTER PO' BOY
PIQUILLO PEPPER, ROMAINE,
TARTAR SAUCE
25.5

***THE BURGER**
NATURALLY RAISED BEEF,
TARTAR SAUCE,
BIBB LETTUCE, TOMATO, ONION,
AMERICAN CHEESE
18.5
SUB GF BUN - 1

DINNER ENTREES

AVAILABLE AFTER 5:00 PM
WILD CAUGHT COHO SALMON - 36
JUMBO SCALLOPS (3 EA) - 39
ROTATING WHITE FISH - 39

SERVED WITH YOUR CHOICE OF THE FOLLOWING PREPARATIONS;

SEASONAL RISOTTO
OR
BROWN BUTTER, ALMONDS, GREEN BEANS, LEMON JUICE,
NEW POTATOES
OR

GRILLED ASPARAGUS, 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 - SMOKED GARLIC VODKA

JALAPENO TEQUILA - CAROLINA REAPER

THAI CHILI VODKA - HABANERO VODKA

MARYS

SALTWATER MARY - 14

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

LOCAL GROWN PEPPER VODKA

ADD AN *OYSTER, JUMBO WILD SHRIMP

OR HOUSE MADE CANDIED BACON

2.5/EA

FIRST STREET MARY - 20

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

-BEER/CIDER-

DRAFT

PINT/PITCHER

RAINIER

5/15

-WHITE & ROSÉ WINE-

LA MARINIÈRE

MUSCADET *dry, crisp

FRANCE

9/32

CAMPUGET ROSÉ

FRANCE

9/32

LYDIAN ALTO

SAUVIGNON BLANC

WASHINGTON

10/36

MILBRANDT

PINOT GRIGIO

WASHINGTON

10/36

VINCENT CHARDONNAY

MARK RYAN

WASHINGTON

11/40

NOVELTY HILL CHARDONNAY

WASHINGTON

13/48

MANNY'S-PALE ALE

7/28

JOHNNY UTAH-PALE ALE

7/28

BLACK RAVEN -IPA

7/28

CHUCKANUT-KOLSCH

7/28

SEATTLE CIDER-HONEYCRISP

7/28

PENN COVE-ROTATING

7/28

THIRSTY CRAB-ROTATING

7/28

NITRO-ROTATING

7/28

SEASONAL

7/28

-RED WINES-

PIKE ROAD PINOT NOIR

WASHINGTON

10/36

THE BIG RED MONSTER

CABERNET

WASHINGTON

11/40

MATTHEWS CLARET

WASHINGTON

12/44

HEDGES CABERNET

WASHINGTON

14/52

LOU & OLLY

MARK RYAN

WASHINGTON

15/56

-BOTTLES/CANS-

5

BUD

BUD LIGHT

MONTUCKY LAGER

6

ELYSIAN SPACE DUST IPA

SEATTLE DRY CIDER

ELEMENT CIDER

SAN JUAN APPLE SELTZER

4

N/A ATHLETIC BREWERY



CAPTAIN OF THE SHIP: JENN JURRIANS
GM/BAR MANAGER: JASPER HEIN

COCKTAILS

14/EA

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

HERITAGE NEGRONI: BAINBRIDGE DISTILLARY HERITAGE OAK AGED GIN, CAMPARI, ANTICA CARPANO

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

HARVEST MARGARITA: GALA APPLE & CINNAMON TEQUILA, APPLE CIDER, LIME JUICE, BROWN SUGAR CINNAMON SYRUP, SERVED ON THE ROCKS

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

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

HOUSE INFUSED FIRE WHISKEY- 10
-THAI CHILIS, CINNAMON, MAPLE SYRUP-

AS COCKTAIL W/ ROOT BEER OR GINGER BEER- 12*
*AS; HOT TODDY, OLD FASHIONED, SOUR ETC.

N/A \$3

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

BEDFORD ROOT BEER or CRÈME SODA

MEXICAN COKE BOTTLE

JARRITOS GRAPEFRUIT SODA