

# SALTWATER

FISH HOUSE AND OYSTER BAR

## -CHOWDER/APPETIZERS-

**NEW ENGLAND CLAM CHOWDER**  
10.50

**BLISTERED SHISHITO PEPPERS**  
SEA SALT, OLIVE OIL, HOUSE AIOLI  
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  
APP-24/ENTRÉE 34

## -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, SPRING GREENS,  
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,  
CORN MEAL DREDGED  
23

## -SIDES-

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

FRIES  
6  
KALAMATA OLIVE  
POLENTA  
7  
NEW POTATOES  
7  
GRILLED ARTICHOKE  
10  
ASPARAGUS  
11  
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-

JUMBO WILD SHRIMP COCKTAIL(3)  
16.5

DUNGENESS CRAB COCKTAIL  
18.5

DUNGENESS CRAB HALF OR WHOLE- MARKET PRICE  
DRAWN BUTTER AND COCKTAIL SAUCE

SEAFOOD TOWERS- MARKET PRICE

### KITTITAS

DOZEN OYSTERS  
6 WILD SHRIMP  
HALF DUNGENESS CRAB

### TOKITAE

2 DOZEN OYSTERS  
12 WILD SHRIMP  
WHOLE DUNGENESS CRAB

## -SHELLFISH-

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

RAINIER BEER STEAMED  
PENN COVE MUSSELS  
BACON, CRÈME FRAICHE,  
GARLIC, DIJON, PARSLEY,  
SLICED SOURDOUGH  
27.5

## -SANDWICHES-

SERVED WITH FRIES OR COLESLAW

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

BAY SHRIMP ROLL  
MAYONNAISE, CELERY, CHIVES,  
ON SEABISCUIT LOBSTER ROLL  
28.5

OYSTER PO' BOY  
PIQUILLO PEPPER, ROMAINE,  
TARTAR SAUCE, ON BOLILLO ROLL  
25.5

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

## -SEAFOOD PASTA-

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

## DINNER ENTREES

AVAILABLE AFTER 5:00 PM  
WILD CAUGHT SALMON - M.P.  
JUMBO SCALLOPS (3 EA) - M.P.  
FRESH CAUGHT HALIBUT- M.P.

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, SPRING GREENS, 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!

PLEASE BE RESPECTFUL OF THE GUESTS WAITING TO DINE AND KEEP YOUR DINING EXPERIENCE TO UNDER 2 HOURS.

# SALTWATER

FISH HOUSE AND OYSTER BAR

## \*OYSTER SHOOTERS

10/EA  
OYSTER ON TOP OF

MARY SHOOTER  
VODKA W/ HOUSE BLOODY MIX IN A 3 OZ GLASS

MARIA SHOOTER  
TEQUILA W/ HOUSE BLOODY MIX IN A 3 OZ GLASS

INFUSED SHOOTER - 12/EA  
HOUSE INFUSED BOOZE W/ HOUSE BLOODY MIX

N/A RITUAL TEQUILA SHOOTER—\$10/EA  
N/A TEQUILA W/ HOUSE BLOODY MIX

## 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

ADD AN \*OYSTER, JUMBO WILD SHRIMP  
2.5/EA

FIRST STREET MARY - 19  
HOUSE MADE BLOODY MARY MIX, BROVO  
VODKA, AN OYSTER AND JUMBO WILD SHRIMP

N/A BLOODY MARY— 8  
HOUSE MADE BLOODY MARY MIX

## -SPARKLING WINES-

BORGOLUCE PROSECCO  
ITALY  
10/36

PORTLANDIA BRUT  
WASHINGTON  
12/44

## -WHITE & ROSÉ WINE-

LA MARINIÈRE  
MUSCADET \*dry, crisp  
FRANCE  
9/32

CAMPUGET ROSÉ  
FRANCE  
9/32

WEST COAST  
SAUVIGNON BLANC  
SOUTH AFRICA  
12/44

IRIS  
PINOT GRIGIO  
OREGON  
11/40

VINCENT CHARDONNAY  
MARK RYAN  
WASHINGTON  
11/40

HOUSE WHITE OTT AND HUNTER  
WASHINGTON  
14/52

## -RED WINES-

ALTOCEDRO MALBEC  
ARGENTINA  
10/36

DUNHAM 3 LEGGED RED  
WASHINGTON  
12/44

HEDGES CABERNET  
WASHINGTON  
14/52

STOLLER PINOT NOIR  
OREGON  
14/52

VINCENT RED  
MARK RYAN  
WASHINGTON  
12/44

## -BEER/CIDER-

DRAFT  
PINT/PITCHER

RAINIER  
6/22

MANNY'S-PALE ALE  
8/30

JOHNNY UTAH-PALE ALE  
8/30

ROTATING IPA  
8/30

CHUCKANUT-KOLSCH  
8/30

ROTATING CIDER  
9/32

ROTATING LOCAL  
8/30

ROTATING—NITRO  
8/30

ROTATING SEASONAL  
8/30

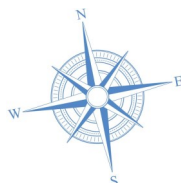
## -BOTTLES/CANS-

6  
BUD  
BUD LIGHT  
MONTUCKY LAGER

7  
SEATTLE DRY CIDER  
SPACE DUST IPA

ROTATING GLUTEN FREE  
BEERS

5  
N/A ATHLETIC BREWERY  
IPA OR GOLDEN DAWN



CAPTAIN OF THE SHIP: JENN JURRIANS  
GM/BEVERAGE DIRECTOR: JASPER HEIN

PLEASE BE RESPECTFUL OF THE GUESTS  
WAITING TO DINE AND KEEP YOUR DINING  
EXPERIENCE TO UNDER 2 HOURS.

## COCKTAILS

14/EA

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

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

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

HIBISCUS MEZCAL MARGARITA: DEL MAGUEY VIDA  
MEZCAL, HIBISCUS AGAVE SYRUP, LEMON JUICE,  
PINEAPPLE JUICE, SERVED ON THE ROCKS

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

## MOCKTAILS

N/A MARGARITA—10  
RITUAL N/A TEQUILA, HOUSE SOUR MIX

N/A PALOMA—12  
RITUAL N/A TEQUILA, GRAPEFRUIT JUICE,  
LIME JUICE W/JARRITOS GRAPEFRUIT SODA

HIBISCUS ICED TEA—5  
HIBICUS AGAVE SYRUP, HOUSE ICED TEA

ASK ABOUT OUR ROTATING MOCKTAILS

## 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  
MEXICAN COKE  
JARRITOS- GRAPEFRUIT SODA  
BEDFORD SODAS- ROOT BEER, CRÈME, ORANGE

SEE SERVER FOR CAPTAIN'S LIST

# SALTWATER

FISH HOUSE AND OYSTER BAR

## HAPPY HOUR 3-4:45 WEEKDAYS

### \*OYSTERS

“TWO BUCK SHUCKS “  
HOUSE CHOICE, \$12-HALF DOZEN \$24-DOZEN  
WITH MIGNONETTE AND FRESH  
GRATED HORSE RADISH

ADD A GLASS OF MUSCADET FOR \$6

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

### MOSCOW MULE

BROVO VODKA, LIME JUICE, GINGER BEER  
IN A COPPER CUP  
8

### HOUSE LONG ISLAND ICED TEA

KRAKEN RUM, CLEAR SPIRIT MIXTURE  
COINTREAU, LEMON, LIME, COLA FLOAT  
8

9/EACH

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

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

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

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

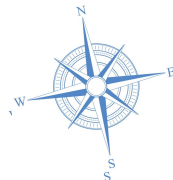
**SLIDERS(2)**  
ASK YOUR SERVER FOR  
TODAY'S CREATION  
WITH COLESLAW

12/EACH

**CRAB CAKE (1)**  
COLESLAW, SALSA  
VERDE

**HOUSE SMOKED  
SALMON NUGGETS**  
(APPETIZER SIZE)  
FROMAGE BLANC,  
MAMA LILS PEPPERS

**GRILLED SALMON  
SKEWER SWEET**  
WALLA ONION,  
SHISHITO PEPPER,  
SESAME, DIJON MIRIN  
GLAZE



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GRATED HORSE RADISH

ADD A GLASS OF MUSCADET FOR 6\$

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

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BROVO VODKA, LIME JUICE, GINGER BEER  
IN A COPPER CUP  
8

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9/EACH

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ALMONDS**  
OLIVE OIL AND SEA  
SALT

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

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

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

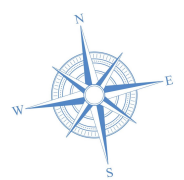
**SLIDERS(2)**  
ASK YOUR SERVER FOR  
TODAY'S CREATION  
WITH COLESLAW

12/EACH

**CRAB CAKE (1)**  
COLESLAW, SALSA  
VERDE

**HOUSE SMOKED  
SALMON NUGGETS**  
(APPETIZER SIZE)  
FROMAGE BLANC,  
MAMA LILS PEPPERS

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SKEWER SWEET**  
WALLA ONION,  
SHISHITO PEPPER,  
SESAME, DIJON MIRIN  
GLAZE



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## COCKTAIL FOR A CAUSE- \$14

Affordable Housing Goosefoot

\$2 PER SALE DONATED

“Home Sweet Home”

House infused Watermelon Vodka

Lime juice, simple syrup and soda water

## Featured Cocktail

Face Down in the Sand—\$14

( Think Watermelon Gimlet)

BEAVER SEAPLANE—\$14

BUNKER RYE, RAMAZZOTTI,

LEMON JUICE, CAMPARI

## SPECIALS

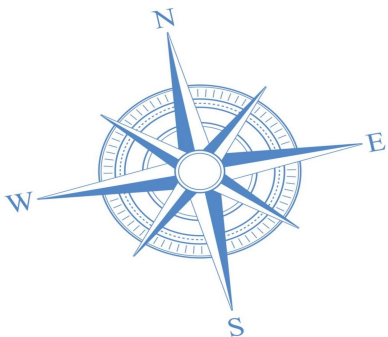
Weller Manhattan—\$20

Salt Water Margarita—\$12

Spicy Margarita—\$12

## BOOZY FLOATS- \$14

- VANILLA ICE CREAM FLOAT W/ BOOZE;
- ORANGE CREAM W/ VANILLA VODKA
- ROOT BEER W/ FIRE WHISKEY
- MEXICAN COKE W/ KRAKEN RUM
- BLACK CHERRY W/ VODKA



# SALTWATER

FISH HOUSE AND OYSTER BAR

## CAPTAIN'S LIST

### THE BEST OF BOTTLED CHAMPAGNE AND WHITE WINES

.375 LAURENT PERRIER LA CUVÉE BRUT  
CHAMPAGNE, FR. 60  
(50 WITH PURCHASE OF 1DZ OYSTERS)

DUMELNIL “JANY PORET” PREMIER CRU  
CHAMPAGNE, FR. 90

2021 LETH GRUNER VELTLINER  
WAGRAM, AT. 42

2021 SERGE DAGUENEAU POUILLY FUME  
LOIRE VALLEY, FR. 55

2022 WOODWARD CANYON CHARDONNAY  
WASHINGTON STATE. 69

### RED WINE

2021 TOIL PINOT NOIR  
OREGON. 130

RAMEY PINOT NOIR  
SONOMA COUNTY, CA. 90

WOODWARD CANYON  
“ARTIST SERIES” CABERNET 90

### DESSERTS

ROTATING ICE CREAM - 5

VANILLA ICE CREAM FLOAT - 8  
CHOICE OF; ROOT BEER, MEXICAN COKE,  
ORANGE CREAM, BLACK CHERRY

TRIPLE GINGER CARROT CAKE - 9  
BROWN BUTTER CREAM CHEESE FROSTING

BROWNIE SUNDAE – 10  
BROWNIE, CHOICE OF ICE CREAM  
WITH BOURBON CARAMEL SAUCE

### AFTER DINNER SIPPERS

BARNYARD SYRAH PORT – 9  
MONTENEGRO AMARO –14