

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

| <u>KITTITAS</u> | <u>TOKITAE</u> |
|---------------------|----------------------|
| DOZEN OYSTERS | 2 DOZEN OYSTERS |
| 6 WILD SHRIMP | 12 WILD SHRIMP |
| HALF DUNGENESS CRAB | 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

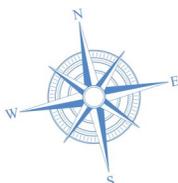
-BOTTLES/CANS-

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 HORSERADISH

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

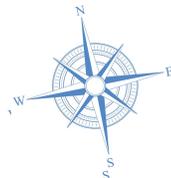
SLIDERS(2)
ASK YOUR SERVER FOR
TODAY'S CREATION
WITH COLESLAW

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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AND DRAFT BEERS
PITCHERS OF RAINIER
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BROVO VODKA, LIME JUICE, GINGER BEER
IN A COPPER CUP
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TOMATOES, BACON,
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BLUE CHEESE

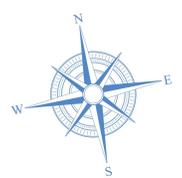
SLIDERS(2)
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TODAY'S CREATION
WITH COLESLAW

12/EACH

CRAB CAKE (1)
COLESLAW, SALSA
VERDE

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

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WALLA ONION,
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FISH HOUSE AND OYSTER BAR

COCKTAIL AND MOCKTAILS FOR A CAUSE

\$2 PER SALE DONTATED

“BOYSENBERRY BUCK”

VODKA,BOYSENBERRY LIQUEUR,GINGERALE
AND LEMON JUICE

“BLUEBERRY BUCK MOCKTAIL”

BLUEBERRY JUICE, LEMON JUICE, DEMERARA
SYRUP AND GINGERALE

FEATURED COCKTAILS

FALL FASHIONED 14

RYE, APPLE CIDER, LEMON JUICE,
CINNAMON AND DEMERERA SYRUP

THE GREAT PUMPKIN-TINI 16

VANILLA VODKA, COFFEE COLD BREW,
MR BLACK, PUMPKIN SPICE AND
CHANTILLY CREAM

COLD KILLER 14

RYE, BOYSENBERRY LIQUEUR AND LEMON
JUICE

BEAVER SEAPLANE 14

BUNKER RYE, RAMAZOTTI AMARO,
LEMON JUICE AND CAMPARI

BLACKFISH AQUAVIT OLD FASHIONED 14

AQUAVIT, ANGOSTURA BITTERS AND
DEMERARA SYRUP

DINAH SHORE 12

BLACKFISH SWEET TEA AND LEMONADE

AFTER DINNER SIPPERS

BLACKFISH CHOCOLATE LIQOUR– 14
MONTENEGRO AMARO –14

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

WE SAT BY THE OCEAN, BLEND
MARK RYAN , WASHINGTON STATE. 40

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

BOOZY FLOATS

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