

# SALTWATER

FISH HOUSE AND OYSTER BAR

## -CHOWDER/APPETIZERS-

NEW ENGLAND CLAM CHOWDER  
10.50

BLISTERED SHISHITO PEPPERS  
SEA SALT, OLIVE OIL, HOUSE AIOLI  
10

FRIED MARCONA ALMONDS  
SEA SALT, OLIVE OIL  
10

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-26/ENTRÉE 36

## -SALADS-

BIBB LETTUCE  
SWEET ONION, HAZELNUTS,  
HAZELNUT VINAIGRETTE  
14

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	FRIES OR COLESLAW 7
1 PIECE HALIBUT 12	KALAMATA OLIVE POLENTA 7
4OZ GRILLED SALMON FILET 15	NEW POTATOES 7
SAUTÉED GREEN BEANS 10	GRILLED ARTICHOKE 10
GRILLED CORN 7	ASPARAGUS 11
SM SPRING SALAD 7	SOURDOUGH BREAD 3
EXTRA SAUCES 1	

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-

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 SEABISCUIT SOURDOUGH  
30

RAINIER BEER STEAMED  
PENN COVE MUSSELS  
BACON, CRÈME FRAICHE,  
GARLIC, DIJON, PARSLEY,  
SLICED SEABISCUIT SOURDOUGH  
30

## -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 HOAGIE ROLL  
25.5

\*THE BURGER  
NATURALLY RAISED BEEF,  
TARTAR SAUCE,  
BIBB LETTUCE, TOMATO, ONION,  
AMERICAN CHEESE  
20

SUB UDI'S GF BUN - 2

## -HOUSE SPECIALTY PASTA-

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

A \$2.50 "TAKE-OUT FEE" WILL BE  
ADDED FOR TO GO ORDERS TO  
COVER THE INCREASING COST OF  
CONTAINERS

## DINNER ENTREES

AVAILABLE AFTER 5:00 PM  
WILD CAUGHT SALMON - M.P.  
JUMBO SCALLOPS (3 EA) - M.P.  
FRESH CATCH OF THE DAY- 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!  
ALL PARTIES OF 6 OR MORE INCLUDE A 20% GRATUITY.

# SALTWATER

FISH HOUSE AND OYSTER BAR

## SPARKLING WINES

BORGOLUCE PROSECCO  
ITALY  
12/46

PORTLANDIA SPARKLING ROSE  
WASHINGTON  
12/46

## WHITE & ROSÉ WINE

PICPOUL DE PINET  
DRY WHITE  
FRANCE  
8/30

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

CAMPUGET ROSÉ  
FRANCE  
9/32

WEST COAST  
SAUVIGNON BLANC  
SOUTH AFRICA  
13/48

IRIS  
PINOT GRIS  
OREGON  
12/46

SPEED RACER CHARDONNAY  
MARK RYAN  
WASHINGTON  
11/42

HOUSE WHITE OTT AND HUNTER  
WASHINGTON  
14/52

## BOTTLED CHAMPAGNE AND WHITE WINES

.375 LAURENT PERRIER LA CUVÉE  
BRUT CHAMPAGNE, FR - 60  
(\$10 OFF WITH THE PURCHASE OF  
A DOZEN OYSTERS)

DUMELNIL "JANY PORET"  
PREMIER CRU CHAMPAGNE,  
FR, 90

2021 LETH GRUNER VELTINER  
WAGRAM, AT - 42

2022 SERGE DAGUENEAU  
POUILLY FUME  
LOIRE VALLEY, FR - 55

WE SAT BY THE OCEAN  
LU AND OLY  
CHARDONNAY/VIOGNIER BLEND  
WA - 40

2022 WOODWARD CANYON  
CHARDONNAY, WA - 69

\*\*ENJOY WINE WEDNESDAYS  
20% DISCOUNT ON FULL  
BOTTLES OF WINE\*\*

CAPTAIN OF THE SHIP:  
JENN JURRIANS  
FOH MANAGER: CJ TOMLINSON

## RED WINES

ALTOCEDRO MALBEC  
ARGENTINA  
11/42

DUNHAM 3 LEGGED RED  
WASHINGTON  
12/46

HEDGES CABERNET  
WASHINGTON  
14/52

STOLLER PINOT NOIR  
OREGON  
15/60

VINCENT RED  
MARK RYAN  
WASHINGTON  
12/46

## BOTTLED RED WINES

2021 TOIL PINOT NOIR  
OREGON - 130

RAMEY PINOT NOIR  
SONOMA COUNTY, CA - 90

WOODWARD CANYON  
ARTIST SERIES CABERNET -  
90

## DRAFT BEER/CIDER PINT/PITCHER

RAINIER  
7/26

MANNY'S-PALE ALE  
8/30

JOHNNY UTAH-PALE ALE  
8/30

ROTATING IPA  
8/30

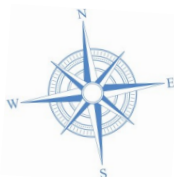
CHUCKANUT-KOLSCH  
8/30

ROTATING CIDER  
9/32

ROTATING LOCAL  
8/30

ROTATING NITRO  
9/32

ROTATING SEASONAL  
8/30



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

## DESSERTS

ROTATING ICE CREAMS—8  
ASK YOUR SERVER FOR TODAY'S SPECIALS

VANILLA ICE CREAM FLOAT— 8  
CHOICE OF: ROOT BEER,  
MEXICAN COKE, ORANGE CREAM SODA  
OR BLACK CHERRY

TRIPLE GINGER CARROT CAKE - 9  
WITH BROWN BUTTER CREAM FROSTING

BROWNIE SUNDAE - 10  
WARM BROWNIE WITH A CHOICE OF ICE CREAM  
TOPPED WITH A WARM CARAMEL BOURBON  
SAUCE

## ADULT BOOZY FLOATS

VANILLA ICE CREAM /SODA WITH A SHOT OF  
BOOZE - 14

CHOICES:  
ORANGE CREAM WITH VANILLA VODKA

ROOTBEER WITH FIRE WHISKEY

MEXICAN COKE WITH KRAKEN RUM

BLACK CHERRY WITH VODKA

## BOTTLES/CANS

BUD LIGHT BOTTLE - 6

TALL BOYS 15.5 OZ  
MONTUCKY LAGER -7  
SPACE DUST IPA -8  
SEATTLE DRY CIDER -8

GLUTEN FREE BEER  
GHOSTFISH IPA - 8  
GHOSTFISH PALE ALE - 8

N/A BEER  
ATHLETIC BREWERY  
IPA OR GOLDEN DAWN - 8

## N/A

\$4

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

\$6

TOPO CHICO- SPARKLING MINERAL WATER  
BUNDABERG GINGER BEER  
MEXICAN COKE  
JARRITOS- GRAPEFRUIT SODA  
BEDFORD SODAS- ROOT BEER, CRÈME SODA,  
ORANGE CREAM AND BLACK CHERRY

# SALTWATER

## COCKTAILS

### CUCUMBER GIN GIMLET—15

HOUSE INFUSED CUCUMBER GIN, LIME JUICE AND SIMPLE SYRUP

### HERITAGE NEGRONI—15

BAINBRIDGE HERITAGE OAK AGED GIN, CAMPARI AND ANTICA CARPANO SWEET VERMOUTH

### BLACKBERRY DAIQUIRI—15

SILVER RUM, LIME JUICE, MINT SYRUP AND BLACKBERRY LIQUEUR

### HIBISCUS MEZCAL MARGARITA—15

MEZCAL, HIBISCUS AGAVE SYRUP, LEMON JUICE AND PINEAPPLE

### SPICY PALOMA—15

HOUSE INFUSED JALAPENO TEQUILA, LIME JUICE AND JARRITOS GRAPEFRUIT SODA

### BEAVER SEAPLANE—15

BUNKER RYE, RAMAZOTTI AMARO, LEMON JUICE AND CAMPARI

### BLACKFISH AQUAVIT OLD FASHIONED—15

AQUAVIT, DEMERARA SYRUP AND BITTERS

### COLD KILLER—15

BUNKER RYE, BOYSENBERRY LIQUEUR AND LEMON JUICE

### GOLDRUSH— 15

WOODINVILLE BOURBON, HONEY SYRUP AND LEMON JUICE

## HOT COCKTAILS

### HOT TODDY—14

BOURBON, LEMON JUICE AND HOUSEMADE TODDY MIX

### SALTWATER COFFEE—14

CHOCOLATE LIQUEUR, COCONUT RUM, COFFEE LIQUEUR, COFFEE TOPPED WITH TILLY CREAM

### HOT BUTTERED RUM—14

DARK RUM, HOUSEMADE BUTTERED RUM MIX, TOPPED WITH TILLY CREAM

# SALTWATER

## MARYS

### SALTWATER MARY—14

HOUSE MADE BLOODY MARY MIX , BROVO VODKA SERVED WITH A CELERY SALTED RIM

### SALTWATER MARY WITH INFUSED VODKA—16

CHOOOSE ONE:

HORSERADISH VODKA, SMOKED GARLIC VODKA  
THAI CHILI VODKA, SIEBS SPICY PEPPER VODKA  
OR JALAPENO TEQUILA

### ADD AN OYSTER OR JUMBO WILD SHRIMP

2.5

### FIRST STREET MARY—19

HOUSE MADE BLOODY MARY MIX,  
VODKA, AN OYSTER AND A JUMBO WILD SHRIMP

### N/A BLOODY MARY—8

HOUSE MADE BLOODY MARY MIX

### MARY SHOOTER— 10

VODKA W/HOUSE BLOODY MARY MIX  
WITH A OYSTER ON TOP

### WITH INFUSED VODKA—12

### MARIA SHOOTER—10

TEQUILA W/HOUSE BLOODY MARY MIX AND A  
OYSTER ON TOP

### WITH INFUSED TEQUILA

## MOCKTAILS

### SPICY RITA —10

LIME JUICE , SMOKED SEA SALT,  
MUDDLED JALAPENOS, SIMPLE  
SYRUP, SPARKLING SODA WITH A TAIJIN RIM

### KENTUCKY MULE—10

NA WHISKEY, LIME JUICE AND GINGER BEER

### SALTWATER SHIRLEY - 5

SPRITE AND BING CHERRY JUICE

### SPARKLING GINGER LEMONADE—7

LEMON JUICE, GINGER SIMPLE SYRUP  
AND SPARKLING SODA

### SALTY ROGERS - 5

COKE AND BING CHERRY JUICE

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## 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 PICPOUL DE PINET FOR \$7

DOLLAR OFF WELL DRINKS, WINES BY THE GLASS  
AND DRAFT BEERS  
PITCHERS OF RAINIER  
22

### MOSCOW MULE

BROVO VODKA, LIME JUICE, GINGER BEER  
IN A COPPER CUP  
9

### HOUSE LONG ISLAND ICED TEA

KRAKEN RUM, CLEAR SPIRIT MIXTURE  
COINTREAU, LEMON, LIME, COLA FLOAT  
9

10/EACH

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

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

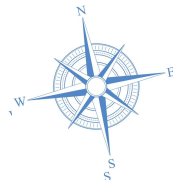
**SLIDERS(2)**  
ASK YOUR SERVER FOR  
TODAY'S CREATION  
WITH COLESLAW

14/EACH

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

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

**2 FISH TACOS**  
Halibut, corn  
tortillas, heirloom  
tomato pico de  
gallo, chipotle aioli,  
cilantro, lime, chiles



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### HOUSE LONG ISLAND ICED TEA

KRAKEN RUM, CLEAR SPIRIT MIXTURE  
COINTREAU, LEMON, LIME, COLA FLOAT  
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10/EACH

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

**SIDE WEDGE  
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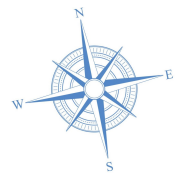
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