

-CHOWDER/APPETIZERS-

NEW ENGLAND CLAM CHOWDER
11

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

HOUSE SMOKED SALMON NUGGETS
FROMAGE BLANC, MAMA LIL’S PEPPERS
25

SAUTEED WILD SHRIMP IN CAJUN BUTTER
GARLIC, HERBS, SOURDOUGH
22

ATLANTIC CALAMARI
CHILES, CILANTRO, LIME CREMA
18

FRIED NORTHWEST OYSTERS
GOOSEPOINT OYSTERS W. TARTAR SAUCE
22

DUNGENESS CRAB CAKES
COLESLAW, SALSA VERDE
(BASIL, PARSLEY, AND MINT)
APP 2 CAKES-28/ ENTRÉE 3 CAKES 38

-SALADS-

BIBB LETTUCE
SWEET ONION, HAZELNUTS,
HAZELNUT VINAIGRETTE
15

ICEBERG WEDGE
PT. REYES BLUE CHEESE DRESSING, HOUSE
SMOKED BACON, CHERRY TOMATOES
18

SALTWATER CAESAR
ROMAINE, PARMESAN, ANCHOVY, CROUTONS,
BLACK GARLIC CAESAR– 18
BAY SHRIMP-28/ DUNGENESS CRAB –38

SALTWATER LOUIE
ROMAINE, MIXED GREENS, AVOCADO,
HARDBOILED EGG, LOUIE DRESSING
BAY SHRIMP-28/ DUNGENESS CRAB –38

...AND CHIPS

WITH FRIES AND TARTAR SAUCE

TRUE COD
RAINIER BEER BATTERED
21

HALIBUT
RAINIER BEER BATTERED
25

NORTHWEST OYSTERS
GOOSEPOINT OYSTERS,
CORN MEAL DREDGED
25

-SIDES-

1 PIECE TRUE COD
12

1 PIECE HALIBUT
14

4OZ GRILLED
SALMON FILET
15

MIXED GREENS
WITH SHERRY
VINAIGRETTE
9

GREEN BEANS
BUTTER, LEMON
11

FRIES OR COLESLAW
7

ROSEMARY NEW
POTATOES
10

BLACK OLIVE POLENTA
10

GRILLED ASPARAGUS
WITH AIOLI
14

SOURDOUGH BREAD
5

EXTRA SAUCES
1.5

GRILLED SHRIMP
15

CHEF/OWNER: SIEB JURRIAANS
CHEF DE CUISINE: DOUG SPHARLER
SOUS CHEF: CAMERON LAMBERT
PASTRY CHEF: JACK LAMY

CAPTAIN OF THE SHIP:
JENN JURRIANS
GENERAL MANAGER: CLARE MERRICK

-*OYSTERS-

WITH MIGNONETTE AND FRESH GRATED HORSERADISH
SEE THE CHALKBOARD FOR TODAYS SELECTIONS
M.P.

-CHILLED SEAFOOD-

JUMBO WILD SHRIMP COCKTAIL(3)
17

DUNGENESS CRAB COCKTAIL
20

DUNGENESS CRAB HALF*(38) OR WHOLE*(72)
DRAWN BUTTER AND COCKTAIL SAUCE
*ALSO AVAILABLE HOT POACHED IN LEMON BOUILLION

SEAFOOD TOWERS– MARKET PRICE

*KITTITAS-96

DOZEN OYSTERS
6 WILD SHRIMP
HALF DUNGENESS CRAB

*TOKITAE-182

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 BREAD
32

RAINIER BEER STEAMED
PENN COVE MUSSELS
BACON, CRÈME FRAICHE,
GARLIC, DIJON, PARSLEY,
SLICED SOURDOUGH
32

*ALSO AVAILABLE CLASSIC STYLE

-SANDWICHES-

SERVED WITH FRIES OR COLESLAW

MAINE LOBSTER ROLL
(LIMITED AVAILABILITY)
MAYONNAISE, CELERY, CHIVES,
ON A LITTLE RED HEN BAKERY BUN
44

*ALSO AVAILABLE CONNECTICUT STYLE

BAY SHRIMP ROLL
MAYONNAISE, CELERY, CHIVES,
ON A LITTLE RED HEN BAKERY BUN
28

OYSTER PO’ BOY
PIQUILLO PEPPER, ROMAINE,
TARTAR SAUCE, ON HOAGIE ROLL
28

*THE BURGER
NATURALLY RAISED BEEF,
TARTAR SAUCE,
BIBB LETTUCE, TOMATO, ONION,
AMERICAN CHEESE
21
*GLUTEN FREE BUN ADD 3

-HOUSE SPECIALTY PASTA-

SEE THE FRESH SHEET FOR
TODAY’S PRESENTATION
32

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 GRILLED SALMON - 40
PAN SEARED JUMBO SCALLOPS (3 EA) - 44
FRESH CATCH OF THE DAY - 42

SERVED WITH YOUR CHOICE OF THE FOLLOWING PREPARATIONS;

SEASONAL RISOTTO
OR
ROASTED ROSEMARY NEW POTATOES, HARICOT VERTS, ALMOND BROWN BUTTER
OR
BLACK OLIVE POLENTA, GRILLED ASPARAGUS, AND RED PEPPER COULIS
OR
SALTWATER CAESAR STYLE: ROMAINE, PARMESAN, ANCHOVY, CROUTONS,
BLACK GARLIC CAESAR DRESSING.
OR
SALTWATER LOUIE STYLE: ROMAINE, MIXED GREENS, AVOCADO, HARD BOILED
EGG, LOUIE DRESSING

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MIGHT INCREASE YOUR RISK OF FOODBORNE ILLNESS.
ALL PARTIES OF 6 OR MORE INCLUDE A 20% GRATUITY.

SALTWATER

FISH HOUSE AND OYSTER BAR

SPARKLING WINES

BORGOLUCE PROSECCO
ITALY
12/48

PORTLANDIA SPARKLING ROSE
WASHINGTON
12/48

KILA CAVA
SPAIN
9/38

WHITE & ROSÉ WINE

CAMPUGET ROSÉ
FRANCE
9/36

SPEED RACER CHARDONNAY
MARK RYAN
WASHINGTON
11/44

HOUSE WHITE OTT AND HUNTER
WASHINGTON
14/52

ASK ABOUT OUR ROTATING WHITES:

SAUVIGNON BLANC

PINOT GRIS

BOTTLED CHAMPAGNE, WHITE & ROSÉ WINES

DRAPPIER “CARTE D’OR”
BRUT CHAMPAGNE, FR 375ML - 60

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

2021 LETH GRUNER VELTINER
WAGRAM, AT - 44

CAVET VOURAY
SPAIN
44
GRAHAM BECK BRUT CHAMPAGNE
375 ML—27

2022 SERGE DAGUENEAU
POUILLY FUME
LOIRE VALLEY, FR - 55

2022 MARK RYAN VIOGNIER,
WA - 80

2022 WOODWARD CANYON
CHARDONNAY, WA - 69

STOLLER PINOT NOIR ROSÉ, WA - 60

****ENJOY WINO WEDNESDAY
20% DISCOUNT ON FULL
BOTTLES OF WINE****

CAPTAIN OF THE SHIP:
JENN JURRIANS

RED WINES

ALTOCEDRO MALBEC
ARGENTINA
11/44

HEDGES CABERNET
WASHINGTON
14/56

STOLLER PINOT NOIR
OREGON
15/60

SPEED RACER RED
MARK RYAN
WASHINGTON
12/48

BROADSIDE MERLOT
CA—12/48

OTT & HUNTER HOUSE RED
12/48

BOTTLED RED WINES

2021 TOIL PINOT NOIR
OREGON - 130

RAMEY PINOT NOIR
SONOMA COUNTY, CA - 90

WOODWARD CANYON
ARTIST SERIES CABERNET -
90

JOSEPH DROUHIN
COTE DE NUITES VILLAGES,
FR - 100

DRAFT BEER/CIDER PINT/PITCHER

RAINIER
7/28

MANNY’S-PALE ALE
8/32

JOHNNY UTAH-PALE ALE
8/32

ROTATING IPA
8/32

CHUCKANUT-KOLSCH
8/32

ROTATING CIDER
9/36

ROTATING LOCAL
8/32

ROTATING NITRO
9/36

ROTATING SEASONAL
8/32

ROTATING SOUR
9/36

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

BLOODY MARYS

SALTWATER MARY—14

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

***ASK ABOUT OUR SELECTION OF
HOUSE INFUSED SPIRITS**

DESSERTS

ROTATING ICE CREAM - 8
ASK YOUR SERVER FOR TODAYS SPECIALS

VANILLA ICE CREAM FLOAT— 14
CHOICE OF: ROOT BEER,
MEXICAN COKE, ORANGE CREAM, CREAM SODA

TRIPLE GINGER CARROT CAKE - 10
WITH BROWN BUTTER CREAM FROSTING

BROWNIE SUNDAE - 14
WARM BROWNIE WITH A CHOICE OF ICE CREAM
TOPPED WITH A WARM CARAMEL BOURBON SAUCE

BREAD PUDDING—9
BOURBON GLAZED BREAD PUDDING

BOTTLES/CANS

BUD OR 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, GOLDEN DAWN OR CERVEZA - 8

N/A



COKE
DIET COKE
SPRITE
GINGER ALE
TONIC
CLUB SODA
CRANBERRY JUICE
UNSWEETENED ICE TEA
RASPBERRY ICE TEA
LEMONADE
COFFEE AND HOT TEAS

BOTTLES

N/A PHONY NEGRONI (You’d think it was real)
N/A AMARO FALSO (Think Black Manhattan)

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