

# SALTWATER

FISH HOUSE AND OYSTER BAR

## -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	FRIES OR COLESLAW
RAINIER BEER BATTERED	7
21	
HALIBUT	ROSEMARY NEW
RAINIER BEER BATTERED	POTATOES
25	10
NORTHWEST OYSTERS	BLACK OLIVE POLENTA
GOOSEPOINT OYSTERS,	10
CORN MEAL DREDGED	GRILLED ASPARAGUS
25	WITH AIOLI
MIXED GREENS	14
WITH SHERRY	SOURDOUGH BREAD
VINAIGRETTE	5
9	EXTRA SAUCES
GREEN BEANS	1.5
BUTTER, LEMON	GRILLED SHRIMP
11	15

## -SIDES-

1 PIECE TRUE COD	FRIES OR COLESLAW
12	7
1 PIECE HALIBUT	ROSEMARY NEW
14	POTATOES
4OZ GRILLED	10
SALMON FILET	BLACK OLIVE POLENTA
15	10
MIXED GREENS	GRILLED ASPARAGUS
WITH SHERRY	WITH AIOLI
VINAIGRETTE	14
9	SOURDOUGH BREAD
GREEN BEANS	5
BUTTER, LEMON	EXTRA SAUCES
11	1.5
CHEF/OWNER: SIEB JURRIAANS	GRILLED SHRIMP
CHEF DE CUISINE: DOUG SPHARLER	15
SOUS CHEF: CAMERON LAMBERT	
PAstry CHEF: JACK LAMY	

## -\*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

\*TOKITAE-182

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 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

# 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