

SALTWATER

FISH HOUSE AND OYSTER BAR

CHOWDER/APPETIZERS

NEW ENGLAND CLAM CHOWDER

CUP/BOWL

6/12

FRENCH BREAKFAST RADISHES

SEA SALTED BRITTANY BUTTER

6.5

BLISTERED SHISHITO PEPPERS

SEA SALT, OLIVE OIL

8.5

SMALL PLATES

HOUSE HOT SMOKED SALMON NUGGETS

FROMAGE BLANC DIPPING SAUCE, MAMA LIL'S PEPPERS

12.5

ATLANTIC CALAMARI

CHILES, CILANTRO, CRÈME FRAICHE

12.5

RAINIER BEER STEAMED PENN COVE

MUSSELS

HOUSE CURED BACON, CRÈME FRAICHE, GARLIC, DIJON, PARSLEY, FOCCACIA

14.5

PENN COVE MANILA CLAMS

DOUG'S TASSO HAM, CHERRY TOMATOES, GARLIC, PIQUILLO PEPPER, WHITE WINE, BASIL, FOCCACIA

14.5

SEAFOOD BOIL

MUSSELS, CLAMS, FISH, TOMATO, NEW POTATOES, GRILLED CORN, LOBSTER STOCK, BASIL, FOCCACIA

16

DUNGENESS CRAB CAKE

SLAW, SALSA VERDE

16

SALADS

LOCAL BIBB LETTUCE

WALLA WALLA ONION, HAZELNUT VINAIGRETTE

8

ICEBERG WEDGE

ORGANIC ICEBERG LETTUCE, ROGUE BLUE CHEESE DRESSING, HOUSE CURED BACON, CHERRY TOMATOES

10

LOUIES

BABY ROMAINE, LOCAL SUNFLOWER MICROGREENS, HARD BOILED EGG, AVOCADO, LOUIES DRESSING

BAY SHRIMP

16

DUNGENESS CRAB

22

SIDES

1 PIECE TRUE COD

5

HARICOTS VERTS

5

SLAW

5

HOUSE FRIES

5

GRILLED CORN

5

BOILED NEW POTATOES

5

FOCCACIA

3

OYSTERS

WITH MIGNONETTE AND HORSERADISH

SEE THE CHALKBOARD FOR TODAY'S SELECTIONS

M.P.

CHILLED SEAFOOD

DUNGENESS CRAB

HALF OR WHOLE WITH DRAWN BUTTER AND COCKTAIL SAUCE

M.P.

JUMBO GULF SHRIMP COCKTAIL (3)

10

DUNGENESS CRAB COCKTAIL

12

SEAFOOD TOWERS

THE KITTITAS

12 OYSTERS, 6 JUMBO GULF SHRIMP, 1/2 DUNGENESS CRAB, MIGNONETTE, HORSERADISH, COCKTAIL SAUCE

M.P.

THE TOKITAE

24 OYSTERS, 12 JUMBO GULF SHRIMP, WHOLE DUNGENESS CRAB, MIGNONETTE, HORSERADISH, COCKTAIL SAUCE

M.P.

SANDWICHES

ON A HOUSE MADE BUN WITH HOUSE FRIES OR SLAW

ATLANTIC LOBSTER ROLL

(limited availability)

MAYONNAISE, CELERY, CHIVES

24

BAY SHRIMP ROLL

MAYONNAISE, CELERY, CHIVES

16

OYSTER PO'BOY

PIQUILLO PEPPER, ROMAINE, TARTAR SAUCE

16

THE BURGER

OREGON COUNTRY BEEF, TARTAR SAUCE, BIBB LETTUCE, TOMATO, ONION, AMERICAN CHEESE

14

ENTREES

DUNGENESS CRAB CAKES

SLAW, SALSA VERDE

24

PENN COVE MANILA CLAMS

DOUG'S TASSO, CHERRY TOMATOES, PIQUILLO PEPPER, WHITE WINE, BASIL, FOCCACIA

21

RAINIER BEER STEAMED

PENN COVE MUSSELS

HOUSE CURED BACON, CRÈME FRAICHE, DIJON PARSLEY, FOCCACIA

21

SEAFOOD BOIL

MUSSELS, CLAMS, FISH, TOMATO, NEW POTATOES, GRILLED CORN, LOBSTER STOCK, BASIL, FOCCACIA

28

PAN SEARED SKATE AMANDINE

BROWN BUTTER, ALMONDS, LEMON JUICE, HARICOT VERTE, NEW POTATOES

22

THE STEAK

OREGON COUNTRY BEEF FLAT IRON, SLAW, HOUSE FRIES, SEA SALTED BRITTANY BUTTER

26

...AND CHIPS

WITH HOUSE FRIES AND

TARTAR SAUCE

TRUE COD

RAINIER BEER BATTERED

14

SEASONAL

RAINIER BEER BATTERED

M.P.

NORTHWEST OYSTERS

FISH FRY DREDGED

14

CHEF/OWNER: SIEB JURRIAANS
CHEF DE CUISINE: ERIC "RED" SMITH
SOUS CHEFS: DOUG SPHARLER, ZACHARY HARRIS
PASTRY CHEF: CASSIE MCCULLOCH

*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!

