

SALTWATER

FISH HOUSE AND OYSTER BAR

-CHOWDER/APPETIZERS-

NEW ENGLAND CLAM CHOWDER

10.50

BLISTERED SHISHITO PEPPERS

SEA SALT, OLIVE OIL

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

24

-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, ARUGULA, 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, FISH FRY DREGDED

23

-SIDES-

1 PIECE TRUE COD

10

1 PIECE HALIBUT

12

4OZ GRILLED

SALMON FILET

15

SAUTÉED GREEN

BEANS

10

COLESLAW

7

SM GREEN SALAD

7

FRIES

6

KALAMATA OLIVE

POLENTA

7

NEW POTATOES

7

ASPARAGUS

11

SEABISCUIT BAKERY

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 TODAY'S SELECTIONS

M.P.

-CHILLED SEAFOOD-

DUNGENESS CRAB

HALF OR WHOLE

WITH DRAWN BUTTER AND

COCKTAIL SAUCE

M.P.

JUMBO WILD SHRIMP COCKTAIL (3)

16.5

DUNGENESS CRAB COCKTAIL

18.5

-SHELLFISH-

PENN COVE MANILA CLAMS

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

SEABISCUIT BAKERY SOURDOUGH

27.5

RAINIER BEER STEAMED

PENN COVE MUSSELS

BACON, CRÈME FRAICHE,

GARLIC, DIJON, PARSLEY, SEABISCUIT

BAKERY SOURDOUGH

27.5

-SANDWICHES-

ON A SEABISCUIT BAKERY BUN WITH
FRIES OR COLESLAW

MAINE LOBSTER ROLL

(LIMITED AVAILABILITY)

MAYONNAISE, CELERY, CHIVES

M.P.

BAY SHRIMP ROLL

MAYONNAISE, CELERY, CHIVES

28.5

OYSTER PO' BOY

PIQUILLO PEPPER, ROMAINE,

TARTAR SAUCE

25.5

*THE BURGER

NATURALLY RAISED BEEF,

TARTAR SAUCE,

BIBB LETTUCE, TOMATO, ONION,

AMERICAN CHEESE

18.5

-SEAFOOD PASTA-

SEE YOUR SERVER FOR

TODAY'S PRESENTATION

M.P.

DINNER ENTREES

AVAILABLE AFTER 5:00 PM

WILD CAUGHT COHO SALMON - 36

JUMBO SCALLOPS (3 EA) - 39

ROTATING WHITE FISH - 39

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, ARUGULA, 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!

SALTWATER

FISH HOUSE AND OYSTER BAR

*OYSTER SHOOTERS

10/EA
OYSTER ON TOP OF

MARY SHOOTER
CHILLED VODKA W/ HOUSE BLOODY MIX IN A 3 OZ GLASS

MARIA SHOOTER
CHILLED TEQUILA W/ HOUSE BLOODY MIX IN A 3 OZ GLASS

INFUSED SHOOTER - 12/EA
CHILLED HOUSE INFUSED BOOZE W/ BLOODY MIX
CHOOSE ONE

HORSERADISH VODKA - SMOKED GARLIC VODKA
JALAPENO TEQUILA - CAROLINA REAPER
THAI CHILI VODKA - HABANERO VODKA

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 - CAROLINA REAPER
THAI CHILI VODKA - HABANERO VODKA

ADD AN *OYSTER, JUMBO WILD SHRIMP
OR HOUSE MADE CANDIED BACON
2.5/EA

FIRST STREET MARY - 20
HOUSE MADE BLOODY MARY MIX, BROVO
VODKA, AN OYSTER, JUMBO WILD SHRIMP AND
HOUSE MADE CANDIED BACON

-SPARKLING WINES-

ARGYLE BRUT
OREGON
12/44

ZARDETTO PROSECCO
ITALY
9/32

-BEER/CIDER-

DRAFT
PINT/PITCHER

RAINIER
5/15

MANNY'S-PALE ALE
7/28

JOHNNY UTAH-PALE ALE
7/28

BLACK RAVEN -IPA
7/28

CHUCKANUT-KOLSCH
7/28

SEATTLE CIDER-HONEYCRISP
7/28

PENN COVE-ROTATING
7/28

THIRSTY CRAB-ROTATING
7/28

NITRO-ROTATING
7/28

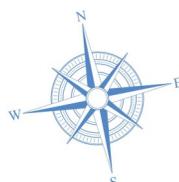
SEASONAL
7/28

-BOTTLES/CANS-

5
BUD
BUD LIGHT
MONTUCKY LAGER

6
ELYSIAN SPACE DUST IPA
SEATTLE DRY CIDER
ELEMENT CIDER
SAN JUAN APPLE SELTZER

4
N/A ATHLETIC BREWERY



-WHITE & ROSÉ WINE-

LA MARINIERE
MUSCADET *dry, crisp
FRANCE
9/32

CAMPUGET ROSÉ
FRANCE
9/32

LYDIAN ALTO
SAUVIGNON BLANC
WASHINGTON
10/36

MILBRANDT
PINOT GRIGIO
WASHINGTON
10/36

VINCENT CHARDONNAY
MARK RYAN
WASHINGTON
11/40

NOVELTY HILL CHARDONNAY
WASHINGTON
13/48

-RED WINES-

PIKE ROAD PINOT NOIR
WASHINGTON
10/36

THE BIG RED MONSTER
CABERNET
WASHINGTON
11/40

MATTHEWS CLARET
WASHINGTON
12/44

HEDGES CABERNET
WASHINGTON
14/52

LOU & OLLY
MARK RYAN
WASHINGTON

COCKTAILS

14/EA

CUCUMBER GIN GIMLET: HOUSE CUCUMBER GIN,
LIME, SIMPLE SERVED UP OR ON THE ROCKS

HERITAGE NEGRONI: BAINBRIDGE DISTILLARY
HERITAGE OAK AGED GIN, CAMPARI,
ANTICA CARPANO

BLACKBERRY DAIQUIRI: SILVER RUM, LIME JUICE,
WHIDBEY ISLAND BLACKBERRY LIQUEUR

HARVEST MARGARITA: GALA APPLE & CINNAMON
TEQUILA, APPLE CIDER, LIME JUICE, BROWN SUGAR
CINNAMON SYRUP, SERVED ON THE ROCKS

SPICY PALOMA: JALAPENO TEQUILA, LIME JUICE
W/ JARRITOS GRAPEFRUIT SODA

HOUSE SPECIALTIES - 12
MOSCOW MULE, MARGARITA & SPICY MARGARITA
RYE OLD FASHIONED, BOURBON MANHATTAN,
HOUSE LONG ISLAND ICED TEA
VESPER, NEGRONI, SALTWATER COFFEE

HOUSE INFUSED FIRE WHISKEY- 10
-THAI CHILIS, CINNAMON, MAPLE SYRUP-

AS COCKTAIL W/ ROOT BEER OR GINGER BEER- 12*
*AS; HOT TODDY, OLD FASHIONED, SOUR ETC.

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
BOYLAN ROOT BEER or CRÈME SODA
MEXICAN COKE BOTTLE
JARRITOS GRAPEFRUIT SODA