

-OYSTERS-

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

-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
1 PIECE HALIBUT
12
4OZ GRILLED
SALMON FILET
15
SAUTÉED GREEN
BEANS
10
GRILLED CORN
7
SM SPRING SALAD
7
EXTRA SAUCES
1

FRIES OR COLESLAW
7
KALAMATA OLIVE
POLENTA
7
NEW POTATOES
7
GRILLED ARTICHOKE
10
ASPARAGUS
11
SOURDOUGH BREAD
3

CHEF/OWNER: SIEB JURRIAANS
CHEF DE CUISINE: DOUG SPHARLER
SOUS CHEF: KERRY CHRISMER
PASTRY CHEF: ALLYSS TAYLOR

-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

<u>KITTITAS</u>	<u>TOKITAE</u>
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 SEABISCUIT SOURDOUGH
30

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

-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

-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

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 WINO WEDEDSDAYS
15% 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

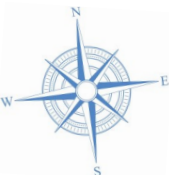
CHUCKANUT-KOLSCH
8/30

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 CREAM5—8
ASK YOUR SERVER FOR TODAYS 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

SALTWATER

FISH HOUSE AND OYSTER BAR

HAPPY HOUR 3-4:45 WEEKDAYS

*OYSTERS

"TWO BUCK SHUCKS "
HOUSE CHOICE, \$12-HALF DOZEN \$24-DOZEN
WITH MIGNONETTE AND FRESH
GRATED HORSE RADISH

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

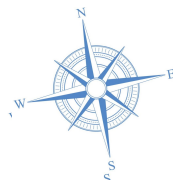
14/EACH

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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SIDE WEDGE
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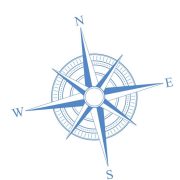
14/EACH

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,
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