

-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

18

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

40Z GRILLED **SALMON FILET**

15 **SM SPRING SALAD**

8

EXTRA SAUCES

2.5

ASPARAGUS 11 SOURDOUGH BREAD

FRIES OR COLESLAW

7

KALAMATA OLIVE

POLENTA

8

BRAISED GREENS

8

3

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

CAPTAIN OF THE SHIP: JENN JURRIANS FOH MANAGER: HANNAH MCCABE

-OYSTERS-

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

-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

KITTITAS

TOKITAE

DOZEN OYSTERS 6 WILD SHRIMP

HALF DUNGENESS CRAB

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** 30

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

> > 30

-HOUSE SPECIALTY PASTA-

SEE THE ERESH SHEET FOR **TODAY'S PRESENTATION** M.P.

A \$2.50 "TAKE-OUT FFF" 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 LOBSTER ROLL** M.P.

BAY SHRIMP ROLL MAYONNAISE, CELERY, CHIVES, **ON 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

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

PARMESAN POTATO GRATIN, BRAISED GREENS, LEMON CAPER BROWN-**BUTTER**

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 AW 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.



FISH HOUSE AND OYSTER BAR

HAPPY HOUR 3-4:45 WEEKDAYS ONLY *OYSTERS

"THREE BUCK SHUCKS"
HOUSE CHOICE, \$18– HALF DOZEN, \$36– DOZEN
WITH MIGNONETTE AND FRESH
GRATED HORSERADISH

ADD A GLASS OF MUSCADET 8!

\$1 OFF WELL DRINKS, WINES BY THE GLASS & DRAFT BEERS

PITCHERS OF RAINIER-22

MOSCOW MULE-9

BROVO VODKA, LIME JUICE, GINGER BEER & COPPER MUG

HOUSE LONG ISLAND ICED TEA-9

KRAKEN RUM, CLEAR SPIRIT MIXTURE
COINTREAU, LEMON, LIME & MEXICAN COKE FLOAT

10/EACH

GRILLED SHRIMP SKEWER

MARINATED IN GARLIC AND HERBS W/ ROTATING SAUCE

SIDE WEDGE SALAD

TOMATOES, BACON, CRUMBLED PT. REYES BLUE CHEESE

FRIED BREADED CLAM STRIPS

COCKTAIL SAUCE, LEMON

14/EACH

CRAB CAKE (1)

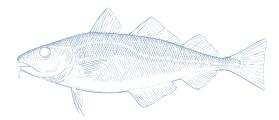
SALSA VERDE & COLESLAW

HOUSE SMOKED SALMON NUGGETS

FROMAGE BLANC & MAMA LIL'S PEPPERS

SLIDERS(2)

ASK YOUR SERVER FOR TODAY'S CREATION



*THE STATE OF WASHINGTON WOULD LIKE YOU TO KNOW THAT EATING RAW AND/OR UNDERCOOKED FOODS MAY BE HARMFUL TO YOUR HEALTH. SALTWATER

FISH HOUSE AND OYSTER BAR

DAILY SPECIALS

KERRY-"WICH" (LUNCH ONLY)

BEEF BACON, ONION, LETTUCE, AND TOMATO ON A GRILLED HOAGIE WITH GARLIC AIOLI.

20

AHI CRUDO

AHI TUNA GRILLED RARE, INTIMIS FARMS
HEIRLOOM CUCUMBERS AND AVOCADO,
MIXED GREENS AND HONEY GINGER
SESAME VINAIGRETTE

18

SEASONAL RISOTTO

ROSEMARY HAM AND MUSHROOM

22

HOUSE PASTA

PAN SEARED SHRIMP TAGLIATELLE, FENNEL, SHALLOTS, GARLIC, CAPERS, AND HERBS, IN A WHITE WINE LEMON CREAM SAUCE.

28

ENTRÉE SPECIAL (DINNER ONLY)

PAN SEARED MARINATED HALIBUT COLLAR,

HEIRLOOM RADISHES, ROASTED SHIITAKE MUSHROOMS, PICKLED SHALLOTS, GRILLED SPRING ONIONS, SESAME, CHIVE, DIJON-MIRIN GLAZE, LEMON BRULEE

38

HALIBUT COLLAR FOR 2

44

"SUMMER PUNCH"

BROVO VODKA, CRANBERRY & LIME JUICES, TOPPED WITH GINGER ALE.

13

CAN ALSO BE A MOCKTAIL

COCKTAILS

WHO'S AFRAID OF A LITTLE OLD ME - 15

GIN, LILLET BLANC, ST. GERMAIN, GRAPEFRUIT & LEMON JUICE

GINGERED MOJITO - 14

SILVER RUM, GINGER LIQUEUR, LIME JUICE, GINGER BEER, MINT

FRENCH MARTINI - 15

VODKA, WHIDBEY ISLAND RASPBERRY LIQUEUR,
PINEAPPLE & LIME JUICE

KATHY-KAZE - 12

TITO'S VODKA, LIME JUICE, SIMPLE SYRUP

CAT WOMAN - 14

WHISKEY, SWEET VERMOUTH, BLACK CURRANT SYRUP, LEMON JUICE & BITTERS, ON THE ROCKS

CUCUMBER GIN GIMLET - 15

HOUSE INFUSED CUCUMBER GIN, LIME JUICE AND SIMPLE SYRUP

GEMLET - 13

GIN, ST. GERMAINE, LEMON JUICE, BING CHERRY JUICE



AQUAVIT OLD FASHIONED - 15

AQUAVIT, DEMERARA SYRUP & BITTERS

HERITAGE NEGRONI - 15

BAINBRIDGE HERITAGE OAK AGED GIN, CAMPARI & ANTICA CARPANO SWEET VERMOUTH

BLACKBERRY DAIOUIRI - 15

SILVER RUM, LIME JUICE, MINT SYRUP & WHIDBEY ISLAND BLACKBERRY LIQUEUR

TEQUILA LITTLE TIME - 15

HOUSE INFUSED CUCUMBER-JALEPENO TEQUILA, PINEAPPLE JUICE, LIME & SIMPLE SYRUP WITH A TAJIN RIM

SPICY PALOMA - 15

HOUSE INFUSED JALAPENO TEQUILA, LIME JUICE AND JARRITOS GRAPEFRUIT SODA

BEAVER SEAPLANE - 15

BUNKER RYE, RAMAZOTTI AMARO, LEMON JUICE & CAMPARI

NON-ALCOHOLIC

COKE
DIET COKE
SPRITE
GINGER ALE
TONIC
CLUB SODA
CRANBERRY JUICE
APPLE JUICE
ORANGE JUICE
LEMONADE
UNSWEETENED ICE
TEA
RASPBERRY ICE TEA
ARNOLD PALMER

BOTTLES & CANS

TOPO CHICO
GINGER BEER
MEXICAN COKE
GRAPEFRUIT SODA
ROOT BEER
CRÈME SODA
ORANGE CREAM
A'SICILIANALEMON
OR
BLOOD ORANGE

DESSERTS

ROTATING ICE CREAMS— 8
ASK YOUR SERVER FOR TODAYS FLAVORS

TRIPLE GINGER CARROTT CAKE—10
WITH BROWN BUTTER CREAM FROSTING

BROWNIE SUNDAE—14

WARM BROWNIE WITH CHOICE OF ICE CREAM, TOPPED WITH A WARM BOURBON CARAMEL SAUCE

WARM CHOCOLATE BROWNIE-5

LEMON TART—14
TOPPED WITH DOLLOP OF
CREAM & A FRESH BERRY



ADULT BOOZY FLOATS

VANILLA ICE CREAM & SODA WITH A SHOT OF BOOZE- 18

CHOICES:

ORANGE CREAM & VANILLA VODKA

ROOTBEER & FIRE WHISKEY

MEXICAN COKE & KRAKEN RUM





WINE BY THE GLASS

SPARKLING WINES

BORGOLUCE, PROSECCO, *ITALY* - 12/48

PORTLANDIA, SPARKLING ROSE, *WA*- 12/48

KILA, CAVA, *SPAIN*- 9/38

WHITE & ROSÉ WINES

ARIVI, PECORINO, *ITALY*– 10/40

GRENAUDIERE, MUSCADET, *FR*– 11/42

CAMPUGET, ROSÉ, *FR*- 9/36

RANGA RANGA, SAUVIGNON BLANC, FR- 10/40

ALVERDI, PINOT GRIS, ITALY- 12/48

MARK RYAN SPEED RACER, CHARDONNAY, WA- 11/44
OTT AND HUNTER, HOUSE WHITE, WA- 14/52

RED WINES

ALTOCEDRO MALBEC, ARGENTINA- 11/44

BROADSIDE, MERLOT, CA- 12/48

HEDGES CABERNET, WA- 14/56

STOLLER PINOT NOIR, OR- 15/60

MARK RYAN SPEED RACER RED, WA- 12/48

WINE BY THE BOTTLE

SPARKLING WINE

DRAPPIER "CARTE D'OR" BRUT CHAMPAGNE, FR 375ML- 60

DUMELNIL "JANY PORET"
PREMIER CRU CHAMPAGNE, FRANCE - 90

2021 GUSTINO B. RUGGERI PROSECCO, ITALY- 70

WHITE & ROSÉ WINE

2021 LETH GRUNER VELTINER WAGRAM, AT - 44

2022 SERGE DAGUENEAU POUILLY FUME, FR - 55

2022 WOODWARD CANYON CHARDONNAY, WA - 69

2022 MARK RYAN VIOGNIER, WA - 80

CALVET, VOUVRAY, SPAIN-44

STOLLER PINOT NOIR ROSÉ, WA - 40

OVUM, BIG SALT, OR-53

RED WINE

JOSEPH DROUHIN
COTE DE NUITES VILLAGES, FR- 100

2021 TOIL PINOT NOIR, OR - 130

2018 RAMEY PINOT NOIR, CA - 90

2020 WOODWARD CANYON ARTIST SERIES CABERNET, WA - 90

ENJOY WINO WEDNESDAYS
20% DISCOUNT ON FULL
BOTTLES OF WINE

ON DRAFT BEER & CIDER

ROTATING ON DRAFT

SEE CHALK BOARD

IPA, CIDER, LOCAL, SEASONAL, SOUR & KOLSCH

ALWAYS ON DRAFT

RAINER 7/28

GEORGETOWN, MANNYS PALE ALE 8/32

GEORGETOWN, JOHNNY UTAH PALE ALE 8/32





BOTTLES & CANS

BOTTLE

BUD LIGHT- 6
BUDWEISER- 6

TALL BOY CANS

MONTUCKY, LAGER- 7 SPACE DUST, IPA- 8 SEATTLE CIDER, DRY CIDER- 8

GLUTEN FREE CANS

GHOSTFISH BREWING- 8

IPA OR PALE ALE

NON-ALCOHOLIC CANS

ATHLETIC BREWING- 8

IPA, GOLDEN ALE OR CERVEZA

BLOODY MARYS

SALTWATER MARY- 14

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

SALTWATER MARY WITH INFUSED SPIRIT- 16 CHOOOSE ONE INFUSED SPIRIT:

HORSERADISH VODKA, SMOKED GARLIC VODKA THAI CHILI VODKA, SIEBS SPICY PEPPER VODKA, GHOST 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 & A JUMBO WILD SHRIMP
WITH INFUSED SPIRIT- 21

N/A BLOODY MARY- 8
HOUSE MADE BLOODY MARY MIX
WITH JALISCO 55 N/A TEQUILA- 11

MARY SHOOTER- 10

VODKA & HOUSE BLOODY MARY MIX
WITH AN OYSTER ON TOP
WITH INFUSED SPIRIT- 12

MARIA SHOOTER-10

TEQUILA & HOUSE BLOODY MARY MIX WITH

AN OYSTER ON TOP

WITH JALEPENO INFUSED TEQUILA- 12
WITH JALISCO 55 N/A TEQUILA- 13

MOCKTAILS & SPECIALTY NA

SEAFARER'S COCONUT SPLASH - 10

BLOOD ORANGE JUICE, COCONUT WATER, LIME JUICE, TOPPED WITH SODA WATER

SUMMER PUNCH - 9

GINGER ALE, CRANBERRY JUICE & LIME

SALTY ROGERS - 5

COKE AND BING CHERRY JUICE

SALTWATER SHIRLEY - 5

SPRITE AND BING CHERRY JUICE

N/A PHONY NEGRONI - 12 N/A AMARO FALSO - 12