

*Raw Seafood Tray

dozen raw oysters + shrimp
cocktail + 1/2 lb. king crab
63

*Seafood Trio

market poke + market ceviche
+ smoked albacore dip
34

*Seafood Tower

Raw Seafood Tray +
Seafood Trio
92

ROUGHAGE

Kale + Romaine Caesar Salad - 12
add fried anchovies - 2
add grilled shrimp - 9

Butter Lettuce Salad - 14
tzatziki dressing + feta + golden
raisin + cucumber + sesame seed

Miso Honey Ahi Salad - 20
cabbage + snap peas + charred
scallions + ginger lime vinaigrette +
wasabi aioli

STARTS & SHARES

Clam Chowder - 10
yukon gold potato + bacon + peas
+ manilla clams + sourdough

Dungeness Crab Rangoon (5)- 11
pineapple sweet and sour

Fried Calamari - 14
herbs + garlic + lemon + cocktail
sauce + malt vinegar aioli

Marinated Burrata- 15
grilled peaches + crispy prosciutto
+ basil + pistachio + white balsamic
redux

Beer Braised Clams - 15
caramelized fennel and onion +
pickled mustard seed + old bay oil
+ sourdough

Steamed Mussels - 15
lemongrass coconut milk broth +
cilantro + mint + jalapeno + garlic
chips

Buffalo Roasted Cauliflower - 16
celery heart + fennel slaw + cashew
cream + point Reyes blue cheese

Charred Octopus - 18
roasted peppers + basil parsley
salad + romesco + pine nuts +
lemon zest

OYSTER & RAW BAR

*Raw Oysters - 3 ea.
mignonette

Grilled Oysters - 3.5 ea.
pea pesto OR nuoc cham
OR lemon garlic butter

*Market Ceviche - 16
pico de gallo + avocado
crema + queso fresco +
tortilla chips

*Market Poke - 17
avocado + green onion +
cucumber + spicy aioli +
tamari + crispy wonton

1/2 lb. Chilled King Crab - 28
drawn butter + cocktail
sauce

ON THE SIDE

Pickled Vegetables - 6

Seasonal Vegetables - 7

SALT Fries - 6
remoulade

Mac & Cheese - 10
add bacon - 2
add dungeness crab - 9

Mashed Potatoes - 7
brown butter + chives

SALT ENTRÉES

Grilled Fish Tacos - 17
avocado salsa + pico de gallo
+ pepitas + radish

Cod & Chips - 18
panko fry + dill coleslaw
+house cut fries

Double Cheeseburger - 18
cheddar + caramelized onions
+ lettuce + tomato + fry sauce
+ fries
add bacon ... 2

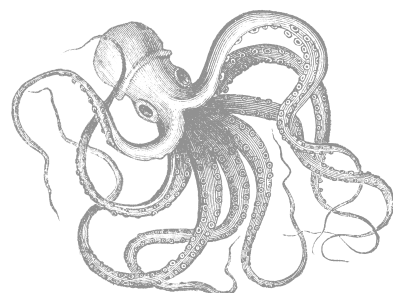
Cioppino - 26
shellfish + cod + shaved fennel
+ grilled sourdough
add Dungeness Crab - 9

Scallop Risotto - 32
saffron + chorizo + parmesan
+ arugula asparagus salad

Dungeness Crab Spaghetti- 32
housemade pasta + white
wine + parmesan bread
crumbs + lemon parsley gre-
molata + pancetta

Seared Halibut - 34
charred pineapple agrodolce +
polenta + fried shishitos +
summer squash

12oz New York Steak - 43
roasted rainbow carrots +
chive mashed potatoes



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WINE

BUBBLES

Cava Brut, Mercat, Spain - 9/32
Brut, Nicolas Feuillatte “Nicky Foo,”
Champagne, split - 16
Brut, J Cuvee, Russian River - 48
Rosé Brut, Roederer, Mendocino, CA - 46
Brut, Grand Perrier-Jouet, FR - 84

WHITE

Gewürztraminer, Toulouse, Anderson
Valley, CA 2018 - 12/44
Alsace, Crustacés, Dopff & Irion, France,
2016 - 32
Pinot Grigio, Livio Felluga, Friuli-Venezia
Giulia , IT 2017 - 12/44
Sauvignon Blanc, Sea Pearl, Marlbor-
ough NZ, 2018 - 10 **on tap
Sauvignon Blanc, Fossilni Breg, Domaine
Ciringa, Slovenia 2017 - 48
Viognier, the Y Series Yalumba, South
Africa, 2018 - 10/36
Chardonnay, Septentrio, Oak Knoll,
Napa Valley, CA 2016 - 11 **on tap
Chardonnay, Cakebread Cellars, Napa
Valley, CA 2017 - 64

ROSÉ

Rose, Long Meadow Ranch, Anderson
Valley, CA 2018 - 36
Rosé of Côtes du Rhône, Domaine de
Cala, Provence , FR 2018 - 11/40

RED

Pinot Noir, Forager, Sonoma County, CA
2017 - 11/40
Pinot Noir, Broadley Marcile Lorraine,
Willamette Valley, OR 2016 - 56
Rosso di Montepulciano, DEI, DOC Italy,
2018 - 9/32
Côtes du Rhône, Domaine du Pesquier,
Rhône, 2015 - 32
Malbec, Santa Julia, Argentina 2018 -
10/36
Cabernet Sauvignon Old Vines, Le P’tit
Paysan, Central Coast, CA 2016 - 12/44
Cabernet Sauvignon, Turnbull, Napa,
CA, 2017 - 62
Zinfandel, Dashe Vineyard Select,
Northern CA, 2017 - 38

CRAFT COCKTAILS - 13

The Walrus

bourbon + orange juice + jalapeno
agave + orange bitters + IPA

The Carpenter (Tiki)

spiced rum + macadamia orgeat + house
allspice liqueur + fresh lime

The Oyster

gin + lemon mint syrup + cava

Paloma (-ish)

jalapeno infused boldt clear whiskey +
grapefruit + lemon+ simple + tatin rim

Thai Me Up

lemongrass infused coconut vodka +
tamarind syrup + lime

SALT Margarita

saffron-infused tequila + triple sec +
simple + lime

BEER & OTHER

DRAFT

Seaquake Hazy IPA - 6
Redwood Curtain IGA - 6
Anchor Steam - 5
Modelo Especial - 4.5

BOTTLES & CANS

Almanac West Coast
Waves IPA 16oz can - 8
Old Rasputin Russian
Imperial Stout - 5
Sudwerks Hefeweizen - 4
Coors - 4
Coors Light - 4
2 Towns Ciderhouse Cider
- 6
St. Pauli Girl Non-Alcholic
- 3.5

OTHER

It’s Alive Kombucha - 7
Saratoga Sparkling - 6
Saratoga Flat Water - 6
Cock & Bull Ginger Beer - 4
Virgil’s Root Beer - 4
Bottled Coca-Cola - 3
Martinelli’s Apple Juice - 3.5
Organic Lemonade - 3

COFFEE & TEA

Assorted Tea - 3
Organic Iced Tea - 3
Four Barrel Coffee - 3
12 oz french press