

## COCKTAILS

blueberry lemon drop	vodka, blueberry, lemon juice, triple sec	9.99
blueberry lavender mojito	rum, fresh muddled mint, lime juice	9.99
blueberry margarita	tequila, blueberry juice, lime	9.99
blood orange margarita	tequila, blood orange juice, lime	9.99
watermelon margarita	tequila, watermelon, lime juice	9.99
french lemonade	vodka, lemonade, pomegranate	9.99
moscow mule	vodka, fresh squeezed lime, ginger beer	9.99
salitohattan	bourbon, sweet vermouth, touch of fernet	9.99
espresso martini	vodka, kahlua, espresso coffee	9.99
chili mary	vodka, house spices, chili rim	9.99
aperol spritz	prosecco sparkling wine, soda	9.99
peach rosé sangria	rosé wine, peach, lemon & lime juice	9.99
sangria	red wine, apple, lemon & lime juice	9.99
italian lemonata	prosecco sparkling wine, lemonade, vodka	9.99

## SPARKLING WINES

502	freixenet cordon negro brut (split)	12.99
509	gambino cuvee brut (split)	12.99
508	chandon brut (split)	14.99
506	moet chandon rosé (split)	29.99
301	roederer brut, anderson valley	59.99
360	veuve clicquot champagne, france	99.99
320	prosecco avissi, italy	39.99 glass 12.99

## WINES

29.99	1/2 btl decanted 18.99	glass 9.99
317	chablis (tap)	emerald glen, paso robles
319	white zinfandel	beringer, california
217	burgundy (tap)	emerald glen, paso robles
39.99	1/2 btl decanted 24.99	glass 12.99
336	riesling	st. michelle, washington
342	pinot grigio	candoni, veneto
322	sauvignon blanc	honig, napa
326	chardonnay	bargetto, private label
337	rosé	whispering angel, provence
327	rosé	sophia coppola, monterey
275	pinot noir	meiomi, california
234	cabernet	hess select, north coast
223	merlot	bargetto, central coast
276	malbec	trapiche oak cask, argentina
236	zinfandel	coppola director's cut, dry creek
49.99	1/2 btl decanted 26.99	glass 14.99
331	pinot grigio	santa margherita, italy
344	sauvignon blanc	groth, napa
347	chardonnay	patz & hall, sonoma coast
282	pinot noir	bernardus, santa lucia highlands
215	cabernet	kenwood jack london, Sonoma
69.99	1/2 btl decanted 35.99	glass 17.99
348	chardonnay	flowers, sonoma coast
345	chardonnay	rombauer, carneros
251	pinot noir	gary farell, russian river
286	cabernet	charles krug, napa valley

CORKAGE ..... NO CHARGE

## DRAFT BEER ... sm 7.99 lg 8.99 litre 9.99

modelo	sierra nevada pale ale	lagunitas ipa
stella artois	blue moon	boont amber

## BOTTLED BEER ..... 7.99

corona	coors light	guinness
peroni	lagunitas ipna non-alcoholic	

## NON-ALCOHOLIC BEVERAGES..... 4.99

coke, diet, sprite, juices, milk, mexican coke  
weinhard root beer, weinhard vanilla cream  
cock 'n bull ginger beer

# SALITO'S



## crab house & prime rib

## PRIME RIB OR CRAB DINNER \$59.99

includes  
kettle bread for the table

## CAESAR OR BLUE CHEESE WEDGE SALAD

## POTATOLITOS

## DESSERT

## CHOCOLATE TWOSOME

a delicious genoise covered with a dark chocolate mousse  
and a milk chocolate mousse

## CORKAGE NO CHARGE

Seating from 12:00 to 8:00 every day - Serving till 9:30

1200 bridgeway sausalito 94965 www.salitoscrabhouse.com

415.331.3226

2024-6

## HOT IRON SKILLET-ROASTED

(for sharing)

mussels <sup>2</sup> GF	small 13.99	medium 19.99	large 29.99
shrimp	small 13.99	medium 19.99	large 29.99
mussels <sup>2</sup> & shrimp	medium 19.99	large 29.99	
combo mussels <sup>2</sup> , shrimp & crab	49.99		
super combo	79.99		
½ crab, double mussels <sup>2</sup> or double shrimp	49.99		
whole crab, double mussels <sup>2</sup> or double shrimp	79.99		

## HOT KILLER DUNGENESS CRAB <sup>2</sup>

in our secret garlic sauce

WHOLE CRAB 2 plus lbs	49.99
½ order 1 plus lb	29.99
lotsa crab 3 lbs (two share)	79.99
too two crab (for three)	94.99
crab feast (four sharing)	139.99

## STARTERS

house-made fresh crispy baked kettle bread	3.99	
skillet roasted cheese bread chorizo spices	9.99	
oysters <sup>1</sup> GF	dozen 42.99	half dozen 22.99
crab chowder	cup 9.99	kettle bread bowl 14.99
crab cakes all dungeness, chive butter	24.99	
crab & spinach fondue	19.99	
crab cocktail croutons, house-made horseradish cocktail sauce	19.99	
jumbo shrimp cocktail croutons, house-made horseradish cocktail sauce	19.99	
yellowtail carpaccio <sup>1</sup> extra virgin olive oil ponzu sauce	19.99	
calamari fritti <sup>2</sup> onions, sweet peppers	large 19.99	small 14.99

## FRESH SALADS

baby spring lettuce tomato, croutons, onions, avocado, evoo vinaigrette	14.99
caesar <sup>1</sup> romaine lettuce, garlic croutons, shaved reggiano	14.99
romaine wedge pt. reyes bleu cheese, bacon bits, tomato	14.99
beets & extra virgin burrata mix greens, avocado, sweet onion, almonds	16.99
toy box tomato mixed greens, avocado, scallions, toasted almonds, crouton, sweet balsamic dressing (with anchovy add 2.99)	14.99
chopped radicchio romaine, fresh lemon, pt. reyes bleu cheese, extra virgin olive oil dressing	16.99
spinach kalamata olives, sweet onion, bacon bits, toasted almonds, pt. reyes blue cheese, whole grain mustard vinaigrette	14.99
louie tomato, avocado, sweet onion, beets, olives, egg GF	17.99

add: dungeness crab 12.99 shrimp 4.99 chicken 4.99

it's all about the crab, salad dungeness crab on a bed of shredded lettuce arbequina extra virgin olive oil drizzle & french sea salt 34.99

## SANDWICHES add potatolitos 4.99

angus beef burger <sup>2</sup> lettuce, tomato, grilled onions, cheese, catsup	14.99
buttermilk fried white fish fillet <sup>2</sup> , caesar cole slaw	14.99
buttermilk fried chicken caesar cole slaw	14.99
soft shell crab <sup>2</sup> buttermilk fried, caesar cole slaw	14.99
cheesesteak prime rib, cherry peppers, grilled onions, cheddar cheese	19.99
burrata & anchovy spinach, tomato, mustard vinaigrette drizzle	19.99
french dip prime rib, garlic relish, beef au jus dipping sauce	24.99
crab melt (dungeness) avocado, cheddar, horseradish tomato vinaigrette	24.99
crab & smoked salmon avocado, evoo drizzle, maldon sea salt	29.99
just lotsa crab (dungeness) chive butter	39.99

## BREAKFAST served all day

bacon <sup>2</sup> & eggs (3) the way you like them, with potatolitos	19.99
el rancho grande crab enchilada & 2 baked eggs	24.99
blueberry pancakes hot maple butter	14.99

### skillet omelets with cheddar cheese & potatolitos

1-green onions	19.99
2-sun-dried tomato paprika	19.99
3-pancetta, onions, red pepper	19.99
4-spinach, onion	19.99
5-crab cioppino	24.99
6-crab, avocado, green onions	24.99
7-smoked salmon avocado, green onions	24.99

We cannot guarantee that the food served in this restaurant is suitable for patrons with severe allergies. Food served here may include, among other things, peanuts, tree nuts, soy, gluten, flour, salt, sugar, dairy, milk, eggs, wheat, meat, poultry, raw oysters, seafood, and shellfish.

<sup>1</sup> Served raw or undercooked or contains raw or undercooked ingredients.

<sup>2</sup> Containing raw or undercooked meats, poultry, seafood, shellfish, raw oysters, or eggs may increase our risk of foodborne illness, especially if you have certain medical conditions.

GF items prepared free of gluten ingredients; however, our kitchen is not gluten free

## PRIME RIB <sup>2</sup> certified angus beef served with potatolitos

REGULAR CUT	49.99
lite cut	39.99
large cut	69.99
the slab	89.99

## TURF

prime ribeye steak <sup>2</sup> seared in its natural juices	39.99
filet mignon <sup>2</sup> seared in its natural juices, with rosemary & garlic	49.99
chicken breast milanese panko-encrusted, lemon caper sauce	24.99
authentic italian angus beef enchilada onions, cheddar, cilantro	19.99

## FISHERMAN'S CATCH

sand dabs doré <sup>2</sup> capers, fresh lemon	29.99	
basa fra diavolo <sup>2</sup> tender white fish fillet spicy tomato black olive sauce	29.99	
sea bass <sup>2</sup> sun-dried tomato paprika butter sauce	29.99	
salmon <sup>2</sup> white wine lemon butter caper sauce	29.99	
fish & chips <sup>2</sup> (potatolitos)	24.99	
shrimp & chips <sup>2</sup> (potatolitos)	19.99	
crab enchiladas cheddar, green onions, tomatillo sauce	24.99	single 14.99
cioppinolino <sup>2</sup> mussels, crab, shrimp, calamari, fish, spicy cioppino sauce	39.99	

## PASTAS

garlic noodles parsley, garlic reggiano butter sauce	19.99
tomato cream sauce onion, basil, shallot, chili flakes	19.99
kalamata olives sun-dried tomato alici, red pepper caper butter sauce	19.99
alfredo italian style parmigiana reggiano cream sauce	19.99
add crab 12.99 shrimp 4.99 chicken 4.99 mix veg 4.99	
seafood fettuccine <sup>2</sup> mussels, crab, shrimp, calamari, fish, cioppino sauce	39.99
crab angel hair lasagna reggiano, jack, mozzarella cream sauce	29.99

## KIDS MENU (under 12)

fettuccine alfredo reggiano cream sauce	9.99
fish & chips <sup>2</sup> (potatolitos)	9.99
shrimp & chips <sup>2</sup> (potatolitos)	9.99
chicken & chips (potatolitos)	9.99

## SIDES

potatolitos fried dutch creamer potatoes	9.99
brussels sprouts chips lemon oil & maldon sea salt GF	9.99
acini di pepe pasta with mixed vegetables	9.99
garlic sauteed mixed vegetables GF	9.99
caesar salad	9.99

## SWEETS

fresh hot beignets	extra beignet each .99	9.99
chocolate temptation	9.99	
limoncello cake	9.99	
salted caramel vanilla crunch cake	9.99	
monterosa italian cheesecake	9.99	

GRATUITY IS NOT INCLUDED  
Water on request only