

COCKTAILS 13.99

blueberry lavender mojito rum, fresh muddled mint, lime juice
italian lemonata prosecco sparkling wine, lemonade, vodka
blood orange margarita tequila, blood orange juice, lime
peach rosé sangria rosé wine, peach, lemon & lime juice
watermelon margarita tequila, watermelon, lime juice
kentucky mule bulleit bourbon, fresh lime, ginger beer
saliohattan bourbon, sweet vermouth, touch of fernet
moscow mule vodka, fresh squeezed lime, ginger beer
blood orange mimosa prosecco sparkling wine
pink lemonade vodka, lemonade, pomegranate
aperol spritz prosecco sparkling wine, soda
sangria red wine, apple, lemon & lime juice
chili mary vodka, house spices, chili rim

SPARKLING WINES

508 **chandon brut (split)** 15.99
506 **moet chandon rosé (split)** 23.99
505 **piper heidsieck brut (375mL)** 39.99
301 **roederer brut, anderson valley (750mL)** 49.99
360 **veuve clicquot champagne, france (750mL)** 99.99
320 **prosecco avissi, italy (750mL)** 39.99 - (glass) 13.99

WINES

29.99	½ btl decanted 18.99	glass 9.99
317 chablis (tap)	emerald glen, paso robles	
319 white zinfandel	beringer, california	
336 riesling	st. michelle, washington	
217 burgundy (tap)	emerald glen, paso robles	
223 merlot	bargetto, central coast	

39.99	½ btl decanted 24.99	glass 13.99
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	
276 malbec	trapiche oak cask, argentina	
234 cabernet	hess select, north coast	
236 zinfandel	coppola director's cut, dry creek	

49.99	½ btl decanted 26.99	glass 16.99
331 pinot grigio	santa margherita, italy	
344 sauvignon blanc	groth, napa	
345 chardonnay	rombauer, carneros	
347 chardonnay	patz & hall, sonoma coast	
278 merlot	markham, napa	
215 cabernet	kenwood jack london, sonoma	

WINES BY THE BOTTLE ONLY

348 chardonnay	flowers, sonoma coast 69.99
251 pinot noir	gary farrell, russian river 69.99
262 pinot noir	belle glos, monterey 79.99
264 cabernet	jordan, alexander valley 99.99
294 cabernet	caymus, napa 139.99

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	anchor steam

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

Seating from 12:00 to 8:00 everyday

we accept visa/mastercard/american express/
diner's club/carte blanche/unionpay & discover

1200 bridgeway sausalito 94965

www.salitoscrabhouse.com

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HOT IRON SKILLET ROASTED (for sharing)

mussels ²	small 15.99	medium 25.99	large 44.99
shrimp	small 15.99	medium 25.99	large 44.99
mussels ² & shrimp		medium 25.99	large 44.99
combo mussels ², shrimp & crab			64.99
super combo			99.99
½ crab, double mussels ² or double shrimp			64.99
whole crab, double mussels ² or double shrimp			99.99

HOT KILLER DUNGENESS CRAB in our secret garlic sauce

WHOLE CRAB 2 plus lbs 69.99
½ order 1 plus lb 39.99
lotsa crab 3 lbs (two share) 99.99
too two crab (for three) 129.99
crab feast (four sharing) 179.99

STARTERS

house-made fresh crispy baked kettle bread 2.99
skillet roasted cheese bread chorizo spices 9.99
oysters ¹ half dz 19.99 – dz 38.99 GF
crab chowder cup 11.99 kettle bread bowl 15.99
crab cakes all dungeness, chive butter 26.99
crab & spinach fondue 24.99
crab cocktail croutons, house-made cocktail sauce 24.99
jumbo shrimp cocktail croutons, house cocktail sauce 19.99
yellowtail carpaccio ¹ extra virgin olive oil ponzu sauce 19.99
calamari fritti ² onions, sweet peppers large 19.99 small 16.99

FRESH SALADS

house avocado, tomato, onions, croutons 14.99
caesar ¹ garlic croutons, reggiano cheese 15.99
romaine wedge pt. reyes blue cheese, bacon 15.99 GF
toy box tomatoes avocado, onion, crouton, balsamic 15.99
beet (organic) avocado, onion, pt. reyes blue cheese 15.99
crab louie tomato, avocado, onion, olives, egg 29.99 GF
shrimp louie 24.99
louie louie crab & shrimp 38.98
salad add ons: **crab** 13.99 **shrimp** 8.99 **chicken** 6.99

SANDWICHES see sides menu 6.99

Killer Burger ² angus beef, lettuce, tomato, onions cheese, catsup 17.99
Fishwich ² buttermilk fried white fish fillet, lettuce, tomato 16.99
Chickenwich buttermilk fried chicken fillet, lettuce, tomato 16.99
Phillywich prime rib, cherry peppers, onions, cheddar cheese 19.99
Crabmelt (dungeness) avocado, cheddar, horseradish tomato vinaigrette 24.99

BREAKFAST served all day

bacon ² & eggs (3) the way you like them with potatolitos 18.99
el rancho grande crab enchilada & 2 baked eggs 26.99
blueberry pancakes maple butter 15.99

skillet omelets with cheddar cheese & potatolitos

1-green onions 17.99
 2-sun-dried tomato paprika sauce 17.99
 3-pancetta, onions, red pepper 17.99
 4-crab cioppino 29.99
 5-crab, avocado, green onions 29.99

Water on request only

GRATUITY IS NOT INCLUDED

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.

¹ Served raw or undercooked or contain raw or undercooked ingredients.

² Containing raw or undercooked meats, poultry, seafood, shellfish, raw oysters, or eggs may increase your 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 ²

certified angus' beef, with potatolitos
REGULAR CUT 44.99
lite cut 39.99
large cut 69.99
the slab 79.99

PRIME RIBEYE STEAK ²

Seared in its natural juices 39.99

FILET MIGNON ²

seared in its natural juices, with rosemary & garlic 49.99

CHICKEN BREAST MILANESE

panko-encrusted, lemon caper sauce 26.99

FISHERMAN'S CATCH

sand dabs doré ² capers, fresh lemon 28.99
basa fra diavolo ² spicy tomato black olive sauce 28.99
sea bass ² olive oil poached, garlic, anchovy 34.99
salmon ² white wine lemon butter caper sauce 34.99
fish & chips ² (potatolitos) 25.99
crab enchiladas cheddar, green onions, tomatillo sauce 25.99 single 16.99
cioppinolino ² mussels, shrimp, calamari, fish, potatoes 36.99

PASTAS

crab alfredo reggiano cream sauce 29.99
spicy shrimp fettuccine pancetta, onion, red pepper 28.99
seafood pasta ² mussels, shrimp, fish, cioppino sauce 36.99
crab angel hair lasagna reggiano alfredo cream sauce 29.99
garlic noodles sun-dried tomato paprika butter sauce 19.99
add crab 13.99 **shrimp** 8.99 **chicken** 6.99 **steamed vegetables** 7.99

KIDS MENU (under 12)

fettuccine alfredo reggiano cream sauce 9.99
pasta & butter sauce 9.99
fish & chips ² (potatolitos) 9.99
chicken & chips (potatolitos) 9.99

SIDES

potatolitos fried dutch creamer potatoes 6.99
brussels sprouts chips lemon oil & maldon sea salt 6.99 GF
acini di pepe pasta with mixed vegetables 6.99
steamed mixed vegetables 6.99 GF
caesar salad 6.99

SWEETS

fresh hot beignets (6) 9.99 extra beignet .99 each
chocolate temptation 9.99
limoncello cake 9.99
salted caramel vanilla crunch cake 9.99
monterosa Italian cheesecake 9.99