

COCKTAILS 10.99

- Chili Mary** Vodka, House Spices, Chili Rim
- Sangria Mia** Red Wine, Peach, Lemon & Lime Juice
- Italian Lemonata** Prosecco Sparkling, Lemonade, Vodka
- Blood Orange Mimosa** Prosecco Sparkling Wine
- Mango Bellini** Prosecco Sparkling Wine
- Blood Orange Margarita**
- Raspberry Margarita**
- Moscow Mule** Stolichnaya Vodka, Fresh Squeezed Lime, Cock N Bull Ginger Beer
- Mint Cooler** Bourbon, Fresh Muddled Mint, Lime Juice & Soda

MARTINIS 10.99

- Ramos Vanilla Gin Fizz**
- Basil Martini** Vodka, Lime Juice, Dry Vermouth
- Ginger Martini** Yazi Vodka, Cranberry
- Cucumber Martini** Square One Cucumber Vodka, Lime, Sugar Rim
- Salitohattan** Bourbon, Sweet Vermouth, Touch Of Fernet

WINES

29.99 ½ BOTTLE DECANTED 17.99 GLASS 9.99

- 317 Chablis Emerald Glen, Paso Robles
- 321 White Zinfandel Woodbridge Robert Mondavi
- 336 Riesling St. Michelle, Washington
- 217 Burgundy Emerald Glen, Paso Robles
- 223 Merlot Bargetto, Central Coast

39.99 ½ BOTTLE DECANTED 22.99 GLASS 11.99

- 320 Sparkling Prosecco Avissi, Italy
- 356 Pinot Grigio Antinori St. Cristina, Sicily
- 322 Sauvignon Blanc Honig, Napa
- 326 Chardonnay Bargetto, Private Label
- 327 Rosé Sophia Coppola, Monterey County
- 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 BOTTLE DECANTED 26.99 GLASS 13.99

- 301 Sparkling Brut Roederer, Anderson Valley
- 331 Pinot Grigio Santa Margherita, Italy
- 342 Sauvignon Blanc Cloudy Bay, New Zealand
- 345 Chardonnay Rombauer, Carneros
- 347 Chardonnay Pratz & Hall, Sonoma Coast
- 278 Merlot Markham, Napa
- 215 Cabernet Kenwood Jack London, Sonoma

59.99

- 251 Pinot Noir Gary Farrell, Russian River

79.99

- 350 Chardonnay Jordan, Alexander Valley
- 262 Pinot Noir Belle Glos, Monterey
- 277 Cabernet Mt. Veeder, Napa

99.99

- 360 Champagne Veuve Clicquot, France
- 348 Chardonnay Flowers, Sonoma Coast
- 264 Cabernet Jordan, Alexander Valley
- 284 Cabernet Joseph Phelps, Napa

CORKAGE NO CHARGE

DRAFT BEER Sm 7.99 Lg 8.99 Litre 9.99

- Fat Tire Sierra Nevada Pale Ale Lagunitas IPA
- Stella Artois Blue Moon Anchor Steam

BOTTLED BEER 6.99

- Corona Buckler Non-Alcoholic Guinness
- Peroni Coors Light

NON ALCOHOLIC BEVERAGES 4.79

- Cock N Bull Ginger Beer Coke, Diet, Sprite Mexican Coke
- Weinhard Root Beer Weinhard Vanilla Cream Juices, Milk

Salito's



Crab House & Prime Rib

3 COURSE PRIX FIXE MENU
39.99

Caesar Salad

ENTRE

Sizzling Dungeness Crab Legs

In Our Secret Garlic Sauce Whole Crab Add 14.99

OR

Prime Rib Certified Black Angus, Lite Cut

Served W/ Potatolitos & Vegetables

Regular Cut Add 9.99/ Large Cut Add 19.99/ The Slab Add 29.99

DESSERT

French Vanilla Panna Cotta

We Accept Visa/Mastercard/American Express/
Diners Club/Carte Blanche/Unionpay & Discover

1200 Bridgeway Sausalito 94965 salitoscrabhouse.com 415.331.3226
Join Us On Facebook, Twitter & Instagram

¹ Served raw or undercooked or contain raw or undercooked ingredients.
² Containing raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

HOT IRON SKILLET-ROASTED

(For Sharing)

Mussels OR Shrimp	Small 14.99	Medium 19.99	Large 34.99
Mussels & Shrimp		Medium 19.99	Large 34.99
Combo Mussels, Shrimp & Crab	49.99	Super Combo	79.99
½ Crab, Dbl Mussels OR Dbl Shrimp	49.99 with Whole Crab	59.99

SALUMI & CHEESE BOARD COMBO 39.99

Salumi Board	Each 8.99	All Four 29.99
1-Soppresata	3-San Daniele Prosciutto	
2-Fra Mani Coppa	4-Citterio Mortadella W/ Pistachio	

Cheese Board All Six 19.99

1-Igor Gorgonzola Dolce	3-Quadrello Di Bufala	5-Mt. Tam Cow
2-Bayley Hazen Blue Cow	4-Manchego El Trigal Sheep	6-Red Hawk Cow

STARTERS

House-Made Fresh Crispy Baked Kettle Bread .99

Skillet Roasted Cheese Bread Pork Chiorizo Spiced 6.99

Oysters: Any Combo ¹/₂ Each 3.25

1-Point Reyes	2-Tomales Bay	3-San Simon	4-Kumamoto
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SMALL PLATES

Crab Chowder Cup 9.99 Kettle Bread Bowl 13.99

Crab Chowder & Small Salad 17.99

Crab Cakes All Dungeness, Chive Butter 19.99

Crab Fondue with Spinach 16.99

Crab Cocktail Croutons, House-Made Horseradish Cocktail Sauce 18.99

Jumbo Shrimp Cocktail Croutons, House-Made Horseradish Cocktail Sauce 17.99

Yellowtail Carpaccio Extra Virgin Olive Oil Ponzu Sauce ¹/₂ 16.99

Calamari Fritti Sweet Cherry Peppers Large 19.99 Small 15.99

Brussels Sprouts Chips Lemon Oil & Maldon Sea Salt 8.99

Steamed Mixed Vegetables 8.99

Potatolitos Fried Dutch Creamer Potatoes 8.99

Potatolitos W/ Vegetables 8.99

NICE SALADS

House Avocado, Tomato, Onions, Almonds 11.99 Side 9.99

Caesar Garlic Croutons, Spanish Manchego El Trigal Cheese ¹/₂ 12.99

Toy Box Tomatoes Avocado, Onions, Basil, Croutons, Aged Balsamico 12.99

Striped Organic Beets Avocado, Almonds, Onions, Mt. Tam Cheese 12.99

Chop Chop Tomatoes, Celery, Avocado, Onions, Carrots, Jalapeño Peppers 11.99

Sesame Chicken Salad Almonds, Jalapeño, Onions, Rice Wine Vinaigrette 16.99

Spinach Bacon, Gorgonzola, Almonds, Red Onions, Olives, Dijon Vinaigrette 12.99

Louie Tomatoes, Beets, Avocado, Red Onions, Olives, Egg 14.99

Salad Add Ons: Crab 11.99 Shrimp 9.99 Chicken 6.99 Soppresata 5.99

WICKED WICHES

On Our House-Made Kettle Bread (Soft Bread On Request)

Burgerwich Grilled Onions, Raw Milk White Cheddar Cheese & Catsup ² 15.99

Fishwich Buttermilk-Battered White Fish Fillet, Tomato Vinaigrette Slaw 15.99

Chickenwich Grilled Onions, Sweet Peppers, White Cheddar Cheese 14.99

Salamewich Onions, Jalapeño, Carrots, Tomato Vinaigrette Slaw 13.99

Phillywich Cheesesteak Prime Rib, Cherry Peppers, Grilled Onions 17.99

French Dipwich Prime Rib, Au Jus For Dipping 17.99

Crabwich (Dungeness) Onions, Jalapeño, Carrots, Tomato Vinaigrette Slaw 19.99

Sandwich Add Ons - Chose one 4.99

Potatolitos	Soup	Acini Di Pepe Pasta	Caesar Salad
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HOT DUNGENESS CRAB

In Our Secret Garlic Sauce

Whole Crab 2 Plus Lbs	46.99	½ Order 1 Plus Lb	29.99
Lotsa Crab 3 Lbs (Two Share)	69.99	Too Two Crab (For Three)	89.99
Crab Feast (Four Sharing)	124.99		

PRIME RIB

Certified Angus Beef Served With Potatolitos & Vegetables ²

Regular Cut 39.99	Lite Cut 34.99	Large Cut 49.99	The Slab 59.99
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FILET MIGNON STEAK

Sautéed In Its Natural Juices, W/Rosemary & Garlic ²	39.99
Surf For Your Turf	Half Crab Add 26.99 Whole Crab Add 39.99

FISHERMAN'S CATCH ²

Salmon 29.99	Sand Dabs 24.99	Basa 24.99	Sea Bass 29.99
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PREPARED IN ONE OF THE FOLLOWING 5 WAYS:

1-Gochujang, Soy, Sesame Oil & Honey	3-Olive Oil Poached garlic, anchovy
2-Garlic Lemon Caper Sauce	4-Garlic, Parsley, Paprika Butter
5-Spicy Cioppino Black Olive Sauce	

Served With Acini Di Pepe Pasta, Sun-Dried Tomatoes, Snap Peas, Potatolitos & Vegetables

CIOPPINO

Mussel, Crab, Shrimp, Calamari, Fish Fillet

Potatoes, Yams, Onions, Corn, Garlic & Black Olives, Spicy Cioppino Sauce

Individual 29.99	Couple 54.99	Family Size 89.99
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SPECIALTIES

Crab Enchiladas Cheddar, Green Onions, Tomatillo Sauce 19.99 Single 14.99

Fish Fry Calamari, Shrimp, White Fish, Potatolitos W/ Vegetables 22.99

Fish & Chips (Potatolitos W/ Vegetables) 21.99

Calamari Steak Doré Acini Di Pepe Pasta, Sun Dried Tomatoes, Snap Peas 24.99

Chicken Breast Milanese Panko Encrusted, Lemon Caper Sauce, acini 24.99

PASTAS

Crab Alfredo Parmigiano Reggiano Cream Sauce 25.99

Spicy Shrimp Fettuccine Pancetta, Caramelized Onions, Red Pepper Oil 26.99

Seafood Fettuccine Mussels, Crab, Shrimp, Fish Filet/Zesty Cioppino Sauce 29.99

Garlic Noodles Parsley, Garlic, Paprika Butter Sauce 16.99

Add Crab 11.99 Add Shrimp 9.99 Add Chicken 6.99

BREAKFAST ALL DAY

Bacon & Eggs (3) The Way You Like Them 13.99

Skillet Omelets w/ Raw Milk White Cheddar Cheese &

1-Green Onions	13.99	4-Gorgonzola, Tomato, Bacon	14.99
2-Spicy Chorizo Sauce	14.99	5-Shrimp, Green Onions	18.99
3-Crab & Spinach	19.99	6-Crab, Cioppino Sauce	19.99

7-Crab, Avocado, Green Onions 22.99

Served With Potatolitos & Vegetables

El Rancho Grande Crab Enchilada & 2 Eggs 19.99

Pineapple Rum French Toast 11.99

KIDS MENU

Pasta & Cheese 9.99

Fish & Chips (Potatolitos) **or** Shrimp **or** Chicken & Chips 9.99

SWEETS

Fresh Hot Beignets (6) 9.99 Extra Beignet .99

French Vanilla Panna Cotta 9.99

Chocolate Irish Coffee Cup With Mint Cream 9.99

Tortuga Caribbean Rum Cake 9.99

Lemoncello Cake 9.99

Salted Caramel Vanilla Crunch Cake 9.99

Cheesecake Du Jour 9.99

GRATUITY IS NOT INCLUDED