

**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
- Salihattan** Bourbon, Sweet Vermouth, Touch Of Fernet

**WINES**

**29.99 ½ BOTTLE DECANTED 17.99 GLASS 9.99**

- 317 **Emerald Glen** Chablis Paso Robles
- 319 **Beringer** White Zinfandel
- 336 **St. Michelle** Riesling, Washington
- 217 **Emerald Glen** Burgundy, Paso Robles
- 223 **Bargetto** Merlot, Central Coast

**39.99 ½ BOTTLE DECANTED 22.99 GLASS 11.99**

- 320 **Avissi** Sparkling Prosecco, Italy
- 356 **Antinori St. Cristina** Pinot Grigio, Sicily
- 322 **Honig** Sauvignon Blanc, Napa
- 326 **Bargetto** Chardonnay, Private Label
- 327 **Sophia Coppola** Rosé, Monterey County
- 275 **Meiomi** Pinot Noir, California
- 276 **Trapiche Oak Cask** Malbec, Argentina
- 234 **Hess Select** Cabernet, North Coast
- 236 **Coppola Director's Cut** Zinfandel, Dry Creek

**49.99 ½ BOTTLE DECANTED 26.99 GLASS 13.99**

- 301 **Roederer** Sparkling Brut, Anderson Valley
- 331 **Santa Margherita** Pinot Grigio, Italy
- 342 **Cloudy Bay** Sauvignon Blanc, New Zealand
- 345 **Rombauer** Chardonnay, Carneros
- 346 **Stuhlmuller** Chardonnay, Alexander Valley
- 233 **Stag's Leap** Merlot, Napa
- 215 **Kenwood Jack London** Cabernet, Sonoma

**59.99**

- 251 **Gary Farrell** Pinot Noir, Russian River

**69.99**

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

**89.99**

- 360 **Veuve Clicquot** Champagne, France
- 386 **Kistler** Chardonnay, Sonoma
- 264 **Jordan** Cabernet, Alexander Valley

**99.99**

- 284 **Joseph Phelps** Cabernet, 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 4.29**

- 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**

**ENTREE**

**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

<sup>1</sup> Served raw or undercooked or contain raw or undercooked ingredients.  
<sup>2</sup> 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	44.99	Super Combo	79.99
½ Crab, Dbl Mussels Or Dbl Shrimp	44.99	w/ 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 Chiorizo Spiced 5.99

Oysters: Any Combo <sup>1</sup>/<sub>2</sub> Each 2.99

1-Point Reyes	2-Tomales	3-Kusshi	4-Kumamoto
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## SMALL PLATES

Crab Chowder Cup 9.99 Kettle Bread Bowl 13.99

Crab Chowder & Small Salad 16.99

Crab Cakes All Dungeness, Chive Butter 17.99

Crab Fondue with Spinach 16.99

Crab Cocktail Croutons, House-Made Horseradish Cocktail Sauce 17.99

Jumbo Shrimp Cocktail Croutons, House-Made Horseradish Cocktail Sauce 16.99

Yellowtail Carpaccio Extra Virgin Olive Oil Ponzu Sauce <sup>1</sup>/<sub>2</sub> 15.99

Calamari Fritti Sweet Cherry Peppers Large 19.99 Small 14.99

Brussels Sprouts Chips Lemon Oil & Maldon Sea Salt 8.99

Steamed Vegetables 8.9

Potatolitos 8.99

Potatolitos W/ Vegetables 8.99

## NICE SALADS

House Avocado, Tomato, Onions, Almonds 10.99 Side 8.99

Caesar Garlic Croutons, Spanish Manchego El Trigal Cheese <sup>1</sup>/<sub>2</sub> 11.99

Toy Box Tomatoes Avocado, Onions, Basil, Croutons, Aged Balsamico 11.99

Striped Organic Beets Avocado, Almonds, Onions, Mt. Tam Cheese 11.99

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

Sesame Chicken Salad Almonds, Jalapeño, Onions, Rice Wine Vinaigrette 15.99

Spinach Bacon, Gorgonzola, Almonds, Red Onions, Olives, Dijon Vinaigrette 11.99

Louie Tomatoes, Beets, Avocado, Red Onions, Olives, Egg 13.99

Salad Add Ons: Crab 10.99 Shrimp 8.99 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 <sup>2</sup> 13.99

Fishwich Buttermilk-Battered White Fish Fillet 13.99

Chickenwich Grilled Onions, Sweet Peppers, White Cheddar Cheese 12.99

Salamewich Onions, Jalapeño, Carrots, Tomato Vinaigrette Slaw 12.99

Phillywich Cheesesteak Prime Rib, Cherry Peppers, Grilled Onions 15.99

French Dipwich Prime Rib, Au Jus For Dipping 15.99

Crabwich (Dungeness) Onions, Jalapeño,, Carrots, Tomato Vinaigrette Slaw 17.99

Potatolitos	Sandwich Add Ons - Chose one 4.99		
	Soup	Acini Di Pepe Pasta	Caesar Salad

GRATUITY IS NOT INCLUDED



## HOT DUNGENESS CRAB

In Our Secret Garlic Sauce

Whole Crab 2 Plus Lbs	45.99	½ Order 1 Plus Lb	29.99
Lotsa Crab 3 Lbs (Two Share)	69.99	Too Two Crab (For Three)	85.99
Crab Feast (Four Sharing)	124.99		

## PRIME RIB

Certified Angus Beef Served With Potatolitos & Vegetables <sup>2</sup>

Regular Cut 39.99	Lite Cut 32.99	Large Cut 49.99	The Slab 59.99
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## FILET MIGNON STEAK

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

## FISHERMAN'S CATCH <sup>2</sup>

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
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 LITO

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 19.99

Fish & Chips (Potatolitos W/ Vegetables) 19.99

Calamari Steak Doré Acini Di Pepe Pasta, Sun Dried Tomatoes, Snap Peas 23.99

Chicken Breast Milanese Panko Encrusted, Lemon Caper Sauce 23.99

## PASTAS

Crab Alfredo Parmigiano Reggiano Cream Sauce 24.99

Shrimp Fettuccine Pancetta, Caramelized Onions, Red Pepper Oil 24.99

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

Garlic Noodles Parsley, Garlic, Paprika Butter Sauce 14.99

Add Crab 10.99 Add Shrimp 8.99 Add Chicken 6.99

## BREAKFAST ALL DAY

Bacon & Eggs (3) The Way You Like Them 12.99

Skillet Omelets w/ Raw Milk White Cheddar Cheese &

1-Green Onions 11.99 4-Gorgonzola, Tomato, Bacon.. 12.99

2-Spicy Chorizo Sauce 12.99 5-Shrimp, Green Onions 16.99

3-Crab & Spinach 19.99 6-Crab, Cioppino Sauce 19.99

7-Crab, Avocado, Green Onions 19.99

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 9.99

## SWEETS

Fresh Hot Beignets (5) 8.99 Extra Beignet .99

French Vanilla Panna Cotta 8.99

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