

COCKTAILS

paper plane martini

aperol, amaro nonino, bourbon, fresh lemon juice 12.99

blueberry lemon drop	vodka, blueberry, lemon juice, triple sec.....	9.99
blueberry lavender mojito	rum, fresh muddled mint, lime juice	9.99
pomegranate margarita	tequila, pomegranate juice, lime	9.99
blood orange margarita	tequila, blood orange juice, lime	9.99
paloma	tequila, grapefruit margarita	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	aperol, prosecco sparkling wine, soda.....	12.99
sangria	red wine, apple, lemon & lime juice.....	12.99
italian lemonata	prosecco sparkling wine, lemonade, vodka.....	12.99

SPARKLING WINES

502	freixenet cordon negro brut (split).....	13.99
509	gambino cuvee brut (split).....	13.99
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 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
217	burgundy (tap)	emerald glen, paso robles

39.99 ½ btl decanted **25.99** glass **13.99**

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
201	pinot noir	heron, cakifornia
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 ½ btl decanted **27.99** glass **15.99**

349	sauvignon blanc	duckhorn decoy featherweight (80 cal), ca
331	pinot grigio	santa margherita, italy
347	chardonnay	patz & hall, sonoma coast
282	pinot noir	bernardus, santa lucia highlands
215	cabernet	kenwood jack london, sonoma

69.99 ½ btl decanted **35.99** glass **18.99**

348	chardonnay	flowers, sonoma coast
345	chardonnay	rombauer, carneros
251	pinot noir	gary farrell, russian river
286	cabernet	charles krug, napa valley

CORKAGE **NO CHARGE**

DRAFT BEER ... sm 8.99 lg 9.99 litre 12.99

modelo	sierra nevada pale ale	lagunitas ipa
stella artois	barrelhouse (rotating)	blue moon

BOTTLED BEER 8.99

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
 lemonade 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

2025-1

HOT IRON SKILLET-ROASTED

(for sharing)

mussels ² GF.....small	14.99.....	medium	24.99.....	large	34.99
shrimp.....small	14.99.....	medium	24.99.....	large	34.99
mussels ² & shrimp.....	medium	24.99.....	large	34.99	
combo mussels ² , shrimp & crab.....					59.99
super combo.....					89.99
½ crab, double mussels ² or double shrimp.....					59.99
whole crab, double mussels ² or double shrimp..					89.99

HOT KILLER DUNGENESS CRAB ²

in our secret garlic sauce

WHOLE CRAB 2 plus lbs.....	49.99
½ order 1 plus lb.....	36.99
lotsa crab 3 lbs (two share).....	84.99
too two crab (for three).....	96.99
crab feast (four sharing).....	139.99

STARTERS

house-made fresh crispy baked kettle bread.....	3.99		
skillet-roasted cheese bread.....	9.99		
crispy fried stuffed olives.....	12.99		
oysters ¹ GF.....dozen	46.99.....	half dozen	24.99
clam chowder.....cup	11.99.....	kettle bread bowl	14.99
crab cakes all dungeness, chive butter.....	28.99		
crab & spinach fondue.....	19.99		
crab cocktail croutons, house-made horseradish cocktail sauce.....	24.99		
jumbo shrimp cocktail croutons, house-made horseradish cocktail sauce.....	19.99		
yellowtail carpaccio ¹ extra virgin olive oil ponzu sauce.....	19.99		
calamari fritti ² onions, sweet peppers.....large	22.99.....	small	16.99
burrata smoked salmon, avocado, evoo drizzle, crostini (add crab 13.99).....	16.99		

FRESH SALADS

baby spring lettuce tomato, croutons, onions, avocado, evoo vinaigrette ..	15.99
caesar ¹ romaine lettuce, garlic croutons, shaved reggiano.....	15.99
romaine wedge pt. reyes blue cheese, bacon bits, tomato.....	15.99
organic beets & burrata mix greens, avocado, sweet onions, almonds.....	16.99
toy box tomato mixed greens, avocado, scallions, toasted almonds, croutons, sweet balsamic dressing (with anchovy add 2.99).....	15.99
spinach olives, sweet onions, toasted almonds, pt. reyes blue cheese, whole grain mustard vinaigrette.....	15.99
louie tomato, avocado, sweet onions, beets, olives, egg GF.....	18.99

add: dungeness crab 13.99 shrimp 9.99 chicken 6.99 burrata 9.99

“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 potatoitos 5.99

angus beef burger ² lettuce, tomato, grilled onions, cheese, catsup.....	15.99
buttermilk fried white fish fillet ² , caesar cole slaw.....	15.99
buttermilk fried chicken caesar cole slaw.....	15.99
soft shell crab ² buttermilk fried, caesar cole slaw.....	15.99
cheesesteak prime rib, cherry peppers, grilled onions, cheddar cheese.....	19.99
french dip prime rib, garlic relish, beef au jus dipping sauce.....	28.99
crab melt (dungeness) avocado, cheddar, horseradish tomato vinaigrette.....	28.99
just lot’sa crab (dungeness) chive butter.....	39.99

BREAKFAST served all day

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

skillet omelets with cheddar cheese & potatoitos

1-green onions.....	19.99
2-sun-dried tomato paprika sauce.....	19.99
3-pancetta, onions, red pepper.....	19.99
4-spinach, onions.....	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.

¹ Served raw or undercooked or contains raw or undercooked ingredients.

² 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 ² certified angus beef served with potatoitos

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

TURF

certified angus ribeye steak ² (16 oz) seared in its natural juices.....	46.99
filet mignon ² seared in its natural juices, with rosemary & garlic.....	49.99
chicken breast milanese panko-encrusted, lemon caper sauce.....	24.99
angus beef enchilada onions, chorizo spices, cheddar cheese.....	19.99

FISHERMAN’S CATCH

sand dabs doré ² capers, fresh lemon.....	32.99		
basa fra diavolo ² tender white fish fillet spicy tomato black olive sauce.....	29.99		
sea bass ² sun-dried tomato paprika butter sauce.....	32.99		
salmon ² white wine lemon butter caper sauce.....	32.99		
fish & chips ² (potatoitos).....	27.99		
shrimp & chips ² (potatoitos).....	19.99		
crab enchiladas cheddar, green onions, tomatillo sauce....	28.99.....	single	16.99
cioppinolino ² mussels, crab, shrimp, calamari, fish, spicy cioppino sauce.....	39.99		

PASTAS

fettuccine alfredo italian style parmigiana reggiano cream sauce.....	24.99
olive alfredo parmigiana reggiano, red pepper flakes, alici caper sauce.....	24.99
tomato alfredo parmigiana reggiano, onions, basil, shallots.....	24.99
garlic noodles parsley, garlic reggiano butter sauce.....	24.99
add crab 13.99 shrimp 9.99 chicken 6.99 mixed veg 6.99	
seafood fettuccine ² 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 ² (potatoitos).....	9.99
shrimp & chips ² (potatoitos).....	9.99
chicken & chips (potatoitos).....	9.99

SIDES

potatoitos 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