

appetizers

LIGHTLY DUSTED CALAMARI SAUTÉED olive oil, garlic, lemon, chili flakes, red cabbage, parsley 14.50 • [] []

FLASH FRIED BRUSSEL SPROUTS garlic, lemon, a dash of cayenne pepper, garlic aioli 8.50 []• []

BAKED GOAT CHEESE garlic confit, olive tapenade, herbs, toasted baguette 13.25

FRESH SALT SPRING ISLAND MUSSELS red curry, lime, basil, garlic, butter 16.50 []• [] []

chowder & salad

FRESHLY MADE CLAM CHOWDER bacon, potatoes, cream, celery, leeks, herbs 5.75 cup 9.25 bowl • [] []

WILTED BABY SPINACH bacon, gorgonzola, toasted almond, Granny Smith apples, warm honey-sherry vinaigrette 7.75 []• []

ROASTED BEETS goat cheese, arugula, maple glazed walnut, white balsamic orange vinaigrette 8.25 []• []

[] []

HOUSE GREENS grape tomato, cucumber, red onion, tamarind vinaigrette 5.50 []• []

BABY KALE CAESAR SALAD shaved fennel, parmesan, classic egg yolk, anchovy, garlic toasted bread crumbs 7 * add white anchovies + 3

ASIAN SLAW Napa cabbage, tri color carrots, red cabbage, scallion, cilantro, ginger soy dressing 3.50 • []

ADD TO A SALAD

grilled wild Chinook salmon + 12.50 *• [] [] grilled prawns + 10 •
grilled chicken + 7 []• [] grilled Portobello mushroom + 4 *• []
a crab and shrimp cake + 10

side of...

seasonal vegetables 4 • [] [] grilled mini baguette 3
French fries with house made ketchup 3 small 5 large

SAFFRON SALMON



entrees

SPICY SEAFOOD STEW fresh mussels, prawns, fresh white fish, squid, saffron, tomato, aromatic vegetables, fresh herbs 25.25 []• []

GRILLED WILD CHINOOK SALMON WITH SHITAKE MUSHROOM

white truffle crema, whipped potatoes, seasonal vegetables 28.75 []*• []

PAN FRIED CRAB AND SHRIMP CAKES sweet chili aioli, blood orange vinaigrette, arugula, crispy French fries 23

SQUEAKY'S LINGUINI wild prawns, garlic, white wine, cream, fresh tomato, parmesan 23.75

THE BAYFRONT PLATTER crab and shrimp cake, grilled wild salmon, a mini cup of clam chowder, French fries, arugula salad 28 *
add wild grilled prawns + 10 Sorry. No substitutions.

PAN SEARED DENVER STEAK sautéed garlic mushrooms, French fries, tossed greens with tamarind vinaigrette 20.75 []*• []

LAMB RACK GRILLED WITH ZA'ATAR SPICE whipped potatoes, seasonal vegetables, red wine and lamb stock reduction 1/2 rack 20.50
whole rack 35 []*• []

sandwiches & burgers

served with house made Asian slaw or French fries

GRILLED WILD CHINOOK SALMON SANDWICH saffron aioli, lettuce, tomato, pickled red onion, toasted bun 18.50 * add bacon 1.25

GRILLED PORTOBELLO MUSHROOM SANDWICH gorgonzola, garlic aioli, roasted red peppers, arugula, caramelized onion, toasted bun 14 *

MICHAEL BURGER double cheddar, double bacon, double delicious, lettuce, tomato, onion, toasted pretzel bun 14.50 *

GRILLED LOCAL WALKER FARMS LAMB BURGER goat cheese stuffed, pickled turmeric onions, roasted garlic aioli, tomato, arugula, toasted pretzel bun 17 *

[]= gluten free

* We are required by law to state that "consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness." In addition, our wild mushrooms may or may not be from "non-inspected sources." See your Server for further information.

18% gratuity added to parties of five or more.

\$2 split plate charge. All art work is for sale.

Saffron Salmon strives to be local, sustainable and gmo free. We only use wild salmon from the Pacific coast and rivers. Our sauces and dressing are house made. We even make our own ketchup. All of our meals are prepared fresh to order and much of our menu is naturally gluten free.

saffron salmon • 859 s.w. bay blvd. • newport, or 97365 541-265-8921

You can also find us on Facebook & Instagram.