

Lunch Menu

appetizers

LIGHTLY DUSTED CALAMARI SAUTÉED IN 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 crostini 13.25

FRESH SALT SPRING ISLAND MUSSELS lime, chili paste, garlic, butter 16.50 •

chowder & salad

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

BABY KALE CAESAR SALAD shaved fennel, parmesan, classic egg yolk, anchovy, garlic toasted bread crumbs 6 ★ add white anchovies + 3

SLICED BEETS WITH PICKLED ONION AND FRESH CUCUMBER spring greens, grape tomato, tamarind vinaigrette, beet and tart apple coulis 7 •

add grilled wild salmon + 12.50 •★

add grilled wild prawns + 10 •

add grilled chicken + 7 •

add grilled Portobello mushroom + 4 •★

side of....

house made Asian slaw 2.50 seasonal vegetables 4

French fries with house made ketchup 3 small 5 large
bread and herbed butter 3 toasted crostini 1.50

• = gluten free

★We are required by law to state that "consuming raw or under-cooked 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.

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 17.50 add bacon 1.25 ★

FRESH HANDPICKED OREGON DUNGENESS CRAB

BLT crisp bacon, lettuce, tomato, lemon aioli, toasted bun 17.50

GRILLED LOCAL WALKER FARMS LAMB BURGER

goat cheese stuffed, pickled turmeric onions, roasted garlic aioli, tomato, arugula, toasted pretzel bun 17

GRILLED PORTOBELLO MUSHROOM SANDWICH

gorgonzola, garlic aioli, roasted red peppers, arugula, caramelized onion, toasted bun 13 ★

GRILLED CHICKEN CAESAR SANDWICH

tangy Caesar dressing, melted parmesan, baby kale, shaved fennel, sliced tomato, toasted bun 13.50 ★

1/3 LB GRILLED GROUND CHOICE BEEF BURGER

lettuce, onion, tomato, toasted pretzel bun 10.50 ★
add cheddar or gorgonzola + 1.25 each

MICHAEL BURGER double cheddar, double bacon,

double delicious, lettuce, tomato, onion, toasted pretzel bun 14.50 ★

We use a blend of brisket, short rib and chuck for our beef burgers.

*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. When in season, we buy live Dungeness crab and pick the meat ourselves. We also hand panko crust our fresh wild caught fish for our fish and chips. 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.

lunch special sips

GINGER HOT TODDY 3

MULLED SPICED WINE 3

OREGON BLACKBERRY MIMOSA 3

WINE OF THE DAY 3

entrees

LOCAL F/V WINTERHAWK BAKED ALBACORE TUNA

CASSEROLE white cheddar Mornay sauce baked with radiatori pasta, mushrooms, lemon zest, garlic bread crumb 14.50 ★

PANKO CRUSTED FRESH FISH AND CHIPS daily

selection of fresh fish, Asian slaw, house made tartar sauce, French fries 18

THE BAYFRONT PLATTER a Dungeness crab and

shrimp cake, grilled wild Chinook salmon, a mini clam chowder, French fries, arugula salad 25 ★

add grilled wild prawns + 10

Sorry. No substitutions.

GRILLED WILD CHINOOK SALMON shitake

mushrooms, white truffle crema, seasonal vegetables 22

SPICY SEAFOOD STEW fresh mussels, prawns,

seasonal fresh white fish, squid, saffron, tomato, aromatic vegetables, fresh herbs 24 •

PAN FRIED FRESH DUNGENESS CRAB AND SHRIMP

CAKES sweet chili aioli, blood orange vinaigrette, arugula, crispy French fries 21

SAFFRON SALMON

