

THE SALTY



DOG CAFE



**DINNER**

# BEVERAGES

## SOFT DRINKS & JUICES

COKE, DIET COKE, SPRITE,  
GINGER ALE, LEMONADE,  
ROOT BEER, MR. PIBB  
FREE REFILLS

COFFEE, HOT TEA, ICED  
TEA, HOT CHOCOLATE  
ASSORTED JUICES  
SPARKLING WATER



**THE RIDDLE OF THE DOG  
WHICH CAME FIRST THE T-SHIRT  
OR THE RESTAURANT?**

## HANDHELD KEGS

some folks call 'em cans

### DOMESTIC

BUDWEISER | COORS LIGHT  
MICHELOB ULTRA  
BUD LIGHT | MILLER LITE

### PREMIUM

ANGRY ORCHARD  
BLUE MOON  
CORONA  
CORONA LIGHT  
DOS EQUIS LAGER  
HEINEKEN NA  
TRULY SELTZER

## SALTY DOG CUSTOM DRAUGHTS

### SIGNATURE CUSTOM SALTY DOG DRAUGHTS

SALTY DOG PALE ALE  
SALTY DOG AMBER  
SALTY DOG WHEAT

Brewed locally by



PLEASE ASK YOUR SERVER  
FOR OUR FULL DRAFT SELECTION

NO ONE REALLY KNOWS FOR SURE, BUT THEY  
HAVE BOTH BEEN AROUND SINCE 1987

## WINES


### HOUSE

California Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet

**SPARKLING** Segura Viudas Cava Brut Reserva, Spain

**SPARKLING ROSÉ** Segura Viudas Cava Brut Reserva, Spain


**ROSÉ** Dark Horse, California

 **PINOT GRIGIO** Salty Dog, St. Helena, Napa Valley, California

**SAUVIGNON BLANC** Dark Horse, California

**SAUVIGNON BLANC** Starborough, Marlborough, New Zealand

**RIESLING** Chateau Ste. Michelle, Columbia Valley, Washington

 **CHARDONNAY** Salty Dog, St. Helena, Napa Valley, California

**CHARDONNAY** Robert Mondavi - Private Selection, California

**PINOT NOIR** Robert Mondavi - Private Selection, California

 **CABERNET SAUVIGNON** Salty Dog, St. Helena, Napa Valley, California

**CABERNET SAUVIGNON** Robert Mondavi - Private Selection, California

### RESERVE CELLAR

**CHARDONNAY** Rodney Strong Chalk Hill, Sonoma, California

**SAUVIGNON BLANC** Kim Crawford, Marlborough, New Zealand

**PINOT NOIR** Benton Lane, Willamette Valley, Oregon

**CABERNET SAUVIGNON** Rutherford Ranch, Napa Valley, California



# THE BLENDER BAR

Add a floater of Myers's Rum or Bacardi Rum

- PIÑA COLADA** Served like it should be! Bacardi, Coco Lopez Cream of Coconut and pineapple juice
- KIWI COLADA** Bacardi Rum, melon liqueur, fresh kiwi, Coco Lopez Cream of Coconut and pineapple juice
- TROPICAL FREEZE** Bacardi Rum, orange juice, strawberries and Coco Lopez Cream of Coconut make this an island treat!
- COCOBANA** Kahlua, fresh banana and Coco Lopez Cream of Coconut
- KAHLUA COLADA** Kahlua, Coco Lopez Cream of Coconut and pineapple juice
- COCONUT FREEZE** An icy blend of local toasted Coconut Rum & Coco Lopez Cream of Coconut
- BANANA BREEZE** Bacardi Rum, banana purée, lime juice and fresh banana
- CLASSIC DAIQUIRIS** Blended with ice and Bacardi Rum. Pick your flavor
- STRAWBERRY • PEACH • WATERMELON • BANANA • MANGO • RASPBERRY



## CLASSIC COCKTAILS

### SALTY DOG SANGRIA

Relax and refresh with this blend of California wine, fresh citrus fruits, berry-infused brandy and triple sec finished off with a splash of citrus soda. Choice of White (Pinot Grigio) or Red (Cabernet Sauvignon)

### PAIN KILLER

Pusser's Rum, Coco Lopez Cream of Coconut, orange and pineapple juices and nutmeg

### RUM RUNNER

Myers's and Bacardi Rums, pineapple and orange juices with a splash of raspberry and banana

### BAHAMA MAMA

Bacardi Rum, pineapple and orange juices, Coco Lopez Cream of Coconut and strawberry purée

### MAKE A MULE

Gosling's Ginger Beer with your choice of: **Moscow** (Deep Eddy's Vodka) | **Dark & Stormy** (Gosling's Dark Rum) | **Tennessee** (Jack Daniel's) | **Kentucky** (Jim Beam)

### MOJITO

Classically prepared with Bacardi Rum, simple syrup, muddled fresh mint, fresh lime juice and club soda

**add: mango, strawberry, peach, watermelon or raspberry purée**

### MAI TAI

Tiki classic plain and simple. Layered with Meyers's and Bacardi Rums, grenadine and pineapple & orange juices

### HURRICANE

Not from the Island, but a classic nonetheless. Bacardi Rum, pineapple and orange juices, sour mix and sloe gin.

### TOP DOG MARGARITA

Take our house and turn it up a notch! Patron Silver Tequila, Grand Marnier and you know the rest. Served on the rocks or blended with a salted rim

### SKINNY DOG MARGARITA

Patron, fresh lime juice, a splash of orange juice and agave nectar. Served on the rocks or frozen with a salted rim. All the good stuff, less sugar.

## DRINK LOCAL

*hand-crafted island spirits from Hilton Head Distillery*

### LOCALLY CLOUD SOURCED HILTON HEAD ISLAND VODKA

choose your recipe

#### SOUTH BEACH BREEZE

pineapple | OJ | splash of citrus soda

#### LOWCOUNTRY COOLER

watermelon purée | citrus soda

#### BLOODY

local hand-crafted 'Bloody Point' Mary mix

### LOCAL TOASTED COCONUT RUM

choose your recipe

#### SEA PINES COYOTE

puréed banana | pineapple | cranberry  
splash blackberry brandy

#### SKINNY COLADA

pineapple juice | soda water

#### CALIBOGUE SUNSET

pineapple juice | OJ | grenadine splash

# CAPTAIN JOHN'S RAW BAR

## OYSTERS ON THE HALF SHELL\*

Served by the ½ dozen  
or full dozen

## PEEL & EAT SHRIMP

Wild caught American peel & eat shrimp, steamed or chilled and covered in Captain John's secret spices.

¼ LB • ½ LB • 1 LB

## ALASKAN SNOW CRAB LEGS

Flown in fresh daily by a real Eskimo... OK, not really, but they are delicious. Served with drawn butter for dipping and sprinkled with Old Bay.

## CEVICHE STACK\*

Wild caught American shrimp marinated in fresh lime juice, pico de gallo and spices, stacked on sweet mango and smashed avocado. Finished with a drizzle of chipotle aioli and served with a side of crispy tortilla chips

## CHADWICK'S AHI\*

Ahi tuna seared rare and served on Wakame seaweed salad, drizzled with a sweet chili soy sauce and topped with crispy wontons

# SETTING SAIL

## JAKE'S HUSHPUPPIES

Fresh made sweet cornbread bites fried to a golden brown and served with our homemade honey butter. We cooked up over a zillion of these puppies last year!

## GATOR BITES

When in gator country...we fry up hearty chunks of gator tail and serve it with a sweet chili dipping sauce

## MAHI FISH BITES

A generous portion of our bite-sized mahi mahi, fried and served with our signature remoulade sauce. These bites are off the hook!

## JAKE'S FAMOUS SHRIMP TOAST

A Salty Dog classic since the early days. Wild caught American shrimp tossed with a shredded jack and cheddar cheese blend, garlic and spices. Served on a toasted hoagie roll. Cheers to our toast, it isn't just for breakfast.

## RINGS OF FIRE

Crispy calamari tossed in our original calypso sauce and island spices. These blazing rings are cooled off with a fresh pineapple salsa and served with ranch.

## PIMENTO CHEESE DIP

A southern treat! Blended cheeses folded with chopped pimento and robust spices. Served with our homemade pita chips, house made kettle chips and carrot sticks. It's OK to cheese if you please.

## BUFFALO SHRIMP

Wild caught American shrimp fried golden brown and tossed in Jake's homegrown Salty Dog buffalo sauce. Served with celery and blue cheese dressing.

## LOWCOUNTRY CRAB DIP

A creamy blend of blue crab, herbs and spices. Served chilled with our homemade pita chips, house made kettle chips and carrot sticks. Don't be shellfish, this dip is meant to be shared.



\*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# HOMEMADE SOUP

## SHE CRAB SOUP

A creamy favorite that is legendary at this point. Lump crab in a creamy broth that is enjoyed no matter the time of year. We give it 3 thumbs up. // cup • bowl

## SHRIMP FEST GUMBO

We celebrate the local shrimp season each year October through December but had to keep this special all-year long. We take our time simmering wild caught American shrimp and Andouille sausage with Cajun spices. // cup • bowl

# FROM THE GARDEN

*Dressing choices: french, balsamic vinaigrette, chunky blue cheese, buttermilk ranch, honey dijon mustard, raspberry walnut vinaigrette and classic caesar*

*add cheddar, parmesan, feta or blue cheese crumbles*

*add chicken // add shrimp // fresh catch \* grilled or blackened*

## THE CAFE GARDEN SALAD

Fresh mixed greens and romaine lettuce topped with cucumbers, carrots, tomatoes, onions, peppers and croutons.

## THE CLASSIC CAESAR SALAD

Crisp romaine lettuce tossed with croutons and our Caesar dressing, topped with parmesan cheese.

## THE JAKE SHAKE SALAD

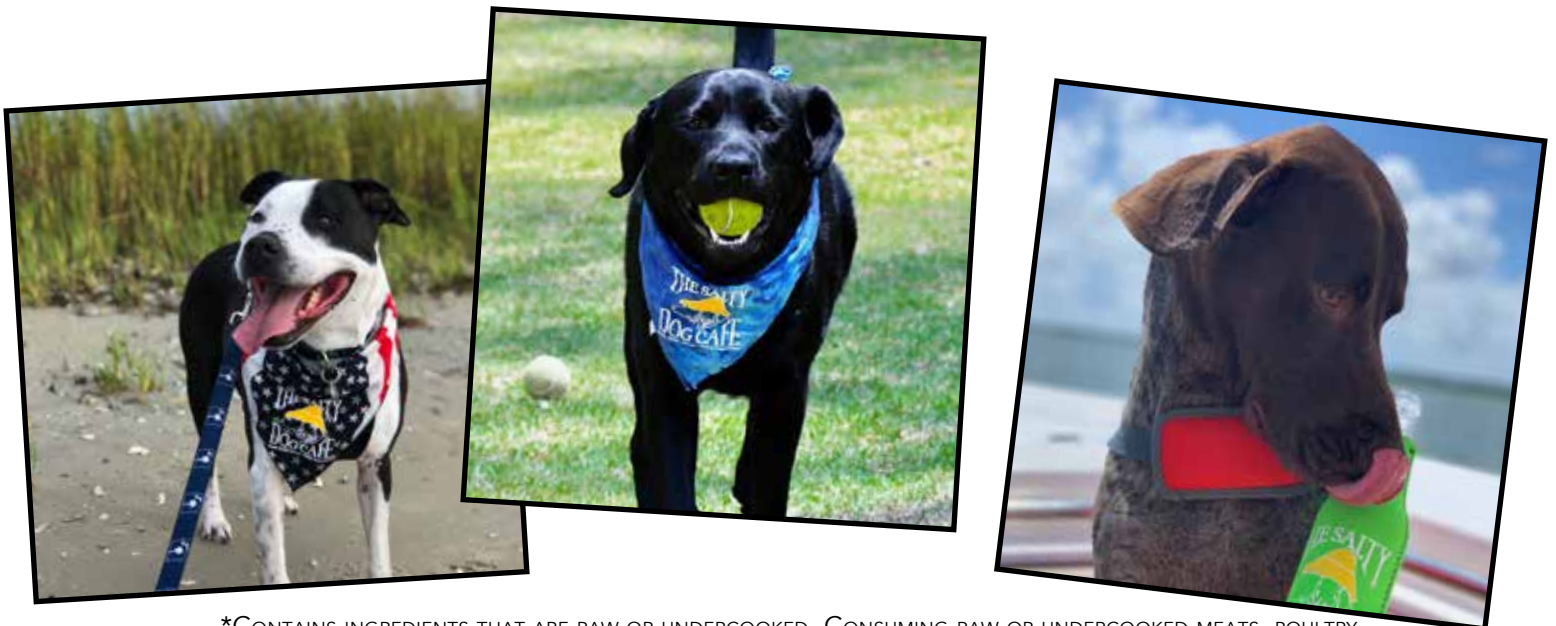
Wild caught American shrimp, with our very own Jake Shake seasoning over mixed greens, sweet cranberries, candied pecans, feta cheese and heirloom tomatoes served with balsamic vinaigrette.

## SEARED AHI TUNA SALAD\*

Fresh ahi tuna, seared rare and chilled, served over a crisp bed of romaine, Wakame seaweed salad, cucumbers and tomatoes topped with teriyaki glaze and wasabi cucumber dressing on the side.

## GRILLED SHRIMP CAPRESE

Juicy wild caught American shrimp seasoned with our Jake Shake seasoning and served over grilled baby romaine and topped with fresh mozzarella, heirloom tomatoes and a balsamic-basil reduction.



\*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# SALTY DOG ORIGINALS

*Add a side house salad or side Caesar salad*

## SHRIMP AND GRITS

A lowcountry staple. Stone ground grits topped with tender sautéed wild caught American shrimp and finished with creamy Andouille sausage and bacon gravy. Chadwick's favorite.

## JAMBALAYA PASTA

Chicken, wild caught American shrimp and Andouille sausage tossed in a Cajun cream sauce with penne pasta, Parmesan cheese and green onions.

## FISHERMAN'S PASTA

Wild caught American shrimp, lobster and lump crabmeat sautéed in a lobster cream sauce over penne pasta. Finished with shredded Parmesan cheese. This dish gets you ready for a long night out on the sea.

## CRAB CAKE DINNER

Lump is the word. Two of our chef's freshly prepared Maryland-style lump crab cakes with signature remoulade sauce. Served with island rice and fresh vegetables.

## SEAFOOD POT PIE

Wild caught American shrimp, scallops, fresh fish and vegetables smothered in our delicious cream sauce topped with a fluffy puff pastry crust and baked golden brown. You can have pie for dinner.

## SALMON OSCAR

Grilled Atlantic salmon and asparagus served with island rice and topped with jumbo lump crab and Old Bay hollandaise.

## ISLAND STYLE WHOLE FISH

Chef's daily selection of whole fish, scored, hand-breaded, lightly fried and sprinkled with Old Bay, served on a bed of island rice and topped with Caribbean spiced vegetables and a citrus aioli.

# SEAFOOD STANDARDS

*Add a side house salad or side Caesar salad*

## FRESH CATCH\*

We went out and found the freshest fish possible. Now tell us how you want it prepared. Choose from grilled, blackened or island-style with local toasted coconut rum butter and pineapple salsa. Served with island rice and fresh vegetables.

*\*Atlantic Salmon always available*

## JAKE'S LOWCOUNTRY BOIL

Peel and eat wild caught American shrimp, snow crab, Andouille sausage, potatoes and corn on the cob steamed up with Old Bay butter.

## SOUTHERN FISH CAMP COMBO

A fresh garden salad with French dressing, followed by a giant portion of southern fried flounder, french fries, coleslaw and hushpuppies. Served traditionally with malt vinegar, lemon wedge and Captain John's tartar sauce.

## SALTY DOG SHRIMP PLATTER

Choose either Jake Shake seasoned, blackened or island-style with local toasted coconut rum butter and pineapple salsa or try our signature BBQ. Served with island rice and fresh vegetables.

## SNOW CRAB LEG DINNER

Full pound of Alaskan crab legs sprinkled with Old Bay, piled high and steamed to perfection, and with lemon and drawn butter. Served with island rice and fresh vegetables.

## THE CAST NET

Fried wild caught American shrimp, scallops and flounder served with fries and coleslaw.

Add fried oysters

\*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# LAND & SEA

Add a side house salad  
or side Caesar salad

## NEW YORK STRIP STEAK\*

A 12 oz. Black Angus strip steak seasoned and grilled to your liking. Served with Captain's mashed potatoes and fresh vegetables. "Sea" below and add some surf.

## ISLAND-STYLE FILET MIGNON\*

Eight ounces of beef tenderloin marinated in house made chimichurri, then skewered and fire-grilled. Served with mashed potatoes and a vegetable medley.

## PESTO GRILLED CHICKEN & SHRIMP

Grilled chicken and shrimp brushed with house made basil pesto and topped with sliced fresh mozzarella. Served with island rice and fresh vegetables.

## SEASIDE VEGGIE NOODLE BOWL

Kale, brussels, Napa cabbage, radicchio, peppers and onions sautéed in a garlic-ginger vegetable broth with Ramen style egg noodles and topped with a teriyaki glaze

Add chicken • Add shrimp  
Add fresh catch\* grilled  
or blackened

## ADD SOME SURF

LUMP CRAB CAKE  
SHRIMP  
SNOW CRAB

## WHO WERE SOUTH BEACH MARINA'S FIRST AVIAN RESIDENTS?

Earnest and Roscoe were the first birds to join the Salty Dog crew in 1987.

\*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



WE LOVE TO  
SEE YOUR  
SALTY DOGS!



HEAD TO  
[SALTYDOG.COM](http://SALTYDOG.COM)  
& SEND US  
YOUR SALTY  
DOG PHOTOS



# BUILD YOUR BUN

*Salty Dog sandwiches are served on a toasted brioche roll with lettuce, tomato, onion and a dill pickle spear with a choice of stone ground grits, Captain's mashed potatoes, coleslaw, fresh vegetables or thick cut fries.*

## STEP 1

### PICK YOUR PATTY

Half-Pound Prime Beef Burger\*  
Maryland-Style Lump Crab Cake  
Fried Flounder  
Grilled Chicken Breast  
Black Bean Burger  
Turkey Burger  
Shrimp Burger  
Fresh Catch\*

## LOAD IT UP!

American, Cheddar, Provolone or Swiss are on us!  
Pimento Cheese or Blue Cheese Crumbles  
Hickory Smoked Bacon  
Substitute a Pretzel Roll  
Crispy Fried Onions

## STEP 2

## ENJOY YOUR PERFECTLY CRAFTED MASTERPIECE!

and maybe snap a quick photo for the 'gram >> @thesaltydogcafe

## STEP 3

OR LET US BUILD IT FOR YOU!

## THE JAKE-ZILLA BURGER

**YES, THIS BURGER IS 100% MAKE-YOUR-FRIENDS-JEALOUS, DROOL-INDUCING, INSTAGRAM-WORTHY GOODNESS!**

A half-pound Prime beef burger grilled over an open flame, topped with bacon, Pimento cheese, slow-cooked hand-pulled pork, fried onions and drizzled with house made barbeque sauce. Served with lettuce and tomato on a toasted pretzel roll and topped with a hushpuppie. Don't forget the pickle!

**WARNING - if you eat the whole thing you might not have room for dessert.**

\*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.





## PORT & STARBOARD

SEASONAL  
VEGETABLES  
HOUSE MADE  
POTATO CHIPS  
FRESH CUT FRUIT  
POTATO SALAD  
THICK CUT FRIES  
HUSHPUPPIES  
COLESLAW  
GRITS



### DID YOU KNOW?

Once you head back home, if you're missing the Salty Dog, you can tune in LIVE at [TV.SALTYDOG.COM](http://TV.SALTYDOG.COM) and listen to our nightly live entertainment. Or see what's happening on our LIVE webcams!

THERE'S ALWAYS ROOM FOR DESSERT!

## HOUSEMADE DESSERTS

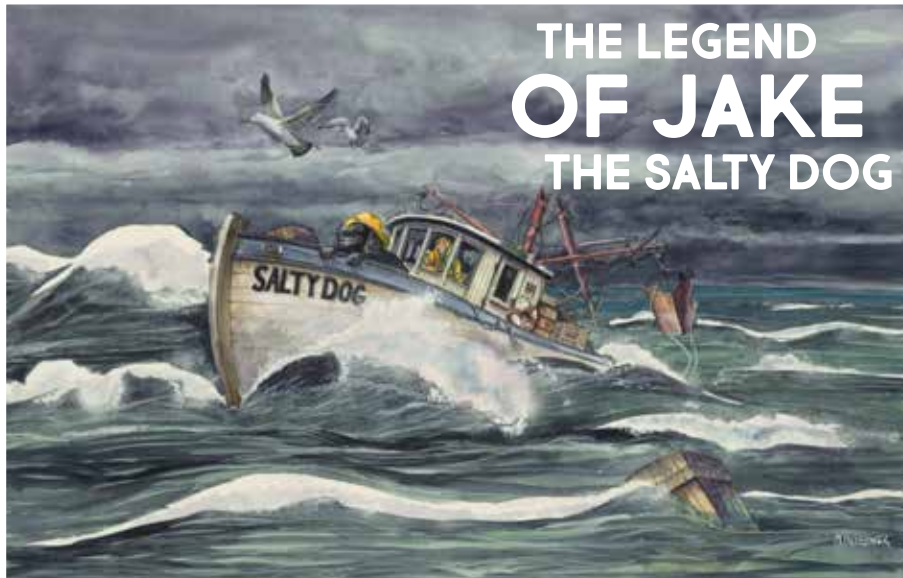
KEY LIME PIE

SCOOP OF HOUSE MADE ICE CREAM

---

**VISIT OUR SALTY DOG ICE CREAM SHOP  
FOR EVEN MORE DESSERT SELECTIONS!**





Let's go down south... to the beach! South Beach is the home of Captain John and his best friend, Jake. John earned his living as a fisherman. Jake shared John's love for the sea.

Early one Friday morning, John powered up their 36-foot fishing vessel and headed for the deep blue sea. It was a good day for fishing. The flying fish were flying and the jumping fish were jumping. A dolphin jumped so high that he was flying. A chorus of sea gulls sang their praises to a beautiful day.

Jake sat on the back deck sorting their catch while John kept a watchful eye on a distant storm. Suddenly, the sky began to darken and the wind whipped to 60 knots. Then out of nowhere, the Salty Dog was slammed by a 20-foot rogue wave. Jake dug his paws into the deck and tried to fend off the storm with his mightiest growl. But it was too late... the next 20-footer engulfed the small craft. Jake and John were tossed into the raging sea. Jake instinctively swam to his master's side. John began to lose hope as he watched their boat sink to the bottom of the Atlantic Ocean, but...

Jake refused to give up. He paddled hard and headed in a westerly direction. Jake swam for three days and three nights with John holding fast to his collar. Jake just kept going until he had paddled all the way back to South Beach. Jake had saved their lives! Jake's place in nautical history is assured.

## FEED US BACK!

Fill out our online survey & we will use it as food for thought!

It's fast & easy to get your opinion expressed.

**SALTYDOG.COM/SURVEY**

THE SALTY DOG  
**LUCKY**  
★★RECEIPT CONTEST★★

SAVE YOUR RECEIPT  
HEAD TO **SALTYDOG.COM/LUCKY**

Every week, at least one receipt per retail and dining location is randomly selected to **WIN THEIR MONEY BACK!\***

\*Up to \$150.