etting Sail

honey sriracha calamari

tubes & tents fried golden brown,

tossed in a sweet & spicy honey sriracha

sauce and cooled off with pineapple

salsa. served with ranch

fish nuggets

fried golden brown and served

with zingy remoulade

tavern pups

keep them puppies quiet with

these classic fried sweet cornbread

bites. served with honey butter

bavarian pretzel

a warm bavarian pretzel served

with beer cheese and a stone

ground honey mustard (big enough for the whole family!)

port wine pimento cheese dip signature pimento cheese dip with a touch of port wine. served

with potato chips and grilled naan

calibogue crab dip

served chilled with plenty of crab

and signature spices. enjoyed

with tortilla chips and grilled naan

tuna poke stack searded rare ahi tuna layered with

coconut rice, wakame salad, pineapple

salsa, smashed avocado and drizzled

with a sriracha mayo and teriyaki served

with a side of crispy wonton chips

tavern wings eight (8) house smoked or fried wings tossed in your favorite sauce. served with celery & ranch

sauces sweet bbq • buffalo • teriyaki

garlic parm • fiery island bbq jerk • mango habanero



## Land & Sea Garden Selections

dressings | balsamic • buttermilk ranch • chunky blue cheese • calypso ranch • honey mustard add chicken 8 • shrimp 9 • fresh catch mkt [grilled or blackened]

### house salad

romaine and mixed greens, peppers, red onion, heirloom tomatoes, house made croutons and choice of dressing

#### caesar salad

classically prepared with creamy caesar dressing, parmesan cheese and house made croutons

### jerk chicken salad

crispy romaine, jerk chicken, chopped bacon, avocado, heirloom tomatoes and pineapple salsa with calypso ranch

jake shake salad wild caught east coast shrimp, with our very own Jake Shake seasoning over mixed greens, sweet cranberries, candied pecans, feta cheese & heirloom tomatoes. served with balsamic vinaigrette.



seafaring shrimp gumbo cup | bowl

lowcountry she crab soup cup | bowl



# Yo Ho Yo Ho Tacos!

### mahi mahi tacos

your choice of fried or blackened mahi served in two locally made corn tortillas with shredded lettuce, pico de gallo and finished with a chipotle aioli drizzle

### fried shrimp tacos

fried gulf shrimp tossed in our very own bang bang sauce served in two locally made corn tortillas with sliced avocado and shredded lettuce

### pulled pork tacos

house smoked pulled pork in two locally made corn tortillas with creamy coleslaw, pickled red onions, scallions and a bbq drizzle

### burnt end tacos

house smoked beef brisket in two locally made corn tortillas with creamy coleslaw, pickled red onions, scallions and a bbq drizzle

all tacos served with your choice of side

[ sides on reverse ]

# Drink Menu | LandLubber Libations

### rotating draughts

ask your server about our rotating draught brews available

domestic budweiser | michelob ultra miller light | yuengling

### premium

corona | corona light | truly seltzer bold rock cider | heineken na



**Brews** 

# Wine

pinot grigio . lake balaton, hungary rose . mór, hungary sauvignon blanc . mór, hungary sweet white blend . mór, hungary chardonnay . mór, hungary red blend . szekszard, hungary merlot . villany, hungary cabernet sauvignon . villany, hungary

> each varietal of Salty Dog Fine Wine was crafted to pair with our lowcountry cuisine

ailable for purchase at The General Store

### Rattle the Bones Rum Creations craft your own daquiri or mojito

- **1 PICK A FLAVOR**
- strawberry
- peach
- mango raspberry
- watermelon
- banana

2 SELECT keep it local A RUM salty dog toasted coconut rum

- hilton head island white rum
- hilton head island dark pineapple rum
- hilton head island spiced rum

the usuals

1 1087

- captain morgan spiced rum
- bacardi rum . myers's rum
- blue chair vanilla rum

## High Seas Signature Spirits

### shipwreck

salty dog toasted coconut rum local dark pineapple rum sour | blue curaçao | sprite

### rum punch

local white & spiced rums lime juice | grenadine passion fruit purée pineapple juice | orange juice

rum runner myers's rum | bacardi rum pineapple juice | orange juice splash raspberry & banana

### goombay smash

white rum | peach schnapps salty dog toasted coconut rum orange juice | pineapple juice





# Landlocked Lever served with your choice of side

**b.y.o. tavern burger** half pound prime beef patty served on toasted brioche with

lettuce, tomato & onion + your choice of side

load it up: american | cheddar | provolone | swiss

pimento cheese or blue cheese crumbles hickory smoked bacon sub pretzel roll bun crispy fried onions

enjoy your masterpiece!

### **★ FUN FACT**

Pirates really did have parrots! unlike dogs or monkeys, keeping a parrot was a sensible & strategic 'pet.' The birds often fetched a good price once back on land.

Be sure to stop by Jake's Cargo & see our South Beach parrot residents.



plus a hushpuppy skewer!

**chicken sandwich** buttermilk fried chicken breast | mayo lettuce | tomato | onion | toasted brioche

> pulled pork sandwich house smoked pork | slaw bbg sauce | toasted brioche

**chicken basket** hand-breaded chicken tenders fries | bbq or honey mustard for dipping Many

We would love your feedback.

### saltydog.com/survey

fill out our online survey and we will use it as food for thought!

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



### ✤ FUN FACT

Land's End Tavern has a unique history. This building was originally used for boat storage and was converted into a restaurant in 1974. It is one of the oldest restaurants on Hilton Head Island!

# Cannon Smoke

half jerk chicken pecan wood smoked half chicken covered in our own signature dry rub then basted in our spicy jerk sauce [ choice of two sides ] **pulled pork** premium pork butt lightly seasoned and hickory smoked in-house for over 8 hours [ choice of two sides ] that's pirate for delicious smoked bbq!

**brisket platter** premium brisket hickory smoked for over 8 hours in-house [ choice of two sides ]

cannon smoke combo can't decide? we totally understand! enjoy the best of both worlds. smoked pulled pork & house smoked brisket. [ plus your choice of two sides.]

plunderers po' boy fried shrimp served on a toasted baguette with diced tomatoes & shredded lettuce. served with remoulade and choice of side.

### shrimp and grits

a lowcountry staple. stone ground grits topped with tender sautéed wild caught east coast shrimp and finished with creamy andouille sausage and bacon gravy. chadwick's favorite! **fried flounder sandwich** a fish sandwich with fried flounder, lettuce, onion, tomato and Captain John's tartar sauce served on toasted brioche with choice of side

**catch of the day sandwich** classic grilled or blackened fish sandwich on toasted brioche with lettuce, tomato and onion. served with signature remoulade

sauce and choice of side

**fried seafood platter** hand breaded fried flounder and east coast shrimp. served with fries and slaw, Captain John's tartar sauce and cocktail sauce

shrimp basket

a generous portion of big east coast shrimp, fried golden brown and served with our cocktail sauce. served with thick cut fries. our shrimp are red, white & blue - through and through!



Atlantics

Rountv

\*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

saltydog.com

Davy Jones Desserts

**key lime pie** creamy and tangy - the perfect end to a waterfront meal

hand-crafted ice cream we take our sweet treats very seriously. we craft each flavor (right here in South Beach) with a discerning eye. ask your server about our wide range of flavors



\*RECEIPT CONTEST\*

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

> SAVE YOUR RECEIPT check for winners at saltydog.com/lucky

## a generous portion of fried flounder served with fries, coleslaw and Captain John's tartar sauce

fries • seasonal vegetables • hushpuppies • potato salad fresh cut fruit • coleslaw • coconut rice • housemade potato chips

fish & chips