

Captain John's Raw Bar

OYSTERS ON THE HALF SHELL*

Served by the ½ dozen
or full dozen

ask your server about daily selections

BAKED OYSTERS*

SOUTH BEACH BUTTER

garlic, shallot, herbs and parmesan cheese

LOWCOUNTRY ROCK

*our take on Rockefeller with
collards and smoky bacon*

PEEL & EAT SHRIMP

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

¼ LB • ½ LB • 1 LB

The Stack Attack

*stacks begin with a layer of creamy avocado and
sweet mango. served with crispy tortilla chips.*

CEVICHE STACK*

Wild caught East Coast shrimp
marinated in fresh lime juice, pico
de gallo and spices. Finished with
a drizzle of chipotle aioli

TUNA POKE STACK*

diced ahi tuna in a sweet chili soy
with seaweed salad, sesame seasoning
and sriracha aioli

CRAB STACK*

lump crab folded with sliced
green onions and an
old bay remoulade

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 American gator tail and serve it with a sweet chili dipping sauce

FISH BITES

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

server will let you know what fish is available

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.

BOW WOW SHRIMP

Wild caught East Coast shrimp fried golden brown and tossed in a creamy blend of our Buffalo sauce. Served with bleu cheese dressing and celery sticks

SOUTHERN FRIED PICKLES

Seasoned and fried in our very own chicken breader and served with a ranchito sauce

SHRIMP TOAST

A modern version of our shrimp toast with chopped shrimp and blended cheese on crispy flatbread

Time For a Dip?

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.

BGE® FISH DIP

Fresh fish smoked on our Big Green Egg® blended with cream cheese, onion and lemon juice. Served with our homemade pita chips, house made kettle chips and carrot sticks.

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 // cup • bowl

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.

SHRIMPFEET GUMBO // cup • bowl

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 East Coast shrimp and Andouille sausage with Cajun spices.

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 crispy 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.

GRILLED SHRIMP CAPRESE

Juicy wild caught shrimp seasoned with our Jake Shake over fresh mixed greens and crisp romaine. Topped with a bruschetta mix of heirloom tomatoes, mozzarella and basil balsamic dressing

SEARED AHI TUNA SALAD*

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

THE JAKE SHAKE SALAD

Wild caught East Coast shrimp, with our very own Jake Shake seasoning over a bed of fresh mixed greens and crisp romaine, sweet cranberries, candied pecans, feta cheese and heirloom tomatoes served with balsamic vinaigrette.



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Salty Dog Originals

add side house salad or caesar salad

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.

JAMBALAYA PASTA

Chicken, wild caught East Coast shrimp and Andouille sausage tossed in a cajun cream sauce with cavatappi pasta, parmesan cheese and green onions.

FISHERMAN'S PASTA

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

SEAFOOD POT PIE

Wild caught East Coast 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.

LOWCOUNTRY MAC & CHEESE

Shrimp and lump crab tossed in cavatappi pasta, lobster cream sauce and cheddar jack blend. Finished with Old Bay bread crumbs.

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 Yukon Gold mashed potatoes & fresh vegetables

PASTA "MARINAVERA"

Our version of pasta primavera. Sautéed onions, tomatoes, peppers and broccoli tossed with cavatappi pasta, a touch of our house made pesto and finished with parmesan cheese and Jake Shake seasoning

add chicken | shrimp | fresh catch blackened or grilled*

Searood Standards

add side house salad or caesar salad

SALTY DOG SHRIMP PLATTER

Choose Jake Shake seasoned, blackened or barbeque. Served with Yukon gold mashed potatoes and fresh vegetables.

Try it Island Style? Brushed with local rum butter and pineapple salsa

THE CAST NET

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

Add fried oysters

JAKE'S LOWCOUNTRY BOIL

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

SOUTHERN FRIED FISH & CHIPS OR SHRIMP & CHIPS

A generous portion of southern fried flounder or shrimp served with crispy fries, coleslaw and hushpuppies.

shrimp
flounder

Can't decide - get both!

FRESH CATCH*

First >>

Select grilled
or blackened.

Next >> let's top it:

- Chimichurri
- Crab & Hollandaise
- Island Style
brushed with local rum butter
& pineapple salsa

Served with >>

Yukon Gold mashed
potatoes & fresh
vegetables

*atlantic salmon
always available*

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Land & Sea

*add side house salad
or caesar salad*

BEEF SHORT RIBS*

Tender slow cooked boneless short ribs finished with a rich demi glace served with Yukon Gold mashed potatoes and fresh vegetables

FIRE GRILLED FILET MIGNON*

A seven ounce cut of beef tenderloin served with Yukon Gold mashed potatoes and fresh vegetables.

Choose Your Own Adventure

CHIMICHURRI

CRAB & HOLLANDAISE

ISLAND STYLE

*Brushed with local rum butter
and pineapple salsa*

PESTO GRILLED CHICKEN & SHRIMP

Half roasted chicken and a grilled shrimp skewer topped with our mozzarella basil pesto mix and served with Yukon Gold mashed potatoes and fresh vegetables

COUNTRY CAPTAIN

Half roasted chicken topped with a curried creole sauce and toasted almonds. Served with Yukon Gold mashed potatoes and fresh vegetables.

Add Some Surf

LUMP CRAB CAKE

SHRIMP

WHO WERE SOUTH BEACH MARINA'S FIRST AVIAN RESIDENTS?

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

You can find them up the spiral stairs at the original Salty Dog T-Shirt Shop.

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Grab a sweet scoop!

all flavors made right here
in South Beach



Stop by & say hi!

visit our feathered friends in the
Courtyard (near Jake's Cargo)



Breakfast by the boats!

now serving breakfast
daily starting at 8am

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 hushpuppy. Don't forget the pickle!

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

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Two Awesome Ways to HAPPY HOUR CRUISES

Step aboard our double deck, 63-foot powered catamaran perfect for taking in scenic views & breathtaking sunsets. While cruising our on-board kitchen will serve up classic Salty Dog fare. Plus enjoy our full bar with all of your favorite island beverages as you unwind to the sounds of tropical tunes. [21 & over only, please.]

Reserve your spot on board | cruise.saltydog.com

Port & Starboard

SEASONAL VEGETABLES

HOUSEMADE
POTATO CHIPS

YUKON GOLD
MASHED POTATOES

FRESH CUT FRUIT

POTATO SALAD

THICK CUT FRIES

HUSHPUPPIES

COLESLAW

GRITS



Share your
pet's picture
with us



DID YOU KNOW?

Once you head back home, if you're missing the Salty Dog, you can tune in LIVE at 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 to try all of our locally crafted (right here in South Beach) ice cream flavors & tasty sweet treat toppings!

Cruise the Lowcountry PRIVATE PICNIC BOAT CHARTERS

Custom private cruises for up to 6 passengers! Features a covered sunshade back deck, full restroom facilities and an air conditioned salon. All ages are welcome aboard.

Perfect for a mimosa brunch, sunset dinner, sight seeing and more!

Book your private charter | picnic.saltydog.com



Beverages

Handheld Kegs

some folks call 'em cans

DOMESTIC

Budweiser | Coors Light | Michelob Ultra
Bud Light | Miller Lite | Yuengling

PREMIUM

Bold Rock Apple Cider | Blue Moon
Dos Equis Lager | Corona | Corona Light
Heineken NA | Truly Seltzer

Draughts

SIGNATURE SALTY DOG DRAUGHTS

Salty Dog Wheat crisp American wheat ale with honey-like sweetness, brewed with copious amounts of white wheat & orange blossom honey | 5.3% abv

Salty Dog Pale Ale classic American pale ale. slight caramel sweetness, hopped with cascade, amarillo & simcoe to give citrus pine aromatics | 5.8% abv

Salty Dog Amber full bodied malt-forward amber ale featuring toasted and sweet caramel notes | 5.8% abv

Salty Dog Pilsner saab hops and pilsner malt with floral notes and a crisp finish | 4.9% abv

Hearts & Arrows IPA Lincoln and South, Hilton Head Island | 6.8% abv

Bud Light Anheuser-Busch | 4.2% abv

Salty Dog
Draughts
Brewed
Locally



Wine

HOUSE California Chardonnay · Pinot Grigio · White Zinfandel · Merlot · Cabernet

SPARKLING Segura Viudas Cava Brut Reserva, Spain

SPARKLING ROSÉ Segura Viudas Cava Brut Reserva, Spain

SAUVIGNON BLANC Starborough, Marlborough, New Zealand

CHARDONNAY Robert Mondavi - Private Selection, California

PINOT NOIR Robert Mondavi - Private Selection, California

CABERNET SAUVIGNON Robert Mondavi - Private Selection, California



PINOT GRIGIO Salty Dog Fine Wine, Lake Balaton, Hungary

ROSÉ Salty Dog Fine Wine, Mór, Hungary

SAUVIGNON BLANC Salty Dog Fine Wine, Mór, Hungary

SWEET WHITE BLEND Salty Dog Fine Wine, Mór, Hungary

CHARDONNAY Salty Dog Fine Wine, Mór, Hungary

RED BLEND Salty Dog Fine Wine, Szekszard, Hungary

MERLOT Salty Dog Fine Wine, Villany, Hungary

CABERNET SAUVIGNON Salty Dog Fine Wine, Villany, Hungary

We partnered with Hungarian Wine and Spirits to produce world class wines in Europe's premier new wine region.

Each varietal was meticulously crafted and produced specifically to pair with our lowcountry cuisine.

The 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

Girard, Napa Valley, California

Soft Drinks & Juices

Coke, Diet Coke, Sprite, Ginger Ale, Mr. Pibb,
Minute Made Lemonade, Barq's Root Beer
(free refills)

Southern Harmony Iced Tea | Sweet or Unsweet
(free refills)

Fresh Brewed Coffee

Cold Brew Coffee

Traditional or Nitro



Hot Tea

Hot Cocoa

Juice | apple, orange,
pineapple, cranberry

Perrier

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

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

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.

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

The Classics

Drink Local

hand-crafted island spirits from Hilton Head Distillery



Salty Dog Coconut Rum
available for purchase at
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

SALTY DOG TOASTED COCONUT RUM

choose your recipe

SEA PINES COYOTE

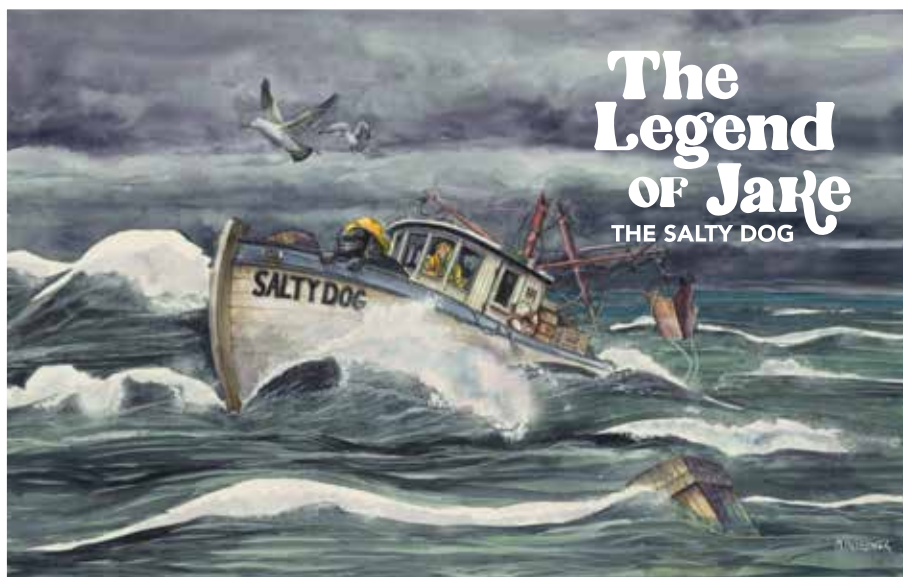
banana purée | pineapple | cranberry
splash blackberry brandy

CALIBOGUE COLADA

pineapple juice | soda water

SOUTH BEACH SUNSET

pineapple juice | OJ | grenadine splash



Scan to read
& watch the
full Legend
of Jake!



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.