

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 HUSHPUPIES

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.

SHRIMP FEST 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.

Salad or Sandwich?

*Sandwiches include a choice of kettle chips, potato salad, coleslaw or fresh fruit.
Try it on a pretzel roll!*

CALIBOGUE SHRIMP SALAD

The salad that started it all! Since 1987 we've been blending this salad up with East Coast shrimp and spices into a creamy masterpiece. Have it served on a bed of lettuce topped with tomato, onion and cucumber or as a sandwich on lightly toasted white, wheat or wheat wrap. Either way, it's delicious!

JAKE'S CHICKEN SALAD

Our signature chicken salad combines a fresh, creamy blend of diced chicken breast, celery, onion and spices. Have it served on a bed of lettuce topped with tomatoes, onion and cucumber, or as a sandwich on lightly toasted white, wheat or wheat wrap. So good, it'll have you cackling for more.

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Salty Dog Favorites

Choice of kettle chips, potato salad, coleslaw, thick cut fries or seasonal fresh fruit.

SALTY DOG PO' BOY

Our take on the Louisiana classic. Wild caught East Coast shrimp, fried golden brown and served with lettuce and tomato on a toasted hoagie roll with our signature remoulade sauce.

Make it fish // Make it Oysters

THE BIG BOSS SANDWICH

Low & slow pulled pork, topped with Chef Herb's BBQ sauce, coleslaw and crispy fried onions served on a toasted pretzel roll & skewered with a hushpuppy.

SOUTH BEACH ROLL

A creamy blend of wild caught East Coast shrimp and Maine lobster served on a toasted brioche roll

GATOR MELT

Lightly blackened patty of ground American alligator tail and Andouille sausage topped with caramelized onions, cheddar cheese and Muddy Creek mayo served on toasted sourdough

SALMON BLT

Lightly blackened salmon on toasted wheat topped with crisp hickory smoked bacon, spring mix, tomato and a lemon-lime aioli.

CHICKEN STRIPS

We can stack these chicken strips up against any others and always come out on top! Fresh, hand-breaded chicken tenders served with your choice of honey mustard or Herbie's BBQ sauce. Served with thick cut fries. These are real chicken fingers you're bound to flip for!

LOBSTER GRILLED CHEESE

Maine lobster, hickory smoked bacon, creamy brie and our signature remoulade sauce grilled on toasted sourdough

CHEESY SHRIMP OR CHICKEN

Choose chicken or shrimp and we'll sauté it with garlic, green peppers and onions. Served on a toasted hoagie roll with pimento cheese.

Chicken • Shrimp

THE JAKE DOG

A ¼ pound Hebrew National jumbo hot dog grilled and served with a dill pickle spear.
Served with thick cut fries. Add onions or sauerkraut.

*Top with American, cheddar, provolone or Swiss Cheese.
Add hickory smoked bacon or Chef's chili*

'Zilla it! // Pulled pork, pimento cheese, bacon, fried onions and a hushpuppy of course!

Senor Jake's TACO TRUCK

Two locally made corn tortillas topped with shredded lettuce, pico de gallo, cotija cheese and ranchito sauce

PULLED PORK BOW WOW SHRIMP

[fried crispy]

FISH
[fried crispy]

Taste of the Lowcountry

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.

SHRIMP AND GRITS

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

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Salty Dog Classic Baskets

*All baskets are served with fries,
coleslaw and hushpuppies*

BASKET OPTIONS

SHRIMP
FLOUNDER
OYSTERS
FISH BITES

Garden Lunches

BLACK BEAN BURGER

Black bean patty grilled to perfection and served on a toasted brioche roll topped with pico de gallo, lettuce, tomato and onion. Served with a pickle spear and choice of kettle chips, potato salad, coleslaw or seasonal fresh fruit.

Big ol' burger, little ol' guilt.

*Top with American , cheddar,
provolone or Swiss cheese.*

*Add pimento cheese or blue
cheese crumbles*

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

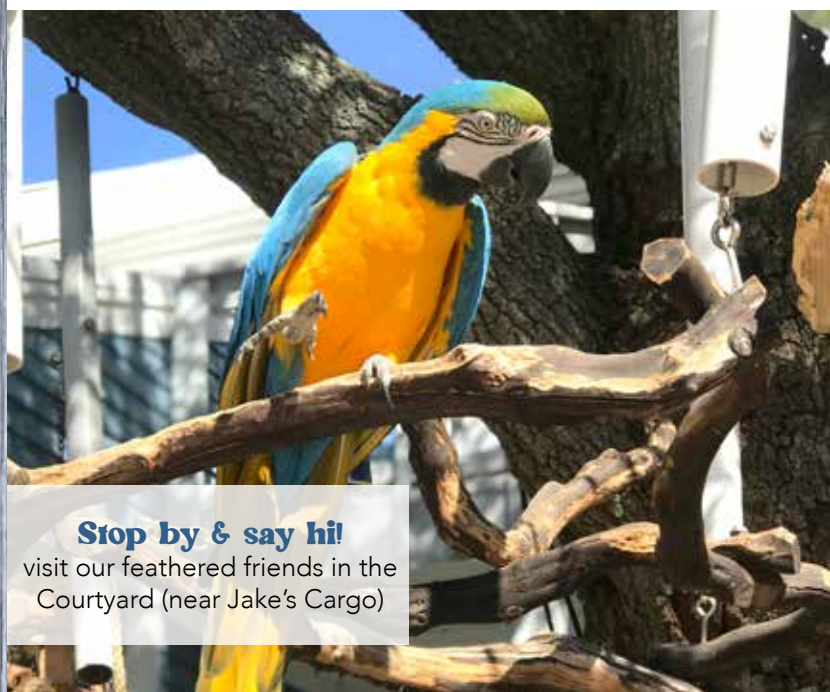
shrimp

fresh catch blackened
or grilled*

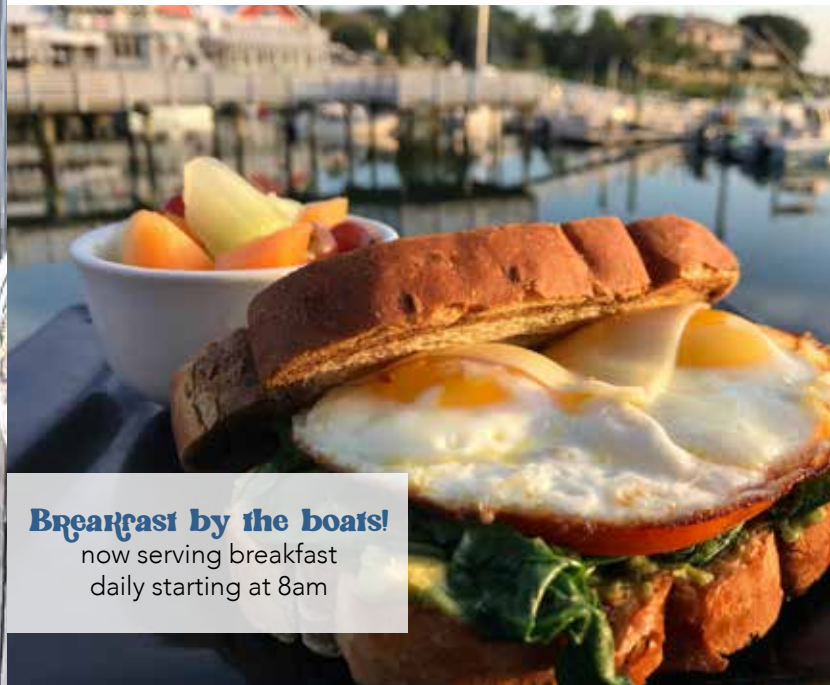
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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS.



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

On a Roll

Choice of kettle chips, potato salad, coleslaw, thick cut fries or seasonal fresh fruit. Try it on a pretzel roll.

*Top any sandwich with American, cheddar, provolone or Swiss cheese
Add hickory smoked bacon • Add pimento cheese or blue cheese crumbles*

PRIME BURGER*

A half-pound prime beef burger grilled over an open flame and served with lettuce, onion and tomato on a toasted brioche roll with a dill pickle on the side!

SHRIMP BURGER

Wild caught East Coast shrimp, chopped with Old Bay seasoning, peppers and onions and rolled in panko bread crumbs. Fried to a crispy golden brown and served on a toasted brioche roll with lettuce, onion, tomato and our signature remoulade sauce.

CRAB CAKE SANDWICH

Our freshly prepared Maryland-style crab cakes are 100% premium lump crabmeat - the best you can get! Served on a toasted brioche roll topped with lettuce, onion, tomato and our signature remoulade sauce

FRESH CATCH SANDWICH*

We find the freshest fish available for this sandwich. Local fresh options are Mahi Mahi, Swordfish, Wahoo and Cobia. Your server will let you know what's available today! Choose grilled or blackened. Served on a toasted brioche roll. If eating fish makes you smarter, this sandwich will make you a genius!

CHICKEN SANDWICH

Seasoned chicken breast, select grilled, blackened or fried, served on a toasted brioche roll.

FRIED FLOUNDER SANDWICH

A fish sandwich with fried flounder, lettuce, onion, tomato and Captain John's tartar sauce served on a toasted brioche roll.

PESTO TURKEY BURGER

Ground turkey grilled to perfection and topped with basil pesto, sliced fresh mozzarella, lettuce, onion and tomato then served on a toasted brioche roll.

THE JAKE-ZILLA BURGER*

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
JAKE SHAKE RICE
FRESH CUT FRUIT
POTATO SALAD
THICK CUT FRIES
HUSHPUPPIES
COLESLAW
GRITS



Share your
pet's picture
with us



DID YOU KNOW?

Our outdoor birds all have unclipped wings and live in open aviaries. They could fly away at anytime, but have made Salty Dog their home!

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.

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

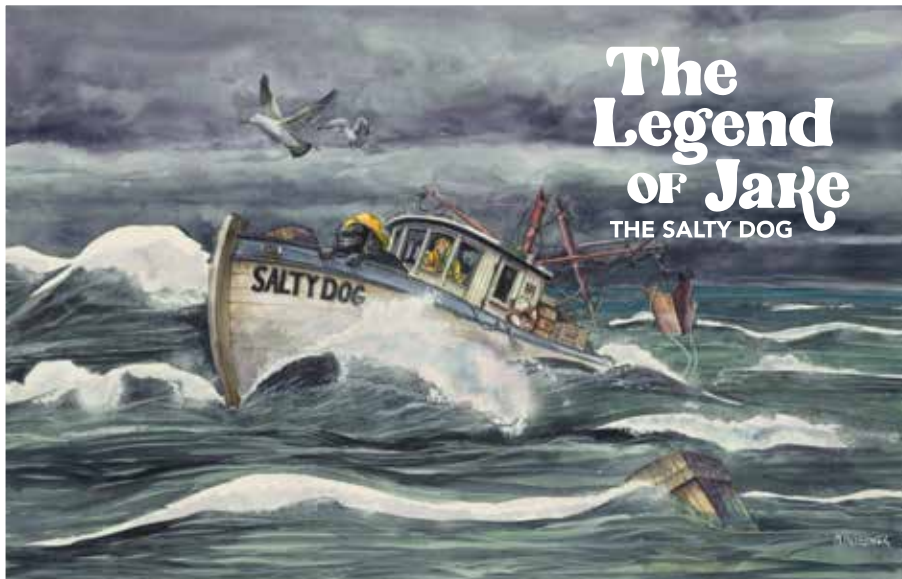
banana purée | pineapple | cranberry
splash blackberry brandy

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.