

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

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 American 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 American 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.

### 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.

### 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

\*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 American shrimp and Andouille sausage with Cajun spices.

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## FROM THE GARDEN

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*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 American shrimp seasoned with our Jake Shake over fresh mixed greens and crisp romaine. Topped with a bruschetta mix of heirloom tomatoes and mozzarella. Finished with a balsamic reduction.

### **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 American 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 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 cavatappi pasta, parmesan cheese and green onions.

## FISHERMAN'S PASTA

Wild caught American 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.

## JAKE'S LOWCOUNTRY BOIL

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

## 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.

## LOWCOUNTRY MAC & CHEESE

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

## CRAB CAKE PLATTER

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*

# SEAFOOD STANDARDS

*add side house salad or caesar salad*

## THE CAST NET

Fried to perfection with fries, slaw and a couple of legendary puppies

Select from: Wild Caught American Shrimp, Scallops, Flounder and/or Oysters

Choose 1 | Choose 2 | Choose 3 | The Whole Cast Net

## ISLAND FRESH CATCH\*

Our daily fresh fish grilled or blackened, brushed with local rum butter and finished with pineapple salsa. Served with Yukon Gold mashed potatoes and our daily selection of fresh vegetables.

*available simply plain or substitute salmon*

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# LAND & SEA

*add side house salad  
or caesar salad*

## **BEEF BRISKET\***

Generously rubbed with our signature house blend and slow smoked on the BGE. served with mashed potatoes and our daily selection of fresh vegetables

## **FIRE GRILLED FILET MIGNON\***

A seven ounce cut of beef tenderloin brushed with garlic herb butter, grilled to your liking and served with red wine demi-glace. Served with mashed potatoes and our daily selection of fresh vegetables

## **PESTO GRILLED CHICKEN & SHRIMP**

Grilled chicken breast 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

# CAFE SIGNATURE HANDHELDS

served with choice of side

## 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

## LOBSTER GRILLED CHEESE

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

## SOUTH BEACH ROLL

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

## SALMON BLT

Lightly blackened salmon on toasted whole grain country white bread topped with crisp hickory smoked bacon, spring mix, tomato and a lemon-lime aioli.

## THE BEST CHICKEN STRIPS ON THE ISLAND

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. These are real chicken fingers you're definitely going to flip for!

## SALTY DOG PO' BOY

Our take on the Louisiana classic. Wild caught American 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 JAKE DOG

A ¼ pound Hebrew National jumbo hot dog grilled and served with a dill pickle spear. 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!

## 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.

## SEÑOR JAKE'S TACOS

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

Bow Wow Shrimp • Fish

## PORT & STARBOARD

### SEASONAL VEGETABLES

HOUSEMADE  
POTATO CHIPS

YUKON GOLD  
MASHED POTATOES

FRESH CUT FRUIT

POTATO SALAD

THICK CUT FRIES

HUSHPUPIES

COLESLAW

GRITS

ALL SIDES



Share your  
pet's picture  
with us





# 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



CHECK OUT THIS MONSTER!

### 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.

THERE'S ALWAYS ROOM FOR DESSERT!

## HOUSEMADE DESSERTS

### KEY LIME PIE

not too sweet, not too tart and made in-house daily! you'll feel like you're Southernmost...South Carolina.

### PIE OF THE DAY

ask about the featured Wishbone Pie of the Day!



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!

SALTY DOG ICE CREAM // Varies at Shop



# 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 Lager** a light, crisp yet flavorful lager. a touch of biscuit, toast & honey followed by a honeydew & citrus hop presence | 4.9% abv

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

**Salty Dog IPA** this bright, crisp IPA packs a flavorful punch with hints of pine and grapefruit rinds | 5.8% 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



add a floater of Myers's Rum or Bacardi Rum

**PIÑA COLADA** Served like it should be! Salty Dog Rum, Coco Lopez Cream of Coconut and pineapple juice

**KIWI COLADA** Salty Dog Rum, melon liqueur, fresh kiwi, Coco Lopez Cream of Coconut and pineapple juice

**TROPICAL FREEZE** Salty Dog 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** Salty Dog Rum, banana purée, lime juice and fresh banana

**CLASSIC DAIQUIRIS** Blended with ice and Salty Dog 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 Salty Dog Rums, pineapple and orange juices with a splash of raspberry and banana

## BAHAMA MAMA

Salty Dog 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 Salty Dog 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 Salty Dog Rums, grenadine and pineapple & orange juices

## HURRICANE

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

## TOP DOG MARGARITA

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

## SKINNY DOG MARGARITA

Carreta De Oro, 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*



Full Line of Salty Dog Spirits available for purchase at **Hilton Head Distillery**

### SALTY DOG 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 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