

THE SALTY



DOG CAFE

South Beach Marina • Hilton Head Island



LUNCH MENU
SALTY DOG CAFE

CAPTAIN JOHN'S

RAW BAR

OYSTERS ON THE HALF SHELL*

Served by the ½ dozen
or full dozen // market price

PEEL & EAT SHRIMP

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

¼ LB • ½ LB • 1 LB

**ON ANY GIVEN DAY ON
HILTON HEAD, THE TIDE
CAN RISE AND FALL BY
HOW MANY FEET?**



SETTING SAIL

JAKE'S HUSH PUPPIES

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 and serve it with a sweet chili dipping sauce

FRESH FISH BITES

A generous portion of our bite sized fresh catch of the day, fried and served with our homemade remoulade sauce. These bites are off the hook!

JAKE'S FAMOUS SHRIMP TOAST

A Salty Dog classic since the early days. Wild American shrimp tossed with a shredded jack and cheddar cheese blend, garlic and spices. Served over 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. It's OK to cheese if you please.

BUFFALO SHRIMP

Wild 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. 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 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 for \$1 •
- add chicken \$6 // add shrimp \$8 // fresh catch * grilled, blackened or fried market price •

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 American shrimp, grilled 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, cucumber and tomatoes topped with teriyaki glaze and wasabi cucumber dressing on the side.

GRILLED SHRIMP CAPRESE

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

SALAD OR SANDWICH?

Sandwiches include a choice of kettle chips, potato salad, coleslaw or seasonal fresh fruit. Try it on a pretzel roll for \$1.

CALIBOGUE SHRIMP SALAD

The salad that started it all! Since 1987 we've been blending this salad up with fresh 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 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 cucumbers, or as a sandwich on white, wheat or wheat wrap. So good, it'll have you cackling for more.

SALTY DOG COMBO

Choose half a chicken or shrimp salad sandwich and a cup of She Crab soup or Shrimp-fest Gumbo. Served with your choice of chips, coleslaw, potato salad or fruit. Delicious, nutritious and judicious!



The tide can rise & fall up to 8 feet on any given day on Hilton Head. However it typically changes by an average of 6.5 feet.



*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 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. Choice of fresh fish or wild American shrimp, fried golden brown and served with lettuce and tomato on a toasted hoagie roll with homemade remoulade sauce.

THE BIG BOSS SANDWICH

Slow and low pulled pork, coleslaw and Chef Herb's BBQ sauce served on a toasted pretzel roll. Go ahead, pig out!

CHEESY SHRIMP OR CHICKEN

Choose chicken or shrimp and we'll saute it with garlic, green peppers and onions. Served on a long toasted hoagie roll with Pimento cheese. **Chicken • Shrimp**

GROUPEL DOG

Grouper fried to a golden brown and smothered with Swiss cheese. Served on a toasted hoagie roll with a side of Captain John's tartar sauce. This classic is here to stay.

JAKE'S FISH TACOS

Lightly fried catch of the day served in two flour tortillas topped with shredded lettuce, pico de gallo and finished with a chipotle aioli drizzle.

SOUTH BEACH ROLL

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

SALMON BLT

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

GARDEN LUNCHES

BLACK BEAN BURGER

Homemade black bean patty grilled to perfection and served on a toasted artisanal roll with 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 for \$1.*

SEASIDE VEGGIE NOODLE BOWL

Sauteed kohlrabi, brussel sprouts, broccoli, kale, red cabbage and carrots simmered in Chef Herb's signature Old Bay broth and served with udon style noodles.

*Add chicken // \$6 • Add shrimp // \$8
Add fresh catch* grilled or blackened // market price*



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



IF YOU AIN'T THE LEAD DOG,
THE SCENERY NEVER CHANGES.

SALTY DOG CLASSICS

Served with thick cut fries.

JAKE DOG BASKET

A 1/4 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 for \$1.50.

CHICKEN STRIP BASKET

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 bound to flip for!

FRIED SHRIMP BASKET

A generous portion of big ol' American shrimp, fried golden brown and served with our homemade cocktail sauce. Our shrimp are red, white and blue - through and through!

FISH AND CHIPS

Southern style fried flounder, served traditionally with fries, malt vinegar, lemon wedge and a side of Captain John's tartar sauce.

**WHAT'S THE CRAZIEST
ICE CREAM FLAVOR OUR
ICE CREAM MASTERMIND,
JACKIE HAS EVER CREATED?**

**SWEET POTATO TURKEY
IT WASN'T A WINNER,
BUT IT SURE WAS A GREAT
CONVERSATION STARTER!**



*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
& SEND US
YOUR SALTY
DOG PHOTOS**



ON A ROLL

*Choice of kettle chips, potato salad, coleslaw, thick cut fries or seasonal fresh fruit.
Try it on a pretzel roll for \$1.*

*Top any sandwich with American, Cheddar, Provolone or Swiss cheese
Add hickory smoked bacon for \$1.50 • Add Pimento cheese or blue cheese crumbles for \$1*

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

PRIME BURGER*

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

CRAB CAKE SANDWICH

Our freshly prepared Maryland-style crab cakes is 100% premium lump crabmeat - the best you can get! It is served on a toasted artisanal roll with our homemade remoulade.

PESTO TURKEY BURGER

Ground turkey grilled to perfection and topped with home-made basil pesto, sliced fresh mozzarella, lettuce, tomato and onion served on an artisanal roll.

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 artisanal roll. If eating fish makes you smarter, this sandwich will make you genius! // market price

CHICKEN SANDWICH

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

FRIED FLOUNDER SANDWICH

A fish sandwich with fried flounder and Captain John's tartar sauce served on a toasted artisanal roll.

BEACH BIRD

Fried chicken breast, housemade Pimento cheese, bread and butter pickles served on an artisanal roll.

*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
FRIES
HUSHPUPIES
COLESLAW



HOUSEMADE DESSERTS



DID YOU KNOW?

ONCE YOU HEAD BACK HOME, IF YOU'RE MISSING THE SALTY DOG, TUNE IN TO TV.SALTYDOG.COM AND LISTEN TO OUR NIGHTLY LIVE ENTERTAINMENT.

KEY LIME PIE
PEANUT BUTTER CUP PIE
SCOOP OF HOUSE MADE ICE CREAM



SALTY DOG BIRD FACTS

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.

VISIT OUR [SALTY DOG ICE CREAM SHOP](#) FOR EVEN MORE DELICIOUS DESSERT SELECTIONS



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

MOCKTAILS

THE JAKE-ITO Fresh muddled mint and lime wedges, simple syrup and citrus soda, shaken and served over ice. Add pureed strawberries, mangos, peach or raspberries

STRAWBERRY BASIL LEMONADE Muddled basil and strawberry with pink lemonade and a splash of soda water, shaken and served over ice

SOUTH BEACH SMOOTHIE Choose from pureed strawberry, peach, mango, banana, raspberry or lime. With a splash of pineapple juice and blended with ice and garnished with a cherry



Which came first...the restaurant or the T-shirt?

THE RIDDLE OF THE DOG. NO ONE REALLY KNOWS, BUT BOTH HAVE BEEN AROUND SINCE 1987.

WINES


HOUSE

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

SPARKLING Segura Viudas Cava Brut Reserva, Spain

SPARKLING ROSE Bravino, Veneto, Italy

ROSE 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

MERLOT Beringer - Founder's Estate, California

MALBEC Alamos, Mendoza, Argentina

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

CABERNET SAUVIGNON Robert Mondavi - Private Selection, California

CHATEAU D'ARTHUS Red Bordeaux, Bordeaux, France

BEERS

DOMESTIC // \$4.75

BUDWEISER
BUD LIGHT
COORS LIGHT
MICHELOB ULTRA
MILLER LITE
YUENGLING LAGER

PREMIUM // \$5.75

ANGRY ORCHARD
BLUE MOON
CORONA
CORONA LIGHT
DOS EQUIS LAGER
OMISSION PALE ALE
STONE IPA
BECK'S (NA)

SIGNATURE CUSTOM SALTY DOG DRAUGHTS // \$7

SALTY DOG PALE ALE
SALTY DOG AMBER
SALTY DOG WHEAT

Brewed locally by



*FULL DRAFT LIST
CHANGES DAILY.



THE BLENDER BAR

Add a floater of Myers's Rum or Bacardi Rum // \$3

- PINA COLADA** Served like it should be! Bacardi, Coco Lopez Cream of Coconut and pineapple juice
- KIWI COLADA** Melon liquor, fresh kiwi, Coco Lopez Cream of Coconut and pineapple juice. Kiwi, Cherokee and Captain approved.
- 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 Malibu Coconut Rum and Coco Lopez Cream of Coconut
- BANANA BREEZE** Bacardi Rum, banana puree, lime juice and fresh banana
- CLASSIC DAIQUIRIS** Blended with ice and Bacardi Rum. Pick your flavor
- STRAWBERRY • PEACH • LIME • BANANA • MANGO • RASPBERRY**



CLASSIC COCKTAILS

SIGNATURE SALTY DOG

A refreshing mix of premium grapefruit juice and Tito's Vodka, served over ice with a salted rim

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 bubbly. Choice of White with Sauvignon Blanc or Red with Cabernet Sauvignon.

PAIN KILLER

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

RUM RUNNER

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

BAHAMA MAMA

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

MOJITO

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

ADD: mango, strawberry, peach or raspberry puree

MAI TAI

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

HURRICANE

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

BIG 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

Sauza Giro Tequila, fresh lime juice, orange juice and agave nectar. Served on the rocks or frozen with a salted rim. All the good stuff, without all the sugar.

THE SKINNY COLADA

Coconut rum, pineapple juice and soda water

MAKE A MULE

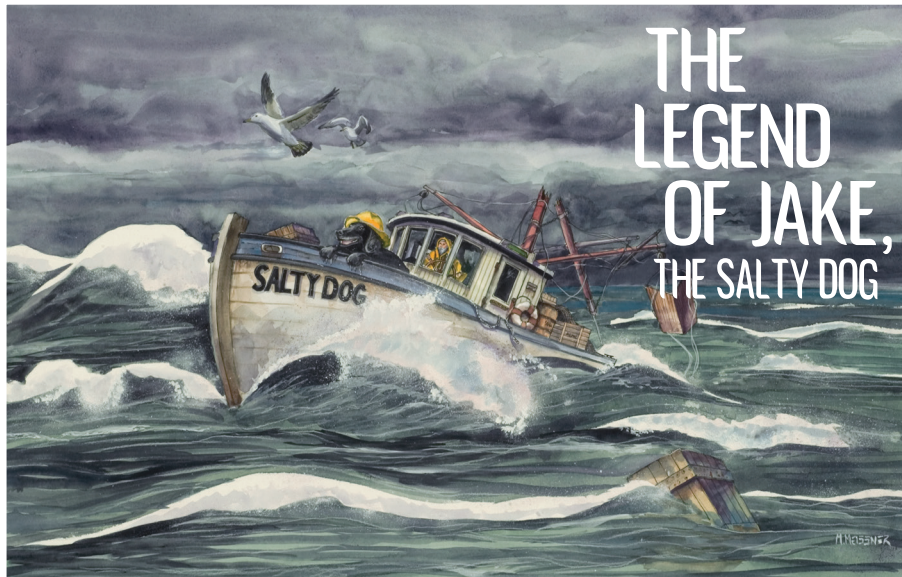
Choose your mule style and we'll finish it off on the rocks with Gosling's Ginger Beer and a fresh lime wedge.

- **MOSCOW MULE** Smirnoff Vodka
- **DARK & STORMY** Gosling's Dark Rum
- **TENNESSEE MULE** Jack Daniel's Whiskey
- **KENTUCKY MULE** Jim Beam Bourbon
- **MEXI-MULE** Sauza Giro Tequila

BUILD YOUR BLOODY

We start with local Hilton Head Island "Bloody Point" Mary Mix, served over ice with a Jake Shake Seasoned Rim and you take it from there:

- **BACON BLOODY** Bacon-infused vodka + crisp bacon strip garnish
- **CLASSIC BLOODY** Smirnoff Vodka
- **BLOODY MARIA** Sauza Giro Tequila
- **RED SNAPPER** Gordon's Premium Gin



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.