



CHEF HERB'S HOLD THE GLUTEN MENU

CAPTAIN JOHN'S RAW BAR

OYSTERS ON THE HALF SHELL

Served by the ½ dozen and full dozen

PEEL & EAT SHRIMP

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

SNOW CRAB

Served with drawn butter

ENTREE SALADS

None of the Salty Dog's salad dressings contain gluten. Choose from French, Balsamic Vinaigrette, Chunky Bleu Cheese, Butter-milk Ranch, Honey Dijon Mustard, Raspberry Walnut Vinaigrette and Classic Caesar.

THE CAFÉ GARDEN SALAD

Fresh mixed greens and Romaine lettuce topped with cucumbers, carrots, tomatoes, onions and peppers

**Add chicken, shrimp or fresh catch*

THE JAKE SHAKE SALAD

Shrimp, grilled with our very own Jake Shake seasoning over mixed greens, sweet cranberries, candied pecans, feta cheese and heirloom tomatoes tossed in Balsamic vinaigrette.

OFF THE BUN

Salty Dog sandwiches can be made without a bun and are served with lettuce, tomato, onion and a dill pickle spear with a choice of coleslaw, thick cut fries or fruit.

PRIME BURGER*

A half-pound Prime beef burger grilled over an open flame. Add cheese or bacon

GRILLED CHICKEN

Seasoned and grilled chicken breast. Add cheese or top with bacon.

TURKEY BURGER

Add cheese or top with bacon.

ADD SOME SURF

Add some surf to any entrée item on our menu

GRILLED SHRIMP
SNOW CRAB

FROM THE TURF

All entrées are served with mashed potatoes or french fries and steamed vegetables. Add a house salad for \$5.

FILET MIGNON*

7 oz. center cut Black Angus filet mignon seasoned and grilled to your liking.

NEW YORK STRIP STEAK

12 oz. Black Angus ribeye seasoned and grilled to your liking.

SURF & TURF PESTO

Grilled chicken and wild American shrimp brushed in house made basil pesto and topped with sliced mozzarella.

FROM THE SURF

All entrées are served with mashed potatoes or french fries and steamed vegetables. Add a house salad for \$5.

PAPRIKASH SALMON*

Pan seared Atlantic salmon with paprika-parmesan crust, topped with lowcountry lobster caviar & finished with a citrus aioli. Served with island rice & fresh vegetables.

FRESH CATCH*

Local fresh options are Mahi Mahi, Swordfish, Wahoo and Cobia. Your server will let you know what's available. Choose from grilled, blackened, broiled or island style with Myers's Rum butter and pineapple salsa.

SNOW CRAB LEG DINNER

Full pound of Alaskan snow crab legs piled high and steamed to perfection with lemon and drawn butter. Served with fresh vegetables.

SALTY DOG SHRIMP PLATTER

Grilled, blackened or island style with Daufuskie Rum butter and pineapple salsa or Calypso style featuring Matouk's Hot Sauce.

Chef Herb has crafted our HTG (Hold the Gluten) menu for our gluten sensitive guests. Please be aware that all menu items are prepared in a common kitchen. We cannot guarantee that cross-contamination with products containing gluten does not occur. Although there is no gluten in our HTG recipes, we make no guarantee regarding the gluten content of these items.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*