



DINNER

WATERFRONT VIEWS, LEGENDARY EXPERIENCE



For over 32 years the Salty Dog Cafe has provided Hilton Head Island and South Beach Marina with a legendary, one-of-a-kind waterfront dining experience.



Beginning in May 2019, Salty Dog brought the same lowcountry magic to Bohicket Marina Market on Seabrook Island with the opening of Salty Dog Bohicket - what we lovingly call "BoDog!"



The beauty of Bohicket pairs perfectly with our signature Salty Dog hospitality! Breathtaking waterfront dining, unbelievable sunset views, live music and the freshest seafood combine for an island experience like no other.

SALTY DOG GEAR NOW AVAILABLE WITH BOHICKET FLAIR

The riddle of The Salty Dog is which came first - the restaurant or the t-shirt?

No one really knows the answer because they have both been around since 1987. Originally, the Classic Salty Dog T-shirt was screen printed from a handmade screen and dried in a kitchen oven on Hilton Head Island.

Soon the Salty Dog shirt started a revolution that required its own store starting in 1990 and The Salty Dog T-Shirt Factory was born. The original shirt has evolved into a variety of colors, sweatshirts, jackets and products that are all created locally on Hilton Head Island.

Salty Dog Bohicket Gear Available Through the Restaurant on the Riverside



IF YOU LIVED HERE, YOU'D BE FISHING BY NOW!

Blue Water Tackle Shop and Bohicket Trading Company at Bohicket Marina offers not only bait, fishing tackle, t-shirts, crabbing supplies and fishing gear, but also any of those last minute essentials you may have accidentally left at home.

Whether its sunscreen, bug spray or snacks for on the water, we've got you covered.

ALL OF THE ESSENTIALS

- BAIT
- FISHING TACKLE
- T-SHIRTS
- CRABBING SUPPLIES
- FISHING GEAR
- ICE & MORE!

DINNER CRUISES

CALL CRUISE HOTLINE FOR DETAILS

843.683.6462



BEVERAGES

SOFT DRINKS & JUICES

COKE, DIET COKE, COKE ZERO,
CHERRY COKE, SPRITE,
GINGER ALE, LEMONADE,
ROOT BEER, MR. PIBB
FREE REFILLS

COFFEE, HOT TEA, ICED
TEA, HOT CHOCOLATE
ASSORTED JUICES
SPARKLING WATER
// \$2.95 - \$3.25



**THE RIDDLE OF THE DOG
WHICH CAME FIRST THE T-SHIRT
OR THE RESTAURANT?**

NO ONE REALLY KNOWS FOR SURE, BUT THEY
HAVE BOTH BEEN AROUND SINCE 1987

Brewed locally by


HANDHELD KEGS

some folks call 'em cans

DOMESTIC // \$4

BUDWEISER | COORS LIGHT
MICHELOB ULTRA

PREMIUM // \$5

ANGRY ORCHARD
BLUE MOON
CORONA
CORONA LIGHT
DOS EQUIS LAGER
HEINEKEN NA
TRULY SELTZER
WHITE CLAW

LOCAL CRAFT // \$6

COAST HOP ART
COAST 32/50 KÖLSCH
WESTBROOK ONE CLAW
PALMETTO LOWCOUNTRY LAGER
HOLY CITY PLUFF MUD PORTER

SALTY DOG CUSTOM DRAUGHTS

SIGNATURE CUSTOM SALTY DOG DRAUGHTS // \$7

SALTY DOG PALE ALE
SALTY DOG AMBER
SALTY DOG WHEAT

PLEASE ASK YOUR SERVER
FOR OUR FULL DRAFT SELECTION

WINES

HOUSE

California Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet // \$7

SPARKLING Segura Viudas Cava Brut Reserva, Spain // \$9 split

SPARKLING ROSÉ Segura Viudas Cava Brut Reserva, Spain \$7 // \$26

ROSÉ Dark Horse, California \$8 // \$30

 **PINOT GRIGIO** Salty Dog, St. Helena, Napa Valley, California \$9 // \$34

SAUVIGNON BLANC Dark Horse, California \$8 // \$30


SAUVIGNON BLANC Starborough, Marlborough, New Zealand \$9 // \$34

RIESLING Chateau Ste. Michelle, Columbia Valley, Washington \$8 // \$30

 **CHARDONNAY** Salty Dog, St. Helena, Napa Valley, California \$9 // \$34

CHARDONNAY Robert Mondavi - Private Selection, California \$8 // \$30

PINOT NOIR Robert Mondavi - Private Selection, California \$8 // \$30

 **CABERNET SAUVIGNON** Salty Dog, St. Helena, Napa Valley, California \$9 // \$34

CABERNET SAUVIGNON Robert Mondavi - Private Selection, California \$8 // \$30

RESERVE CELLAR

CHARDONNAY Rodney Strong Chalk Hill, Sonoma, California // \$42

SAUVIGNON BLANC Kim Crawford, Marlborough, New Zealand // \$46

PINOT NOIR Benton Lane, Willamette Valley, Oregon // \$58

CABERNET SAUVIGNON Rutherford Ranch, Napa Valley, California // \$60



THE BLENDER BAR

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

- PIÑA COLADA** Served like it should be! Bacardi, Coco Lopez Cream of Coconut and pineapple juice // \$9
 - KIWI COLADA** Bacardi Rum, melon liqueur, fresh kiwi, Coco Lopez Cream of Coconut and pineapple juice // \$9
 - TROPICAL FREEZE** Bacardi Rum, orange juice, strawberries and Coco Lopez Cream of Coconut make this an island treat! // \$9
 - COCOBANA** Kahlua, fresh banana and Coco Lopez Cream of Coconut // \$10
 - KAHLUA COLADA** Kahlua, Coco Lopez Cream of Coconut and pineapple juice // \$10
 - COCONUT FREEZE** An icy blend of local toasted Coconut Rum & Coco Lopez Cream of Coconut // \$10
 - BANANA BREEZE** Bacardi Rum, banana purée, lime juice and fresh banana // \$10
 - CLASSIC DAIQUIRIS** Blended with ice and Bacardi Rum. Pick your flavor // \$9
- STRAWBERRY • PEACH • WATERMELON • BANANA • MANGO • RASPBERRY



CLASSIC COCKTAILS

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. Choice of White (Pinot Grigio) or Red (Cabernet Sauvignon) // \$10

PAIN KILLER

Pusser's Rum, Coco Lopez Cream of Coconut, orange and pineapple juices and nutmeg // \$10

RUM RUNNER

Myers's and Bacardi Rums, pineapple and orange juices with a splash of raspberry and banana // \$9

BAHAMA MAMA

Bacardi Rum, pineapple and orange juices, Coco Lopez Cream of Coconut and strawberry purée // \$9

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)
// \$9

MOJITO

Classically prepared with Bacardi Rum, simple syrup, muddled fresh mint, fresh lime juice and club soda // \$10

add: mango, strawberry, peach, watermelon or raspberry purée

MAI TAI

Tiki classic plain and simple. Layered with Myers's and Bacardi Rums, grenadine and pineapple & orange juices // \$9

HURRICANE

Not from the Island, but a classic nonetheless. Bacardi Rum, pineapple and orange juices, sour mix and sloe gin. // \$9

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 // \$14

SKINNY DOG MARGARITA

Patron, fresh lime juice, orange juice and agave nectar. Served on the rocks or frozen with a salted rim. All the good stuff, less sugar. // \$14

DRINK LOCAL

hand-crafted island spirits from Hilton Head Distillery

LOCALLY CLOUD SOURCED HILTON HEAD ISLAND VODKA

choose your recipe // \$10

SOUTH BEACH BREEZE

pineapple | OJ | splash of citrus soda

LOWCOUNTRY COOLER

watermelon purée | citrus soda

BLOODY

local hand-crafted 'Bloody Point' Mary mix

LOCAL TOASTED COCONUT RUM

choose your recipe // \$10

TOASTED COCO-JITO

simple syrup | fresh muddled mint | lime | soda

SKINNY COLADA

pineapple juice | soda water

CALIBOGUE SUNSET

pineapple juice | OJ | grenadine splash

CAPTAIN JOHN'S

RAW BAR

OYSTERS ON THE HALF SHELL*

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

PEEL & EAT SHRIMP

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

¼ LB \$8.50 • ½ LB \$16.50 • 1 LB \$29.00

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.

\$6 cup • \$8 bowl

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! // \$7

GATOR BITES

When in gator country...we fry up hearty chunks of gator tail and serve it with a sweet chili dipping sauce // \$15

MAHI BITES

A generous portion of our bite-sized mahi mahi, fried and served with our homemade remoulade sauce. These bites are off the hook! // \$12

CHADWICK'S AHI*

Ahi tuna seared rare and served on Wakame seaweed salad, drizzled with a sweet chili soy sauce and topped with crispy wontons // \$13

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. // \$12

PIMENTO CHEESE DIP

A southern treat! Blended cheeses folded with chopped pimento and robust spices. Served with our homemade pita chips, homemade chips and carrots. It's OK to cheese if you please. // \$11

BUFFALO SHRIMP

Wild caught American shrimp fried golden brown and tossed in Jake's homegrown Salty Dog buffalo sauce. Served with celery and blue cheese dressing. // \$12

LOWCOUNTRY CRAB DIP

A creamy blend of blue crab, herbs and spices. Served chilled with our homemade pita chips, homemade chips and carrots. Don't be shellfish, this dip is meant to be shared. // \$11

SIGNATURE HOUSE WINGS

We promise you won't run afoul with whatever sauce you choose. Ten fried crispy & delicious wings - we are not just winging it. Served with ranch and celery. **Buffalo | Spicy Island Style | Even Spicier Calypso | Muddy Creek | Jake Shake Dry Rubbed | Carolina Mustard** // \$12



OVER 30 YEARS OF HISTORY IN THE LOWCOUNTRY

THE SALTY DOG CAFE
Small outside bar opens

1987

THE SALTY DOG T-SHIRT FACTORY

T-shirt production needs outgrew printing shirts out of a Bluff Villa kitchen

1990

THE SALTY DOG BRANCHES OUT FROM SEA PINES

The Salty Dog T-Shirt Factory opens at Arrow Road

1994

THE SALTY DOG CAFE

The Salty Dog Cafe grows into a year-round, all-weather restaurant

1995



JAKE'S CARGO
The famous Jake's Cargo opens carrying a full assortment of Salty Dog gear and apparel

2001

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

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 •

THE CAFE GARDEN SALAD

Fresh mixed greens and romaine lettuce topped with cucumbers, carrots, tomatoes, onions, peppers and croutons. // \$9

THE CLASSIC CAESAR SALAD

Crisp romaine lettuce tossed with croutons and our Caesar dressing, topped with parmesan cheese. // \$9

THE JAKE SHAKE SALAD

Wild caught American shrimp with our very own Jake Shake seasoning over mixed greens, sweet cranberries, candied pecans, feta cheese and heirloom tomatoes served with balsamic vinaigrette. // \$17.50

SEARED AHI TUNA SALAD*

Fresh ahi tuna, seared rare and chilled, served over a crisp bed of romaine, wakame seaweed salad, cucumbers and tomatoes topped with teriyaki glaze and wasabi cucumber dressing on the side. // \$17.50

GRILLED SHRIMP CAPRESE

Juicy, wild caught American shrimp seasoned with our Jake Shake seasoning and served over grilled baby romaine and topped with fresh mozzarella, heirloom tomatoes and a balsamic-basil reduction. // \$17.50

add chicken **\$6** // shrimp **\$9** // fresh catch* grilled, blackened or fried **market price** // salmon grilled or blackened **\$7**



**WORLD CLASS
SUNSET VIEWS**

THE WRECK OF THE SALTY DOG

The Salty Dog expands it's South Beach dining options

2004

LAND'S END TAVERN

One of the oldest restaurants on Hilton Head Island becomes part of the Salty Dog South Beach family.

2006

BLUE WATER BAIT & TACKLE

Blue Water Bait & Tackle joins the Salty Dog South Beach family

2007



SALTY DOG HAPPY HOUR CRUISE

The 63-foot catamaran with upper and lower decks joins the Salty Dog South Beach family

2015

SALTY DOG BLUFFTON

The Salty Dog Cafe opens a location at the Tanger Outlets in Bluffton along with a retail shop

2016

SALTY DOG BOHICKET

The Salty Dog Cafe opens a location at Bohicket Marina, along with a retail store and Blue Water Tackle Shop

2019

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BOHICKET'S BOUNTY

WHATEVER WAY YOU CHOOSE - WE SERVE IT UP WITH ISLAND RICE AND OUR FRESH VEGETABLE SELECTION

STEP ONE // CHOOSE YOUR FISH

FRESH CATCH*

We went out and found the freshest fish possible. Now tell us how you'd like it prepared. // market price

FLOUNDER

White, lean, boneless and flaky. This fish is great any way you choose. Grilled, fried or blackened - then choose your style. // \$24

SALMON

Mild, subtle and refreshing, salmon delights however you choose. Served grilled, fried or blackened. // \$24

SHRIMP

Wild caught American shrimp grilled or blackened. We love island-style, but respect your decision. // \$24

STEP TWO // CHOOSE YOUR STYLE

ISLAND STYLE Myers's Rum Butter and fresh pineapple salsa. You'll feel like you're on an island...oh, wait - you are!

CALYPSO STYLE House made Calypso Sauce featuring our favorite Matouk's Sauce straight from the islands. Hot like fire, cooled with fresh pineapple salsa.

MARGARITA STYLE House made tequila lime butter with a sprinkle of sea salt for good measure. It's 5-o'clock...now!

MUDDY CREEK The east meets the south with this sweet and spicy take on teriyaki. Wishbone makes a ton of our sauces and he doesn't disappoint with this one.

STYLE OF THE DAY Ask your server for the details.

**All Bohicket's Bounty selections available nekkid.*

SEAFOOD STANDARDS

Add a side house salad or Caesar salad for \$5



CRAB CAKE DINNER

Lump is the word. Two of our chef's freshly prepared Maryland-style crab cakes with signature remoulade sauce. Served with island rice & fresh vegetables // \$28

FISH N CHIPS or SHRIMP N CHIPS

Southern style fried flounder or hand-battered wild caught American shrimp, served traditionally with fries, malt vinegar, lemon wedge and a side of Captain John's tartar sauce with a side of slaw // \$22

Want some fish AND shrimp? \$24

SNOW CRAB LEG DINNER

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

JAKE'S LOWCOUNTRY BOIL

Peel and eat wild caught American shrimp, Andouille sausage, fingerling potatoes and corn on the cob steamed up with Old Bay butter // \$29
Add snow crab cluster // mkt

JOHN'S ISLAND GRILLED SHRIMP

Two skewers of wild caught American shrimp grilled to perfection and brushed with Old Bay butter. Served with island rice and fresh vegetables // \$24

THE CAST NET

Fried wild caught American shrimp, scallops and flounder served with fries and coleslaw. // \$29
Add fried oysters // \$33

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LAND & SEA

Add a side house salad or Caesar salad for \$5

NEW YORK STRIP STEAK*

A 12 oz Black Angus strip steak seasoned and grilled to your liking. Served with mashed potatoes and fresh vegetables. "Sea" below and add some surf. // \$35

ADD SOME SURF

LUMP CRAB CAKE // \$13
GRILLED OR FRIED SHRIMP // \$9
SNOW CRAB // \$17

SURF & TURF COMBO

Chimichurri rubbed pieces of filet mignon, skewered and fire-grilled. Served with a snow crab leg cluster, drawn butter, mashed potatoes and seasonal vegetables // \$29

SOUTHERN FRIED CHICKEN

Hand-battered boneless chicken breast fried to a crispy golden brown, smothered in bacon and Andouille sausage gravy. Served with mashed potatoes and corn on the cob. // \$21

PESTO GRILLED CHICKEN & SHRIMP

Grilled chicken and shrimp brushed with housemade basil pesto and topped with sliced fresh mozzarella. Served with island rice and fresh vegetables. // \$25

BOHICKET'S BIG BOSS PLATTER

Pulled pork with our signature sauce, piled high with thick cut fries, creamy coleslaw and a couple puppies! // \$20

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SALTY DOG ORIGINALS

Add a side house salad or Caesar salad for \$5

CAROLINA COUNTRY SALMON

Atlantic salmon brushed with South Carolina mustard barbecue glaze, then fire-grilled and served with John's Island rice and seasonal vegetables // \$24

SHRIMP N 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. // \$24

SEAFOOD POT PIE

Wild caught American shrimp, scallops, fresh fish and vegetables smothered in our delicious cream sauce topped with a fluffy puff pastry and baked golden brown. You can have pie for dinner. // \$25

FISHERMAN'S PASTA

Wild caught American shrimp, lobster and lump crabmeat sautéed in a lobster cream sauce over penne pasta. Finished with shredded parmesan cheese. This dish gets you ready for a long night at sea. // \$29

JAMBALAYA PASTA

Chicken, wild caught American shrimp and Andouille sausage tossed in a cajun cream sauce with penne pasta, parmesan cheese and green onions. // \$26

LOWCOUNTRY MAC N CHEESE

Wild caught American shrimp, lobster and lump crabmeat blended with jack, cheddar and parmesan cheeses, signature spices and tossed with penne pasta. // \$29

LET'S TACO BOUT IT!

JAKE'S FISH TACOS

Two lightly fried, hand-battered mahi mahi tacos served in flour tortillas with shredded lettuce, pico de gallo and chipotle aioli drizzle. Served with thick cut fries and slaw. // \$20

MUDDY CREEK CHICKEN TACOS

The East meets the South with our take on teriyaki. Two hand-battered chicken tacos tossed in our Carolina Muddy Creek sauce, served in flour tortillas, topped with blue cheese crumbles and slaw. Served with thick cut fries and coleslaw. // \$18

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* // \$15
Maryland-Style Lump Crab Cake // \$17
Fried Flounder // \$16
Grilled Chicken Breast // \$14
Black Bean Burger // \$13
Turkey Burger // \$15
Fresh Catch* // \$ market price

LOAD IT UP!

American, Cheddar, Provolone or Swiss are on us!
Pimento Cheese or Blue Cheese Crumbles // \$1
Hickory Smoked Bacon // \$1.50
Substitute a Pretzel Roll // \$1
Crispy Fried Onions // \$1

STEP 2

ENJOY YOUR PERFECTLY CRAFTED MASTERPIECE!

and maybe snap a quick photo for the 'gram >> [@saltydogbohicket](#)

STEP 3

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 hushpuppie.

Don't forget the pickle! WARNING - if you eat the whole thing you might not have room for dessert. // \$17

PORT & STARBOARD SIDES // \$4

SEASONAL VEGETABLES | HOUSE MADE POTATO CHIPS | FRESH CUT FRUIT | POTATO SALAD
THICK CUT FRIES | HUSHPUPIES | COLESLAW | GRITS | MASHED POTATOES | JOHN'S ISLAND RICE

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THERE'S ALWAYS ROOM FOR DESSERT!

HOUSEMADE DESSERTS

KEY LIME PIE // \$7

SCOOP OF HOUSE MADE ICE CREAM // \$4



LET'S KICK IT IN BOHICKET!

FROM FIRE PIT FRIDAYS AND LOWCOUNTRY BOILS TO OUR WORLD FAMOUS HUSHPUFFYFEST - WE ALWAYS HAVE SOMETHING FUN ON THE SCHEDULE IN BOHICKET.

BOHICKET.SALTYDOG.COM/EVENTS

FOR THE FULL SCHEDULE



- LIVE MUSIC
- WORLD CLASS SUNSET VIEWS
- WATERFRONT FIRE PIT
- WEEKLY FUN FOR THE WHOLE FAMILY



LET'S PLAN YOUR NEXT SPECIAL EVENT

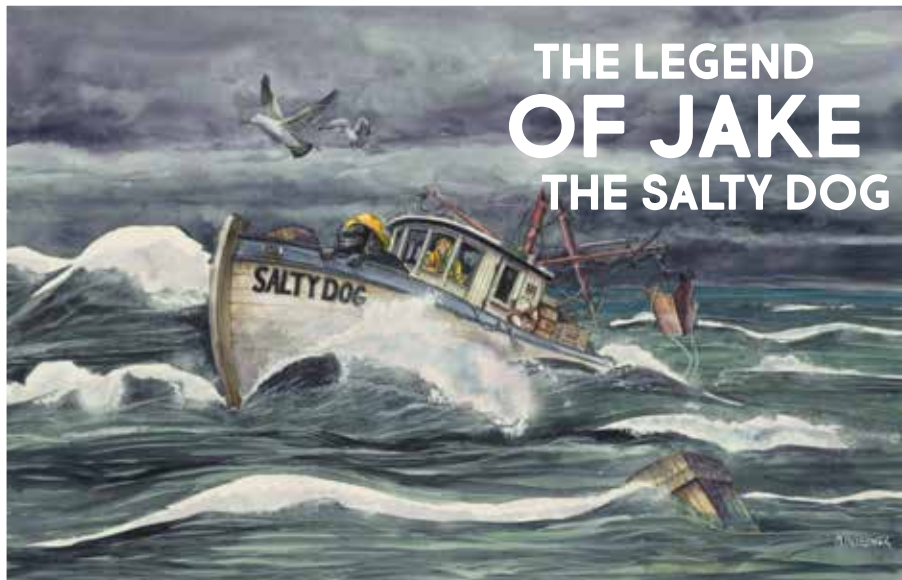
THE PERFECT PICTURESQUE WATERFRONT VENUE

With breathtaking natural views, the Salty Dog at Bohicket Marina sets the perfect backdrop for an event to remember.

- WEDDING RECEPTIONS
- REHEARSAL DINNERS
- FAMILY REUNIONS
- ANNIVERSARY & BIRTHDAY CELEBRATIONS
- BUSINESS RETREATS

EVENTS COORDINATOR // **HOLLY BINGHAM**
holly@saltydog.com • 843.540.8040





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! SALTYDOG.COM/SURVEY
FILL OUT OUR ONLINE SURVEY & WE'LL USE IT AS FOOD FOR THOUGHT.

BOHICKET.SALTYDOG.COM

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