



SALTY DOG
BOHICKET MARINA SEABROOK ISLAND



LUNCH

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



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



HANDHELD KEGS

some folks call 'em cans

DOMESTIC

BUDWEISER | COORS LIGHT
MICHELOB ULTRA

PREMIUM

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

LOCAL CRAFT

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

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

SPARKLING Segura Viudas Cava Brut Reserva, Spain

SPARKLING ROSÉ Segura Viudas Cava Brut Reserva, Spain

ROSÉ 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



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

CABERNET SAUVIGNON Robert Mondavi - Private Selection, California

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 Rutherford Ranch, Napa Valley, California



THE BLENDER BAR

Add a floater of Myers's Rum or Bacardi Rum

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

COCONUT FREEZE An icy blend of local toasted Coconut Rum & Coco Lopez Cream of Coconut

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



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)

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, 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

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

LOCAL TOASTED COCONUT RUM

choose your recipe

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 • ½ LB • 1 LB

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

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 tail and serve it with a sweet chili dipping sauce

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!

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

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, homemade chips and carrots. It's OK to cheese if you please.

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.

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.

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**


OVER 30 YEARS OF HISTORY IN THE LOWCOUNTRY

1987
THE SALTY DOG CAFE
Small outside bar opens

1990
THE SALTY DOG T-SHIRT FACTORY
T-shirt production needs outgrew printing shirts out of a Bluff Villa kitchen

1994
THE SALTY DOG BRANCHES OUT FROM SEA PINES
The Salty Dog T-Shirt Factory opens at Arrow Road

1995
THE SALTY DOG CAFE
The Salty Dog Cafe grows into a year-round, all-weather restaurant



2001
JAKE'S CARGO
The famous Jake's Cargo opens carrying a full assortment of Salty Dog gear and apparel

*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 •

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 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.

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.

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.

add chicken // shrimp // fresh catch* grilled, blackened or fried **market price** // salmon grilled or blackened



**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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SALAD OR SAMMICH?

*Sandwiches include a choice of:
kettle chips, potato salad,
coleslaw or seasonal 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 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 cucumber, 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 Buffalo Chicken Chili. Served with your choice of chips, coleslaw, potato salad or fruit. Delicious, nutritious and judicious!

WE'VE GOT WILDLIFE

Bohicket Marina is home to an assortment of unique wildlife. One fan-favorite in particular is the bottlenose dolphin. It is not out-of-the-ordinary to spot a dolphin or even a whole pod in the area! Be sure to keep your eyes peeled!



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SALTY DOG FAVORITES

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

JAKE'S FISH TACOS

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

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

CHICKEN STRIPS

Fresh, hand-breaded chicken tenders served with choice of honey mustard or Herbie's BBQ sauce

FISH N CHIPS

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

GO WITH THE FLOW

HOW DO THE TIDES WORK?

The tides are fascinating to study and observe. Depending on where you are in the Lowcountry they can rise and fall on a given day by 8 vertical feet.

The tides are controlled by our moon and they go through a full cycle approximately every 28 days, just like the moon.

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SC GOVERNOR'S CUP

ANNUAL BILLFISH TOURNAMENT

Bohicket Marina hosts the SC Governor's Cup Billfish Tournament each May. The tournament is a catch and release competition centered around blue marlin, white marlin and sailfish. The purpose of the tournament is the preservation of billfish in the area.

FRIED SHRIMP PLATE

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

MUDDY CREEK CHICKEN TACOS

Hand-breaded chicken tossed in Muddy Creek sauce served in two flour tortillas and topped with blue cheese and slaw

THE BODOG

¼ pound Hebrew National hot dog grilled to perfection and topped with pimento cheese and barbecue pulled pork



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*

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 hushpuppie. Don't forget the pickle! **WARNING** - if you eat the whole thing you might not have room for dessert.

BOHICKET 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 kosher dill pickle on the side!

FRIED FLOUNDER SANDWICH

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

PESTO TURKEY BURGER

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

FRESH CATCH SANDWICH*

We find the freshest fish available for this sandwich. 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! // **market price**

CHICKEN SANDWICH

Seasoned chicken breast, select from: grilled, blackened or fried. Served on a toasted brioche roll.

CRAB CAKE SANDWICH

Our freshly prepared Maryland-style crab cakes are 100% premium lump crabmeat - the best you can get! It is served on a toasted brioche roll with our homemade remoulade and lettuce, onion and tomato.

SOUTHWEST BLACK BEAN BURGER

Black bean patty grilled to perfection and served on a toast-ed brioche roll topped with pico de gallo, lettuce, onion and tomato. Served with your choice of side.

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SALTY DOG

SAMMICHES

SALTY DOG PO' BOY

Our take on the Louisiana classic. Choice of flounder or wild caught American shrimp, fried golden brown and served with lettuce and tomato on a toasted hoagie roll with signature remoulade sauce.

sub mahi mahi / sub oysters

BODOG'S BIG BOSS SANDWICH

Low and slow pulled pork tossed in Chef Herb's BBQ sauce and topped with slaw & crispy fried onions on a toasted pretzel roll. Finished with a hushpuppy & pickle skewer

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 or Shrimp

GROUPER DOG

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

SALMON BLT

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

HEARTY LUNCH PLATES

SOUTHERN FRIED CHICKEN

Hand-battered, boneless chicken breast fried to a crispy golden brown, smothered in bacon and Andouille sausage gravy. Served with thick cut fries and corn on the cob.

NEW YORK STRIP STEAK*

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

lump crab cake | grilled or fried shrimp | snow crab

THE CAST NET

Fried wild caught American shrimp, scallops and flounder served with fries and coleslaw

Add fried oysters

JAKE'S LOWCOUNTRY BOIL

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

Add a snow crab cluster // mkt

CRAB CAKE PLATTER

Lump is the word. Two of our chef's freshly prepared Maryland-style crab cakes with homemade remoulade sauce. Served with island rice and fresh vegetables.

PORT & STARBOARD SIDES

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

THERE'S ALWAYS ROOM FOR DESSERT!

HOUSEMADE DESSERTS

KEY LIME PIE

SCOOP OF HOUSE MADE ICE CREAM



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.



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

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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