JAKE’S HUSH PUPPIES
Fresh made sweet cornbread bites fried to a golden brown & served with our home-made honey butter. We cooked up over a zillion of these pups 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

FISH BITES
A generous portion of our bite-sized fish, 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 drizzled with 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.

BOW WOW SHRIMP
Wild caught East Coast shrimp fried golden brown and tossed in a creamy blend of our Buffalo sauce. Served with bleu cheese dressing and celery sticks

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.

SHRIMP TOAST
A modern version of our shrimp toast with chopped shrimp and blended cheese on crispy flatbread.

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

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
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.

GRILLED SHRIMP CAPRESE
Juicy wild caught shrimp seasoned with our Jake Shake over fresh mixed greens and crispy romaine. Topped with a bruschetta mix of heirloom tomatoes, mozzarella and basil balsamic dressing.

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.

THE JAKE SHAKE SALAD
Wild caught East Coast shrimp with our very own Jake Shake seasoning over mixed greens, sweet cranberries, candied pecans, feta cheese and heirloom tomatoes served with balsamic vinaigrette.

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 •

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

*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.

BUFFALO CHICKEN CHILI // cup • bowl
Pulled chicken with fire roasted tomatoes, yellow corn, navy beans and a bunch of other stuff that is a secret.

*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 Originals**

**SHRIMP AND GRITS**
A lowcountry staple. Stone ground grits topped with tender sautéed wild caught East Coast shrimp and finished with creamy Andouille sausage and bacon gravy. Chadwick’s favorite.

**JAMALAYA PASTA**
Chicken, wild caught East Coast shrimp and Andouille sausage tossed in a cajun cream sauce with cavatappi pasta, parmesan cheese and green onions.

**FISHERMAN’S PASTA**
Wild caught East Coast 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.

**SEAFOOD POT PIE**
Wild caught East Coast 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.

**CAROLINA COUNTRY SALMON**
Atlantic salmon brushed with South Carolina mustard barbecue glaze, then fire-grilled and served with mashed potatoes and seasonal vegetables.

**CRAB CAKE DINNER**
Lump is the word. Two of our chef’s freshly prepared Maryland-style lump crab cakes with signature remoulade sauce. Served with mashed potatoes & fresh vegetables.

**LOWCOUNTRY MAC & CHEESE**
Shrimp and lump crab tossed in cavatappi pasta, lobster cream sauce and cheddar jack blend. Finished with Old Bay bread crumbs.

**Seared Standards**

**JOHN’S ISLAND GRILLED SHRIMP**
Two skewers of wild caught East Coast shrimp grilled to perfection and brushed with Old Bay butter. Served with mashed potatoes and fresh vegetables.

**THE CAST NET**
Fried wild caught East Coast shrimp, scallops and flounder served with fries and coleslaw.
Add fried oysters

**FISH N CHIPS or SHRIMP N CHIPS**
Southern style fried flounder or hand-battered wild caught East Coast shrimp, served traditionally with fries, malt vinegar, lemon wedge and a side of Captain John's tartar sauce with a side of slaw. // shrimp · flounder
Want some fish AND shrimp?

**FRESH CATCH* // market price**

First >>
Select grilled or blackened.

Next >> let's top it:
• Chimichurri
• Crab & Hollandaise
• Island Style - brushed with local rum butter & pineapple salsa

Served with >>
yukon Gold mashed potatoes & fresh vegetables

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NEW YORK STRIP STEAK*
A twelve ounce cut of New York strip steak seasoned and fire grilled to your liking. Served with Captain’s mashed potatoes and fresh vegetables. “Sea” below and add some surf.

JAKE’S STEAK & FRITES
Six ounce filet mignon wrapped in applewood smoked bacon and grilled to your liking. Served with thick cut fries.

Choose Your Own Adventure
CHIMICHURRI
CRAB & HOLLANDAISE ISLAND STYLE
Brushed with local rum butter and pineapple salsa

BEEF SHORT RIBS*
Tender slow cooked boneless short ribs finished with a rich demi glace served with Yukon Gold mashed potatoes and fresh vegetables

PESTO GRILLED CHICKEN & SHRIMP
Chicken breast and a grilled shrimp skewer topped with our mozzarella, heirloom tomatoe basil pesto mix and served with Yukon Gold mashed potatoes and fresh vegetables

Add Some Surf
LUMP CRAB CAKE SHRIMP
[ select grilled or fried ]

WE’VE GOT WILDLIFE!
Bohicket Marina is home to an array 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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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
- Fresh Catch*
- Shrimp Burger

**STEP 2**

**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 3**

**ENJOY YOUR PERFECTLY CRAFTED MASTERPIECE!**
and maybe snap a quick photo for the ‘gram >> @saltydogcharleston

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**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.

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**Port & Starboard Sides**

SEASONAL VEGETABLES · HOUSE MADE POTATO CHIPS · FRESH CUT FRUIT · POTATO SALAD
THICK CUT FRIES · HUSHPUPPIES · COLESLAW · GRITS · MASHED POTATOES · BROWN RICE

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**THERE’S ALWAYS ROOM FOR DESSERT!**

**Housemade Desserts**

Key Lime Pie
Scoop of House Made Ice Cream

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**Salty Dog Ice Cream**
HEAD NEXT DOOR FOR AN ARRAY OF SWEET TREATS!

From shakes and sundaes to more topping choices than we can count, the Salty Dog Ice Cream shop is now open and serving up waterfront treats.

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Let's Kick It In Bohicket
FROM FIRE PIT FRIDAYS AND LOWCOUNTRY BOILS TO OUR WORLD FAMOUS HUSHPUPPYFEST - WE ALWAYS HAVE SOMETHING FUN ON THE SCHEDULE IN BOHICKET.

charleston.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

LET'S GET PLANNING!
events@saltydog.com
**Handheld Kegs**

**DOMESTIC**
- Budweiser
- Coors Light
- Michelob Ultra

**PREMIUM**
- Bold Rock Apple Cider
- Blue Moon
- Dos Equis Lager
- Corona
- Corona Light
- Heineken NA
- White Claw

**CAROLINA CRAFTS**
- Coast Hop Art
- Palmetto Salted Lime Lager
- Steel Hands Pecan Brown Ale
- Coast 32/50 Kölsch
- Westbrook One Claw
- Holy City Pluff Mud Porter
- Commonhouse Wise One
- Highland Gaelic Ale

**Beverages**

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

*please ask your server for our full draft selection*

**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

**Som Drinks & Juices**

- Coke, Diet Coke, Sprite, Ginger Ale, Mr. Pibb, Coke Zero, Cherry Coke, 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
**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

**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 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

**BODOG MARGARITA**
Milagro Silver, fresh lime juice, watermelon purée and fresh jalapeño. served on the rocks with a salted rim

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**FLORADORA**
Jasper’s Gin | raspberry purée | fresh lime juice
Gosling’s Ginger Beer

**BOHICKET COOLER**
Jasper’s Gin | muddled cucumber | fresh lime juice | Gosling’s Ginger Beer

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**PIÑA COLADA MULE**
Coconut Rum | fresh lime juice | piña colada mix | ginger beer

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**COCONUT PALOMA**
Coconut Rum | Milagro Silver | simple syrup grapefruit juice | club soda | salted rim

**COCONUT LIME SPRITZ**
Coconut Rum | fresh lime juice | club soda

**PIÑA COLADA MULE**
Coconut Rum | fresh lime juice | piña colada mix | ginger beer

**COCONUT MOJITO**
Coconut Rum | simple syrup | fresh mint | fresh lime juice | Coco Lopez Cream of Coconut | club soda

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**RAPID FIRE**
Bacardi Rum, melon liqueur, fresh kiwi, Coco Lopez Cream of Coconut and pineapple juice

**CLUB HAWAIIAN**
Bacardi, melon liqueur, fresh pineapple and Coco Lopez Cream of Coconut

**CABRERA**
Bacardi, pineapple juice, Melonade and Coco Lopez Cream of Coconut

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**RIO RUSH**
Bacardi Rum, melon liqueur, fresh melon, Coco Lopez Cream of Coconut and pineapple juice

**PIÑA COLADA SANGRIA**
Tiki classic plain and simple. Layered with Meyers’s and Bacardi Rums, grenadine and pineapple & orange juices

**BLOODY REAPER**
Reaper Vodka | local handcrafted Bloody Point Bloody Mary mix

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**CAROLINA REAPER PEPPER VODKA**
Reaper Vodka | fresh lemon juice | Angostura Bitters

**PINEAPPLE EXPRESS**
Reaper Vodka | pineapple juice | hibiscus syrup

**WATERMELON CRAWL**
Reaper Vodka | watermelon purée simple syrup | fresh lemon juice | muddled mint

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**JASPER’S GIN**
Jasper’s Gin | raspberry purée | fresh lime juice

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**TOLERANCE LIQUEUR**
Tolerance | Angostura Bitters | fresh lime juice
Gosling’s Ginger Beer

**TOLERANCE MULE**
Tolerance | Angostura Bitters | fresh lime juice
Gosling’s Ginger Beer

**ESCAPE-COLLINS**
Tolerance | pineapple juice | Coco Lopez | simple syrup
Gosling’s Ginger Beer

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**TENTATIVE**
Reaper Vodka | fresh lemon juice | Angostura Bitters

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**BLOODY REAPER**
Reaper Vodka | local handcrafted Bloody Point Bloody Mary mix

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**COCONUT PALOMA**
Coconut Rum | Milagro Silver | simple syrup grapefruit juice | club soda | salted rim

**COCONUT LIME SPRITZ**
Coconut Rum | fresh lime juice | club soda

**PIÑA COLADA MULE**
Coconut Rum | fresh lime juice | piña colada mix | ginger beer

**COCONUT MOJITO**
Coconut Rum | simple syrup | fresh mint | fresh lime juice | Coco Lopez Cream of Coconut | club soda

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**THE BLENDER BAR**
handcrafted cocktails from local distilleries

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**Drink Local**
handcrafted cocktails from local distilleries

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**JASPER’S GIN**
Jasper’s Gin | raspberry purée | fresh lime juice
Gosling’s Ginger Beer

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**TENTATIVE**
Reaper Vodka | fresh lemon juice | Angostura Bitters

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**COCONUT PALOMA**
Coconut Rum | Milagro Silver | simple syrup grapefruit juice | club soda | salted rim

**COCONUT LIME SPRITZ**
Coconut Rum | fresh lime juice | club soda

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**COCONUT MOJITO**
Coconut Rum | simple syrup | fresh mint | fresh lime juice | Coco Lopez Cream of Coconut | club soda
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.