

CAPTAIN JOHN'S RAW BAR

OYSTERS ON THE HALF SHELL*

Served by the ½ dozen
or full dozen
ask your server about daily selections

BAKED OYSTERS*

BOHICKET BUTTER
garlic, shallot, herbs & parmesan
LOWCOUNTRY ROCK
*our take on Rockefeller with
collards & smoky bacon*

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

*all stacks begin with a layer of creamy avocado
and sweet mango. served with crispy tortillas.*

CEVICHE STACK*

Wild caught American shrimp
marinated in fresh lime juice, pico
de gallo and spices. Finished with
a drizzle of chipotle aioli

TUNA POKE STACK*

Diced ahi tuna in a sweet chili
soy with seaweed salad, sesame
seasoning and sriracha

CRAB STACK*

Lump crab folded with
sliced green onions and
an Old Bay remoulade

SETTING SAIL

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 American 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**


**OVER 35
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.

HOMEMADE SOUP

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.

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.

GRILLED SHRIMP CAPRESE

Juicy wild caught American 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 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.

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

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 SEABROOK

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

2019

SALTY DOG ICE CREAM

The Salty Dog opens Salty Dog Ice Cream and Marina Eats featuring sweet treats and breakfast all day.

2020

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SALTY DOG ORIGINALS

add a side house or caesar salad

SHRIMP AND 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.

JAMBALAYA PASTA

Chicken, wild caught American shrimp and Andouille sausage tossed in a cajun cream sauce with cavatappi pasta, parmesan cheese and green onions.

FISHERMAN'S PASTA

Wild caught American 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 American 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.

SEAFOOD STANDARDS

add a side house or caesar salad

JOHN'S ISLAND GRILLED SHRIMP

Two skewers of wild caught American shrimp grilled to perfection and brushed with Old Bay butter. Served with mashed potatoes and fresh vegetables.

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, potatoes and corn on the cob steamed up with Old Bay butter.

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. // 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

BACON WRAPPED BBQ SCALLOPS

Twin skewers of plump sea scallops wrapped in applewood smoked bacon, basted in BBQ sauce and served with a side of mashed potatoes and steamed Jake Shake vegetables.

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atlantic salmon - always available

LAND & SEA

add a side house or caesar salad

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

BBQ BRISKET PLATE

Hickory smoked beef brisket basted in Chef Herb's famous BBQ sauce. Served with thick cut fries, a side of coleslaw and hushpuppies.

12 OZ PORK CHOP

Dry aged ribeye-cut pork chop grilled to perfection then topped with flame roasted Fuji apples sautéed in honey and brown sugar. Served with a side of mashed potatoes and steamed Jake Shake 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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GRAB A SWEET SCOOP!

all flavors made right here in Bohicket!



WILDLIFE FUN!

keep an eye out for dolphins, pelicans, manatees & more



BREAKFAST BY THE BOATS!

Salty Dog Ice Cream & Marina Eats serves breakfast starting at 8am daily.

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*

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 2

ENJOY YOUR PERFECTLY CRAFTED MASTERPIECE!

and maybe snap a quick photo for the 'gram >>  @saltydogcharleston

STEP 3



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.

Learn all about
this colossal
creation →



Port & Starboard Sides

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

THERE'S ALWAYS ROOM FOR DESSERT! HOUSEMADE DESSERTS

Key Lime Pie
Scoop of House Made Ice Cream



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 HUSHPUFFYFEST - 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



BEVERAGES

HANDHELD KEGS

some folks call 'em cans

DOMESTIC

Budweiser | Bud Light | 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

DRAUGHTS

ask server for our full draft selection

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

Salty Dog Lager a light, crispy & flavorful lager. malt presence is a touch of biscuit, toast & honey followed by a honeydew and citrus hop presence | 4.5% abv

Salty Dog IPA this bright, crisp IPA packs a flavorful punch with hints of pine and grapefruit rinds | 5.8% abv



Salty Dog
Draughts
Brewed
Locally

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

SOFT 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



Add a floater of Myers's Rum or Salty Dog Rum

PIÑA COLADA Served like it should be! Salty Dog Rum, Coco Lopez Cream of Coconut and pineapple juice

KIWI COLADA Salty Dog Rum, melon liqueur, fresh kiwi, Coco Lopez Cream of Coconut and pineapple juice

TROPICAL FREEZE Salty Dog 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 Salty Dog Coconut Rum & Coco Lopez Cream of Coconut

BANANA BREEZE Salty Dog Rum, banana purée, lime juice and fresh banana

CLASSIC DAIQUIRIS Blended with ice and Salty Dog 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 Salty Dog Rums, pineapple and orange juices with a splash of raspberry and banana

BAHAMA MAMA

Salty Dog 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 (Salty Dog Vodka)

Dark & Stormy (Gosling's Dark Rum)

Tennessee (Jack Daniel's)

Kentucky (Jim Beam)

MOJITO

Classically prepared with Salty Dog 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 Myers's and Salty Dog Rums, grenadine and pineapple & orange juices

HURRICANE

Not from the Island, but a classic nonetheless. Salty Dog 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.

THE CLASSICS

DRINK LOCAL

handcrafted cocktails from local distilleries

jasper's gin

charleston distillery

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

carolina reaper pepper vodka

charleston distillery

PINEAPPLE EXPRESS Reaper Vodka | pineapple juice | hibiscus syrup | fresh lemon juice | Angostura Bitters

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

salty dog grapefruit vodka

hilton head distillery

GENTLEMAN JAKE Grapefruit Vodka
St. Germain | aperol | grapefruit juice

SALTY DOG SPRITZ Grapefruit Vodka
lime juice | simple syrup | fresh mint | club soda

SEABROOK SUNSET Grapefruit Vodka
Grand Marnier | grapefruit juice | grenadine

tolerance liqueur

charleston distillery

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

ESCAPE-COLLINS Tolerance | pineapple juice | Coco Lopez | simple syrup | fresh lime juice

salty dog coconut rum

hilton head distillery

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

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