

## 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 // mkt  
*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**

THE SALTY  
DOG CAFE  
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*

### **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\*

**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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### Waterfront Fun!

Join us on the waterfront to create your very own one-of-a-kind Salty Dog tie dye shirt. Available April thru August on **Tuesdays from 5 to 8 PM**



### Lowcountry Wildlife

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



### Daily Happy Hour

Join us on the waterfront for Happy Hour each evening from 4 to 6 PM

# 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 • CAROLINA GOLD RICE • MASHED POTATOES

***There's always room for dessert!***

## Housemade Desserts

**Key Lime Pie**

**Scoop of Ice Cream**

single scoop | double scoop

[ flavors: vanilla, chocolate, strawberry, butter pecan, cookies and cream, mint chip, cookie dough and cotton candy ]



Check our Daily Specials Menu ➔  
for a homemade sweet treat!



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# Beverages

## Handheld Kegs

some folks call 'em cans

### DOMESTIC

Budweiser | Bud Light | Coors Light | Michelob Ultra  
Miller Lite | Yuengling

### PREMIUM

Bold Rock Apple Cider | Blue Moon  
Dos Equis Lager | Corona | Corona Light  
Heineken NA | White Claw

### CAROLINA CRAFTS

Trop Hop Peachy Wheat  
Westbrook Key Lime Gose  
Grand Strand Salty Golfer Pineapple Blonde  
Holy City Pluff Mud Porter  
Lincoln & South Hearts & Arrows IPA  
Southern Grawl Grawl Kolsch  
Steel Hands Pecan Brown Ale

## Draughts

ask server for our  
full draft selection

### SIGNATURE SALTY DOG DRAUGHTS

**Salty Dog Wheat** this beer captivates with aromas of banana and bubblegum, followed by hints of clove. orange notes add a refreshing citrus zest, balanced by the subtle sweetness of honey | 5.0% 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 Pilsner** saab hops and pilsner malt with floral notes and a crisp finish | 4.9% abv

**Salty Dog Lager** notes of tropical fruit and citrus with supporting malt flavors of toast, corn and a hint of Munich malt | 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 Red** pleasant caramel and honey sweetness balanced by an elegant roast character and a bit of herbal hops | 4.7% abv

Salty Dog  
Draughts  
Brewed Locally



**WESTBROOK**  
Brewing Company



## 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

### CABERNET SAUVIGNON

Meiomi, Sonoma, 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!  
Carreta De Oro Blanco, 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 | sim-  
ple 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