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 spic-
es. 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

OYSTERS ON THE
HALF SHELL*
Served by the ½ dozen
or full dozen
ask your server about daily selections

*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 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.

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

*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 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.

SEABREEZE STANDARDS

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

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?

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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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

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.

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.

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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.

**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*

**Step 1**

**Step 2**

**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 barbecue 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.

**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

**Enjoy Your Perfectly Crafted Masterpiece!**
and maybe snap a quick photo for the ‘gram >> @saltydogcharleston

**Port & Starboard Sides**
- Seasonal Vegetables
- House Made Potato Chips
- Fresh Cut Fruit
- Potato Salad
- Thick Cut Fries
- Hushpuppies
- 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 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
**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

**SIGNS FOR SIGNATURE SALTY DOG 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

**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

**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

**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

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.
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 Saty 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

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