

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 East Coast 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 East Coast 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 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**


**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 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.

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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On a Roll

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

Top any sandwich with American, cheddar, provolone or swiss cheese - on us!

Add hickory smoked bacon • Add pimento cheese or blue cheese crumbles

[Try it on a pretzel roll]

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!

CHICKEN SANDWICH

Seasoned chicken breast, select from: grilled, blackened or fried. Served with lettuce, onion & tomato on a toasted brioche roll.

PESTO TURKEY BURGER

Ground turkey grilled to perfection and topped with homemade basil pesto, sliced fresh mozzarella, lettuce, onion and tomato served on a brioche roll.

SOUTHWEST BLACK BEAN BURGER

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

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.

LOBSTER GRILLED CHEESE

Maine lobster, hickory smoked bacon, creamy brie and our signature remoulade sauce grilled on toasted sourdough

BOHICKET ROLL

A creamy blend of wild caught East Coast shrimp and Maine lobster served on a toasted brioche roll

FRESH CATCH SANDWICH*

We find the freshest fish 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!



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 →**



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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 fish bites 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.

Hickory smoked bacon

Chef's chili

Pimento cheese

Pulled pork

'Zilla it!

Pulled pork, pimento cheese, bacon, fried onions and a hushpuppy of course!

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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Breakfast is Served! SALTY DOG ICE CREAM & MARINA EATS

Open daily starting at 8am serving up quick and tasty waterfront breakfast and lunch options.

FRIED SHRIMP PLATE

A generous portion of big ol' wild caught East Coast 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





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.

THE CAST NET

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

Add fried oysters

JAKE'S LOWCOUNTRY BOIL

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

CRAB CAKE PLATTER

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

Port & Starboard Sides

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

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.



Seabrook Sandwiches

SALTY DOG PO' BOY

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

sub fish bites // 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 // Shrimp

SHRIMP BURGER

Wild caught East Coast shrimp, chopped with Old Bay seasoning, peppers and onions then rolled in panko bread crumbs. Fried to a crispy golden brown and served on a toasted brioche roll with lettuce, onion, tomato and our signature remoulade sauce.

SALMON BLT

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

Salad or S sammich?

*Sandwiches include a choice of:
kettle chips, potato salad,
fries, 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.



Beverages

Handheld Kegs

some folks call 'em cans

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

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

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 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

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.

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

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

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 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



Scan to read & watch the full Legend of Jake!



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.



Feed Us Back saltydog.com/survey

FILL OUT OUR ONLINE SURVEY & WE'LL USE IT AS FOOD FOR THOUGHT.

charleston.saltydog.com

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