

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**


**OVER 35
YEARS
OF HISTORY
IN THE
LOWCOUNTRY**
1987
THE SALTY DOG CAFE
Small outside bar opens

**THE SALTY DOG
T-SHIRT FACTORY**
T-shirt production needs outgrew
printing shirts out of a Bluff Villa
kitchen
1990

**THE SALTY DOG BRANCHES
OUT FROM SEA PINES**
The Salty Dog T-Shirt Factory opens
at Arrow Road
1994

THE SALTY DOG CAFE
The Salty Dog Cafe grows into a
year-round, all-weather restaurant
1995



JAKE'S CARGO
The famous Jake's Cargo opens
carrying a full assortment of Salty
Dog gear and apparel
2001

*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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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 home-made 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 American 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.



Waterfront Fun!

SALTY DOG TIE DYE

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

FRIED SHRIMP PLATE

A generous portion of big ol' wild caught American 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



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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 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

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 • CAROLINA GOLD RICE • MASHED POTATOES

There's always room for dessert!

Housemade Dessert

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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Seabrook Sandwiches

SALTY DOG PO' BOY

Our take on the Louisiana classic. Choice of flounder or wild caught American 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

SALMON BLT

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

BBQ BRISKET SANDWICH

Hickory smoked beef brisket basted in Chef Herb's famous BBQ sauce, topped with cheddar cheese, bread & butter pickle chips, fried onion rings and a drizzle of chipotle ranch. Served on grilled Texas Toast

Salad or 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.

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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