**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.
1/4 LB • 1/2 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

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**SETTING SAIL**

**JAKE’S HUSH PUPPIES**
Fresh made sweet cornbread bites fried to a golden brown & served with our homemade 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. // $14

**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

*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.

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

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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.

BREAKFAST IS SERVED!
SALTY DOG ICE CREAM & MARINA EATS
Open daily starting at 8am serving up quick and tasty waterfront breakfast!

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

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.

*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GO WITH THE FLOW.
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 • 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 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

**CHEESEY 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

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**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.
### 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

### 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, Mőr, Hungary

**SAUVIGNON BLANC**
Salty Dog Fine Wine, Mőr, Hungary

**SWEET WHITE BLEND**
Salty Dog Fine Wine, Mőr, Hungary

**CHARDONNAY**
Salty Dog Fine Wine, Mőr, 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.

### 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 |
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 and pineapple juice
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

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

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

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

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

ADD A FLOATER OF MYERS’S RUM OR SALTY DOG RUM

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