

# 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 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**



OVER 35  
YEARS  
OF HISTORY  
IN THE  
LOWCOUNTRY

**THE SALTY DOG CAFE**  
Small outside bar opens

1987

**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*

• 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 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 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.

**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!

## 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





# 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 • HUSHPUPIES • 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

## 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.



# 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

## 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



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 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! 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

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