

THE SALTY[®]
DOG CAFE

LUNCH

BEVERAGES

SOFT DRINKS & JUICES

COKE, DIET COKE, SPRITE,
GINGER ALE, LEMONADE,
ROOT BEER, MR. PIBB
FREE REFILLS

COFFEE, HOT TEA, ICED
TEA, HOT CHOCOLATE
ASSORTED JUICES
SPARKLING WATER



THE RIDDLE OF THE DOG
WHICH CAME FIRST THE T-SHIRT
OR THE RESTAURANT?

HANDHELD KEGS

some folks call 'em cans

DOMESTIC

BUDWEISER | COORS LIGHT
MICHELOB ULTRA
BUD LIGHT | MILLER LITE

PREMIUM

ANGRY ORCHARD
BLUE MOON
CORONA
CORONA LIGHT
DOS EQUIS LAGER
HEINEKEN NA
TRULY SELTZER

SALTY DOG CUSTOM DRAUGHTS

SIGNATURE CUSTOM SALTY DOG DRAUGHTS

Brewed locally by



SALTY DOG PALE ALE
SALTY DOG AMBER
SALTY DOG WHEAT

PLEASE ASK YOUR SERVER
FOR OUR FULL DRAFT SELECTION

NO ONE REALLY KNOWS FOR SURE, BUT THEY
HAVE BOTH BEEN AROUND SINCE 1987

WINES


HOUSE

California Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet

SPARKLING Segura Viudas Cava Brut Reserva, Spain

SPARKLING ROSÉ Segura Viudas Cava Brut Reserva, Spain


ROSÉ Dark Horse, California

 **PINOT GRIGIO** Salty Dog, St. Helena, Napa Valley, California

SAUVIGNON BLANC Dark Horse, California

SAUVIGNON BLANC Starborough, Marlborough, New Zealand

RIESLING Chateau Ste. Michelle, Columbia Valley, Washington

 **CHARDONNAY** Salty Dog, St. Helena, Napa Valley, California

CHARDONNAY Robert Mondavi - Private Selection, California

PINOT NOIR Robert Mondavi - Private Selection, California

 **CABERNET SAUVIGNON** Salty Dog, St. Helena, Napa Valley, California

CABERNET SAUVIGNON Robert Mondavi - Private Selection, California

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 Rutherford Ranch, Napa Valley, California



THE BLENDER BAR

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. Choice of 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

SKINNY DOG MARGARITA

Patron, fresh lime juice, splash of orange juice and agave nectar. Served on the rocks or frozen with a salted rim. All the good stuff, less sugar.

CLASSIC COCKTAILS

DRINK LOCAL

hand-crafted island spirits from Hilton Head Distillery

LOCALLY CLOUD SOURCED HILTON HEAD ISLAND VODKA

choose your recipe

SOUTH BEACH BREEZE

pineapple | OJ | splash of citrus soda

LOWCOUNTRY COOLER

watermelon purée | citrus soda

BLOODY

local hand-crafted 'Bloody Point' Mary mix

LOCAL TOASTED COCONUT RUM

choose your recipe

SEA PINES COYOTE

puréed banana | pineapple | cranberry
splash blackberry brandy

SKINNY COLADA

pineapple juice | soda water

CALIBOGUE SUNSET

pineapple juice | OJ | grenadine splash

CAPTAIN JOHN'S RAW BAR

OYSTERS ON THE HALF SHELL*

Served by the ½ dozen
or full dozen

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

ALASKAN SNOW CRAB LEGS

Flown in fresh daily by a real Eskimo...
OK, not really, but they are delicious.
Served with drawn butter for dipping and
sprinkled with Old Bay.

CEVICHE STACK*

Wild caught American shrimp marinated
in fresh lime juice, pico de gallo and spices,
stacked on sweet mango and smashed
avocado. Finished with a drizzle of chipotle
aioli and served with a side of crispy
tortilla chips

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

SETTING SAIL



JAKE'S HUSHPUPPIES

Fresh made sweet cornbread bites fried to a golden brown and served
with our homemade honey butter. We cooked up over a zillion of these
puppies 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

FRESH FISH BITES

A generous portion of our bite-sized mahi mahi, fried and served with
our signature remoulade sauce. These bites are off the hook!

JAKE'S FAMOUS SHRIMP TOAST

A Salty Dog classic since the early days. Wild caught American shrimp
tossed with a shredded jack and cheddar cheese blend, garlic and
spices. Served on a toasted hoagie roll. Cheers to our toast, it isn't just
for breakfast.

RINGS OF FIRE

Crispy calamari tossed in 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, house made kettle
chips and carrot sticks. It's OK to cheese if you please.

BUFFALO SHRIMP

Wild caught American shrimp fried golden brown and tossed in Jake's
homegrown Salty Dog buffalo sauce. Served with celery and blue
cheese dressing.

LOWCOUNTRY CRAB DIP

A creamy blend of blue crab, herbs and spices. Served chilled with
our homemade pita chips, house made kettle chips and carrot sticks.
Don't be shellfish, this dip is meant to be shared.



*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

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. // cup • bowl

SHRIMPFEET GUMBO

We celebrate the local shrimp season each year October through December but had to keep this special all-year long. We take our time simmering wild caught American shrimp and Andouille sausage with Cajun spices. // cup • bowl

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 // add shrimp // fresh catch * grilled or blackened*

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.

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.

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.

GRILLED SHRIMP CAPRESE

Juicy wild caught American shrimp seasoned with our Jake Shake seasoning and served over grilled baby romaine and topped with fresh mozzarella, heirloom tomatoes and a balsamic-basil reduction.

SALAD OR SANDWICH?

Sandwiches include a choice of kettle chips, potato salad, coleslaw or seasonal fresh 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.

SALTY DOG COMBO

Choose half a chicken or shrimp salad sandwich and a cup of She Crab soup or Shrimpfeet Gumbo. Served with your choice of chips, coleslaw, potato salad or fruit. Delicious, nutritious and judicious!

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SALTY DOG FAVORITES

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

SALTY DOG PO' BOY

Our take on the Louisiana classic. Wild caught American shrimp, fried golden brown and served with lettuce and tomato on a toasted hoagie roll with signature remoulade sauce.

Make it mahi mahi // Make it Oysters

THE BIG BOSS SANDWICH

Low & slow pulled pork, topped with Chef Herb's BBQ sauce, coleslaw and crispy fried onions served on a toasted pretzel roll & skewered with a hushpuppie.

SOUTH BEACH ROLL

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

JAKE'S FISH TACOS

Lightly fried mahi mahi served in two flour tortillas topped with shredded lettuce, pico de gallo and finished with a chipotle aioli drizzle.

LOBSTER GRILLED CHEESE

Maine lobster, hickory smoked bacon, creamy brie cheese and our signature remoulade grilled on jalapeño cornbread

SALMON BLT

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

GATOR MELT

Lightly blackened patty of ground alligator tail and Andouille sausage topped with caramelized onions, cheddar cheese and Muddy Creek mayo served on jalapeño corn bread

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

GARDEN LUNCHES

BLACK BEAN BURGER

Black bean patty grilled to perfection and served on a toasted brioche roll topped with pico de gallo, lettuce, tomato and onion. Served with a pickle spear and choice of kettle chips, potato salad, coleslaw or seasonal fresh fruit.

Big ol' burger, little ol' guilt.

Top with American , Cheddar, Provolone or Swiss cheese.

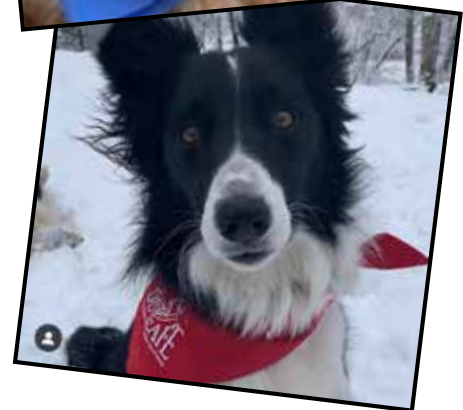
Add Pimento cheese or blue cheese crumbles

PASTA "MARINAVERA"

Our version of pasta primavera. Sautéed onions, tomatoes, peppers and broccoli tossed with penne pasta, a touch of our house made pesto and finished with Parmesan cheese and Jake Shake seasoning

add chicken | shrimp

fresh catch blackened or grilled*



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SALTY DOG CLASSICS

JAKE DOG BASKET

A ¼ pound Hebrew National jumbo hot dog grilled and served with a dill pickle spear. Served with thick cut fries. Add onions or sauerkraut.

Top with American, Cheddar, Provolone or Swiss Cheese. Add hickory smoked bacon or Chef's chili.

CHICKEN STRIP BASKET

We can stack these chicken strips up against any others and always come out on top! Fresh, hand-breaded chicken tenders served with your choice of honey mustard or Herbie's BBQ sauce. Served with thick cut fries. These are real chicken fingers you're bound to flip for!

FRIED SHRIMP BASKET

A generous portion of big ol' American shrimp, fried golden brown and served with our cocktail sauce. Served with thick cut fries.

Our shrimp are red, white and blue - through and through!

FISH AND CHIPS

Southern style fried flounder, served traditionally with fries, malt vinegar, lemon wedge and a side of Captain John's tartar sauce.

GROUPER DOG

Grouper fried to a golden brown and smothered with Swiss cheese. Served on a toasted hoagie roll topped with lettuce and tomato and a side of Captain John's tartar sauce. This classic is here to stay.

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.

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.

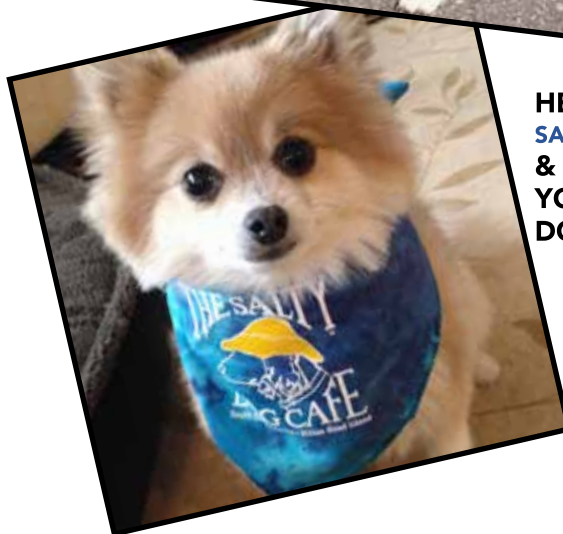
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**WE LOVE TO
SEE YOUR
SALTY DOGS!**



**HEAD TO
SALTYDOG.COM
& SEND US
YOUR SALTY
DOG PHOTOS**



**WHAT'S THE CRAZIEST
ICE CREAM FLAVOR OUR
ICE CREAM MASTERMIND,
JACKIE HAS EVER CREATED?**

**SWEET POTATO TURKEY
IT WASN'T A WINNER,
BUT IT SURE WAS A GREAT
CONVERSATION STARTER!**

ON A ROLL

*Choice of kettle chips, potato salad, coleslaw, thick cut fries or seasonal fresh fruit.
Try it on a pretzel roll.*

*Top any sandwich with American, Cheddar, Provolone or Swiss cheese
Add hickory smoked bacon • Add Pimento cheese or blue cheese crumbles*

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 hushpuppie. Don't forget the pickle! WARNING - if you eat the whole thing you might not have room for dessert.

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 dill pickle on the side!

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 topped with lettuce, onion, tomato and our signature remoulade.

PESTO TURKEY BURGER

Ground turkey grilled to perfection and topped with home-made basil pesto, sliced fresh mozzarella, lettuce, onion and tomato then served on a toasted brioche roll.

FRESH CATCH SANDWICH*

We find the freshest fish available for this sandwich. Local fresh options are Mahi Mahi, Swordfish, Wahoo and Cobia. 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!

CHICKEN SANDWICH

Seasoned chicken breast, select grilled, blackened or fried, served on a toasted brioche roll.

FRIED FLOUNDER SANDWICH

A fish sandwich with fried flounder, lettuce, onion, tomato and Captain John's tartar sauce served on a toasted brioche roll.

SHRIMP BURGER

Wild caught American shrimp, chopped with Old Bay seasoning, peppers and onions and 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.

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PORT & STARBOARD

SEASONAL
VEGETABLES
HOUSE MADE
POTATO CHIPS
FRESH CUT FRUIT
POTATO SALAD
THICK CUT FRIES
HUSHPUPIES
COLESLAW
GRITS



DID YOU KNOW?

ONCE YOU HEAD BACK HOME,
IF YOU'RE MISSING THE SALTY DOG,
TUNE IN TO TV.SALTYDOG.COM
AND LISTEN TO OUR NIGHTLY LIVE
ENTERTAINMENT.

THERE'S ALWAYS ROOM FOR DESSERT!

HOUSEMADE DESSERTS

KEY LIME PIE
SCOOP OF HOUSE MADE ICE CREAM

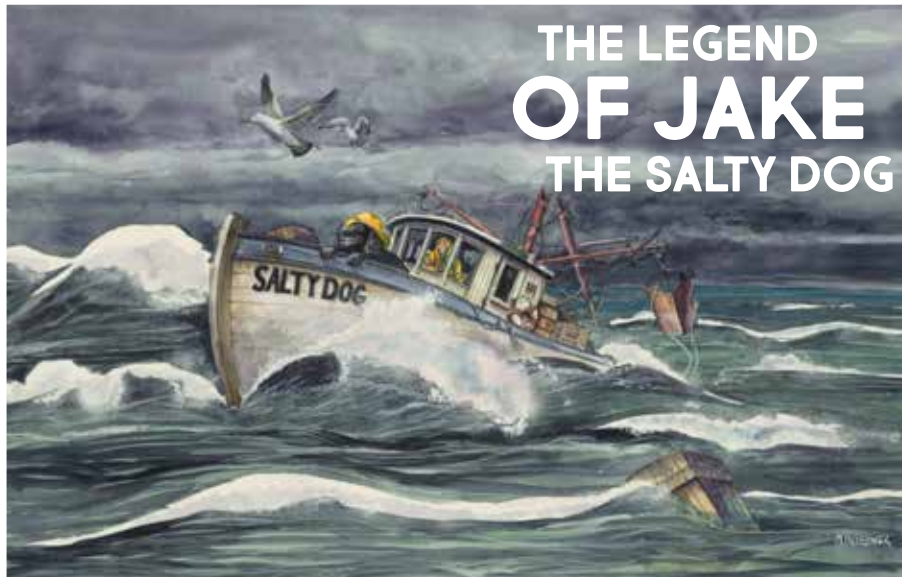


SALTY DOG BIRD FACTS

OUR OUTDOOR BIRDS ALL HAVE
UNCLIPPED WINGS AND LIVE IN
OPEN AVIARIES. THEY COULD FLY
AWAY AT ANYTIME, BUT HAVE
MADE SALTY DOG THEIR HOME.

**VISIT OUR SALTY DOG ICE CREAM SHOP
FOR EVEN MORE DESSERT SELECTIONS!**





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!

Fill out our online survey & we will use it as food for thought!

It's fast & easy to get your opinion expressed.

SALTYDOG.COM/SURVEY

THE SALTY DOG
LUCKY
★★RECEIPT CONTEST★★

SAVE YOUR RECEIPT
HEAD TO SALTYDOG.COM/LUCKY

Every week, at least one receipt per retail and dining location is randomly selected to **WIN THEIR MONEY BACK!***

*Up to \$150.