



THE LEGEND OF JAKE

South Beach is the home of Captain John and his best friend, Jake. John earned his living as a fisherman and Jake shared John’s love for the sea. One morning John powered up their 36-foot fishing vessel and headed for the deep blue sea. It was a good day for fishing. 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. 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 wave engulfed their small craft. 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, but...Jake refused to give up. He paddled 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.

COLD BREWS

DOMESTIC

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling

PREMIUM

Angry Orchard Cider
Blue Moon
Corona, Corona Light
Dos XX Lager
Omission Lager
Stone IPA
Becks NA

ON DRAFT

Salty Dog Pale Ale
Salty Dog Amber

BREWED LOCALLY
BY RIVER DOG

WINES

HOUSE

CHARDONNAY, PINOT GRIGIO, WHITE ZINFANDEL, MERLOT, CABERNET

SPARKLING SEGURA VIUDAS CAVA, SPAIN

SPARKLING ROSE BRAVINIO, VENETO - ITALY

CHARDONNAY SALTY DOG - ST. HELENA, NAPA VALLEY, CALIFORNIA

PINOT GRIGIO SALTY DOG - ST. HELENA, NAPA VALLEY, CALIFORNIA

CHARDONNAY ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA

RIESLING CHATEAU STE. MICHELLE - WASHINGTON

SAUVIGNON BLANC STARBOROUGH - MARLBOROUGH, NEW ZEALAND

PINOT NOIR ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA

MERLOT BERINGER FOUNDERS ESTATE, CALIFORNIA

CABERNET SALTY DOG - ST. HELENA, NAPA VALLEY, CALIFORNIA

CABERNET ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA

MALBEC ALAMOS - MENDOZA, ARGENTINA

BORDEAUX (RED BLEND) CHATEAU D’ARTHUS - BORDEAUX, FRANCE

CAPTAIN JOHN’S RAW BAR

OYSTERS ON THE HALF SHELL*

SERVED BY THE HALF DOZEN OR FULL DOZEN **MARKET PRICE**

ALASKAN SNOW CRAB LEGS

FLOWN IN FRESH DAILY BY A REAL ESKIMO. OK, NOT REALLY, BUT THEY ARE THAT DELICIOUS. SERVED WITH DRAWN BUTTER FOR DIPPING. (½ LB)

PEEL N’ EAT SHRIMP

WILD AMERICAN PEEL & EAT SHRIMP, STEAMED OR CHILLED & COVERED IN CAPTAIN JOHN’S SECRET SPICES. ¼ LB // ½ LB // 1 LB

TUNA SASHIMI*

SUSHI GRADE AHI TUNA, SEARED RARE & SERVED ON A BED OF WAKAME SALAD WITH CRISPY WONTONS. FINISHED WITH A SOY TERIYAKI DRIZZLE.

THE BLENDER BAR

CLASSIC DAIQUIRIS

PICK A FLAVOR. BLENDED WITH ICE & BACARDI RUM. SELECT FROM STRAWBERRY, PEACH, LIME, BANANA, MANGO OR RASPBERRY.

PIÑA COLADA

BACARDI, COCO LOPEZ CREAM OF COCONUT & PINEAPPLE JUICE

COCONUT FREEZE

AN ICY BLEND OF MALIBU COCONUT RUM & COCO LOPEZ CREAM OF COCONUT

KIWI COLADA

MELON LIQUOR, FRESH KIWI, COCO LOPEZ CREAM OF COCONUT & PINEAPPLE JUICE

TROPICAL FREEZE

BACARDI RUM, ORANGE JUICE, STRAWBERRIES & COCO LOPEZ CREAM OF COCONUT

BANANA BREEZE

BACARDI RUM, BANANA PUREE, LIME JUICE & FRESH BANANA

THE CLASSICS

THE SALTY DOG

A REFRESHING MIXTURE OF PREMIUM GRAPEFRUIT JUICE & TITO’S VODKA. SERVED OVER ICE WITH A SALTED RIM.

RUM RUNNER

MYERS’S & BACARDI RUMS, PINEAPPLE & ORANGE JUICES WITH A SPLASH OF RASPBERRY & BANANA.

PAIN KILLER

MYERS’S RUM, CREAM OF COCONUT, PINEAPPLE & ORANGE JUICES AND NUTMEG.

HURRICANE

NOT FROM THE ISLAND BUT A CLASSIC NONETHELESS! BACARDI RUM, PINEAPPLE & ORANGE JUICES, SOUR MIX & SLOE GIN MAKE UP THIS SWEET CONCOCTION. CATEGORY 5 IN THE TASTE DEPARTMENT.

MOJITO

CLASSICALLY PREPARED WITH BACARDI RUM, SIMPLE SYRUP, MUDDLED FRESH MINT, FRESH LIME JUICE & CLUB SODA.

ADD MANGO, PEACH, RASPBERRY OR STRAWBERRY.

BAHAMA MAMA

BACARDI RUM, PINEAPPLE & ORANGE JUICES, COCO LOPEZ CREAM OF COCONUT & STRAWBERRY PUREE.

MAI TAI

TIKI CLASSIC PLAIN & SIMPLE. LAYERED WITH MYERS’S & BACARDI RUMS, PINEAPPLE & ORANGE JUICES & GRENADINE.

LEGENDARY COCKTAIL. LEGENDARY SETTING.

THE BIG DOG MARGARITA

PATRON SILVER TEQUILA, GRAND MARNIER & YOU KNOW THE REST. RUN WITH THE BIG DOGS.

SOFT DRINKS & JUICES

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

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

SETTING SAIL

JAKE’S HUSHPUPPIES

FRESH HANDMADE SWEET CORNBREAD BITES FRIED TO A GOLDEN BROWN & SERVED WITH OUR HOMEMADE HONEY BUTTER. WE COOKED UP OVER A ZILLION LAST YEAR!

CALAMARI

CRISPY CALAMARI RINGS, TENTACLES & SPICY CHERRY PEPPERS TOPPED WITH PARMESAN CHEESE & SERVED WITH MARINARA.

FRESH FISH BITES

A GENEROUS PORTION OF OUR BITE-SIZED FRESH CATCH OF THE DAY, FRIED & SERVED WITH OUR HOMEMADE REMOULADE SAUCE. THESE BITES ARE OFF THE HOOK!

PIMENTO CHEESE DIP

A SOUTHERN TREAT! BLENDED CHEESES FOLDED WITH CHOPPED PIMENTO & ROBUST SPICES. SERVED WITH OUR HOMEMADE PITA CHIPS. IT’S OK TO CHEESE IF YOU PLEASE!

GATOR BITES

WHEN IN GATOR COUNTRY... WE FRY UP CHUNKS OF ALLIGATOR TAIL AND SERVE IT WITH A SWEET CHILI DIPPING SAUCE.

BUFFALO SHRIMP

WILD AMERICAN SHRIMP TOSSED IN JAKE’S HOMEGROWN SALTY DOG BUFFALO SAUCE. SERVED WITH CELERY AND BLUE CHEESE DRESSING.

JAKE’S SHRIMP TOAST

WILD AMERICAN SHRIMP TOSSED WITH CHEDDAR & JACK CHEESES, GARLIC & SPICES. SERVED MELTED OVER A TOASTED HOAGIE.

LOWCOUNTRY CRAB DIP

A CREAMY BLEND OF BLUE CRAB, HERBS & SPICES. SERVED CHILLED WITH OUR HOMEMADE PITA CHIPS. DON’T BE SHELLFISH, THIS DIP IS MEANT TO BE SHARED.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SEAWORTHY SOUPS & SALADS

DRESSING CHOICES: FRENCH, BALSAMIC VINAIGRETTE, CHUNKY BLUE CHEESE, BUTTERMILK RANCH, HONEY DIJON MUSTARD, RASPBERRY WALNUT VINAIGRETTE & CLASSIC CAESAR.

THE GARDEN SALAD FRESH MIXED GREENS & ROMAINE LETTUCE TOPPED WITH CUCUMBERS, CARROTS, TOMATOES, ONIONS, PEPPERS & CROUTONS.	THE CLASSIC CAESAR SALAD CRISP ROMAINE LETTUCE TOSSED WITH CROUTONS AND OUR CAESAR DRESSING, TOPPED WITH PARMESAN CHEESE.	SHE CRAB SOUP A CREAMY FAVORITE THAT IS LEGENDARY AT THIS POINT. LUMP CRAB IN A CREAMY BROTH THAT IS ENJOYED YEAR ROUND. WE GIVE IT 3 THUMBS UP! <i>cup // bowl</i>	SHRIMP FEST GUMBO WE CELEBRATE THE LOCAL SHRIMP SEASON EACH YEAR OCTOBER THRU DECEMBER, BUT HAD TO KEEP THIS SPECIAL AROUND ALL YEAR LONG! WE TAKE OUR TIME SIMMERING SHRIMP & SAUSAGE WITH CAJUN SPICES. <i>cup // bowl</i>
JAKE SHAKE SALAD WILD AMERICAN SHRIMP, GRILLED WITH OUR VERY OWN JAKE SHAKE SEASONING OVER MIXED GREENS, SWEET CRANBERRIES, CANDIED PECANS, FETA CHEESE & HEIRLOOM TOMATOES. SERVED WITH BALSAMIC VINAIGRETTE.	SEALED AHI TUNA SALAD* FRESH AHI TUNA, SEALED RARE & CHILLED, SERVED OVER A CRISP BED OF ROMAINE, WITH WAKAME SEAWEED SALAD, CUCUMBER & TOMATOES TOPPED WITH TERIYAKI GLAZE & WASABI CUCUMBER DRESSING ON THE SIDE.	ADD CHEDDAR, PARMESAN, FETA OR BLUE CHEESE CRUMBLES // \$1 ADD CHICKEN \$6 // ADD SHRIMP \$8 // ADD FRESH CATCH MARKET	

WEEKLY DINNER SPECIALS

WEDNESDAY CHEF JOSH'S 3-COURSE MEAL	THURSDAY LOBSTER NIGHT	FRIDAY FRY-DAY (FRIED SEAFOOD PLATTER)	SATURDAY LOWCOUNTRY BOIL NIGHT	SUNDAY CHEF JORDAN'S MIXED GRILL NIGHT
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GALLEY SPECIALTIES

ADD A HOUSE OR CAESAR SIDE SALAD \$5

SHRIMP & GRITS	A LOW COUNTRY STAPLE. STONE GROUND GRITS TOPPED WITH SAUTEED WILD CAUGHT AMERICAN SHRIMP & FINISHED WITH CREAMY ANDOUILLE SAUSAGE & BACON GRAVY. CHADWICK'S FAVORITE.
SEAFOOD POT PIE	WILD CAUGHT AMERICAN SHRIMP, SCALLOPS, FRESH FISH & VEGETABLES SMOTHERED IN OUR DELICIOUS CREAM SAUCE, TOPPED WITH A FLUFFY PUFF PASTRY CRUST & BAKED GOLDEN BROWN. YOU CAN HAVE PIE FOR DINNER.
FISHERMAN'S PASTA	WILD CAUGHT AMERICAN SHRIMP, LOBSTER & LUMP CRAB MEAT SAUTÉED IN A LOBSTER CREAM SAUCE OVER PENNE PASTA. FINISHED WITH SHREDDED PARMESAN CHEESE. THIS DISH GETS YOU READY FOR A LONG NIGHT OUT ON THE SEA.
ATLANTIC SALMON*	WE GRILL UP A HEALTHY PORTION OF ATLANTIC SALMON & TOP IT WITH OLD BAY CITRUS BUTTER, THEN FINISH IT WITH LUMP BLUE CRAB MEAT. SERVED WITH CAPTAIN'S MASHED POTATOES & SEASONAL VEGETABLE MEDLEY.
CRAB CAKE DINNER	LUMP IS THE WORD. TWO OF OUR CHEF'S FRESHLY PREPARED MARYLAND-STYLE LUMP CRAB CAKES WITH HOMEMADE REMOULADE SAUCE. SERVED WITH CAPTAIN'S MASHED POTATOES AND SEASONAL VEGETABLE MEDLEY.
TRUFFLED LOBSTER MAC	HUGE CHUNKS OF MAINE LOBSTER MEAT TOSSED IN A CREAMY PARMESAN, SWISS & ROMANO CHEESE BLEND OVER CAVATAPPI PASTA & FINISHED WITH TRUFFLE OIL.

SEAFOOD STANDARDS

ADD A HOUSE OR CAESAR SIDE SALAD \$4

FRESH CATCH*	WE WENT OUT & FOUND THE FRESHEST FISH POSSIBLE. NOW TELL US HOW YOU WANT IT PREPARED. CHOOSE FROM GRILLED, BLACKENED, BROILED OR CHESAPEAKE STYLE WITH OLD BAY CITRUS BUTTER. SERVED WITH CAPTAIN'S MASHED POTATOES & SEASONAL VEGETABLES. MARKET
FISH N' CHIPS	A GIANT PORTION OF SOUTHERN FRIED FLOUNDER, FRENCH FRIES, COLESLAW & HUSHPUPIES. SERVED TRADITIONALLY WITH MALT VINEGAR, LEMON WEDGE & CAPTAIN JOHN'S TARTAR SAUCE.
SNOW CRAB LEG DINNER	FULL POUND OF ALASKAN CRAB LEGS PILED HIGH & STEAMED TO PERFECTION WITH LEMON & DRAWN BUTTER. SERVED WITH CAPTAIN'S MASHED POTATOES & SEASONAL VEGETABLE MEDLEY.
JAKE'S LOWCOUNTRY BOIL	WILD CAUGHT AMERICAN PEEL & EAT SHRIMP, ALASKAN SNOW CRAB, ANDOUILLE SAUSAGE, RED POTATOES & CORN ON THE COB. STEAMED UP WITH OLD BAY BUTTER.
SALTY DOG SHRIMP PLATTER	CHOOSE GRILLED, BLACKENED, CHESAPEAKE STYLE WITH OLD BAY CITRUS BUTTER OR CALYPSO STYLE FEATURING MATOUK'S HOT SAUCE (CAUTION: HOT LIKE FIRE!). SERVED WITH PARMESAN TRUFFLE FRIES & SEASONAL VEGETABLE MEDLEY.
THE CAST NET*	CRISPY FRIED WILD CAUGHT AMERICAN SHRIMP, SCALLOPS & FLOUNDER WITH FRIES & COLESLAW. // ADD FRIED OYSTERS

LANDLUBBERS

NEW YORK STRIP STEAK*	12 OZ BLACK ANGUS STRIP STEAK SEASONED & GRILLED TO YOUR LIKING. SERVED WITH CAPTAIN'S MASHED POTATOES & SEASONAL VEGETABLE MEDLEY. SEA BELOW & ADD SOME SURF.
FILET MIGNON*	A 7 OZ CENTER CUT BLACK ANGUS FILET MIGNON SEASONED AND GRILLED TO YOUR LIKING. SERVED WITH CAPTAIN'S MASHED POTATOES & SEASONAL VEGETABLE MEDLEY. GOES GREAT WITH OUR CRAB CAKE!
PESTO GRILLED CHICKEN & SHRIMP	GRILLED CHICKEN & SHRIMP BRUSHED WITH HOUSEMADE BASIL PESTO AND TOPPED WITH SLICED MOZZARELLA. SERVED WITH ISLAND RICE & FRESH VEGETABLES.
VEGGIE PENNE PASTA	PENNE PASTA TOPPED WITH SAUTÉED SEASONAL VEGGIES & SERVED WITH YOUR CHOICE OF CREAMY ALFREDO OR MARINARA. FRESH FROM THE GARDEN OUT BACK.

ADD SOME SURF

ADD GRILLED OR FRIED SHRIMP // ADD A LUMP CRAB CAKE
ADD ALASKAN SNOW CRAB

PORT & STARBOARD (SIDES)

CRISPY GARLIC & ROSEMARY FINGERLING POTATOES	SEASONAL VEGETABLE MEDLEY
STONE GROUND GRITS	PARMESAN TRUFFLE FRIES
MASHED POTATOES	BASKET OF FRIES

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KNOT YOUR AVERAGE DESSERTS

HOUSEMADE DESSERTS

KEY LIME PIE // **\$7** PEANUT BUTTER CUP PIE // **\$7**
SCOOP OF HOUSEMADE ICE CREAM // **\$4**
SELECTIONS MAY VARY.

ALL BUNS ON BOARD

SALTY DOG SANDWICHES ARE SERVED ON A TOASTED ARTISANAL ROLL WITH LETTUCE, TOMATO, ONION & A DILL PICKLE SPEAR WITH A CHOICE OF SIDE.

STEP ONE // PICK YOUR PATTY

A HALF-POUND PRIME BEEF BURGER*
MARYLAND-STYLE LUMP CRAB CAKE
FRIED FLOUNDER
GRILLED CHICKEN BREAST
HOMEMADE BLACK BEAN BURGER
TURKEY BURGER
FRESH CATCH* **MARKET**

STEP TWO // LOAD IT UP!

AMERICAN, CHEDDAR, PROVOLONE, SWISS CHEESE
PIMENTO CHEESE OR BLUE CHEESE CRUMBLES
CRISPY FRIED ONION STRAWS
HICKORY SMOKED BACON
SUBSTITUTE A PRETZEL ROLL

STEP THREE // ENJOY!

