

SALTY DOG

BOHICKET

DINNER



Bohicket Marina Village • Seabrook Island

CAPTAIN JOHN'S RAW BAR

OYSTERS ON THE HALF SHELL*

Served by the 1/2 dozen
or full dozen // market price

PEEL & EAT SHRIMP

Wild American peel & eat
shrimp, steamed or chilled
and covered in Captain John's
secret spices.

1/4 LB • 1/2 LB • 1 LB

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

RED RIVER BUFFALO CHICKEN CHILI

Pulled chicken with fire roasted tomatoes,
yellow corn, navy beans & a bunch
of other stuff that is a secret. You'll be
taking a quart home in no time!

cup • bowl
To Go Quart



OVER 30
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

SETTING SAIL

JAKE'S HUSH PUPPIES

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 and serve it with a sweet chili dipping sauce

FRESH FISH BITES

A generous portion of our bite sized fresh catch of the day, fried and served with our homemade remoulade sauce. These bites are off the hook!

JAKE'S FAMOUS SHRIMP TOAST

A Salty Dog classic since the early days. Wild American shrimp tossed with a shredded jack and cheddar cheese blend, garlic and spices. Served over 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. It's OK to cheese if you please.

BUFFALO SHRIMP

Wild 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. Don't be shellfish, this dip is meant to be shared.

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 or Jake Shake Dry Rubbed*

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 for \$1 •

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 American shrimp, grilled 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, cucumber and tomatoes topped with teriyaki glaze and wasabi cucumber dressing on the side.

GRILLED SHRIMP CAPRESE

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

add chicken \$5 // add shrimp \$7 // fresh catch* grilled, blackened or fried **market price** // salmon grilled or blackened*\$7



**WORLD CLASS
SUNSET VIEWS**

2004 THE WRECK OF THE SALTY DOG
The Salty Dog expands its South Beach dining options

2006 LAND'S END TAVERN
One of the oldest restaurants on Hilton Head Island became part of the Salty Dog South Beach family

2007 BLUEWATER BAIT & TACKLE
Bluewater Bait & Tackle joins the Salty Dog South Beach family



SALTY DOG HAPPY HOUR CRUISE

The 63-foot catamaran with upper and lower decks joined the Salty Dog family

2016 SALTY DOG BLUFFTON
The Salty Dog Cafe opens a location at the Tanger Outlets in Bluffton along with a retail shop

2019 SALTY DOG BOHICKET
The Salty Dog Cafe opens a location at Bohicket Marina, along with retail store and Blue Water

BOHICKET'S BOUNTY

WHATEVER WAY YOU CHOOSE - WE SERVE IT UP WITH ISLAND RICE AND OUR FRESH VEGETABLE SELECTION

STEP ONE // CHOOSE YOUR FISH

FRESH CATCH*

We went out and found the freshest fish possible. Now tell us how you'd like it prepared. // market price

FLOUNDER

White, lean, boneless and flaky. This fish is great any way you choose. Grilled, fried or blackened - then choose your style.

SALMON

Mild, subtle and refreshing, salmon goes well however you choose. Served grilled.

SHRIMP

Wild caught American shrimp grilled, fried or blackened. We love island-style, but respect your decision.

STEP TWO // CHOOSE YOUR STYLE

ISLAND STYLE Myers's Rum Butter and fresh pineapple salsa. You'll feel like you're on an island...oh, wait - you are!

CALYPSO STYLE House made Calypso Sauce featuring our favorite Matouk's Sauce straight from the island. Hot like fire, cooled with fresh pineapple salsa.

MARGARITA STYLE House made tequila lime butter with a sprinkle of sea salt for good measure. It's 5-o'clock...now!

MUDGY CREEK The east meets the south with this sweet and spicy take on teriyaki. Wishbone makes a ton of our sauces and he doesn't disappoint with this one.

STYLE OF THE DAY Ask your server for the details.

SEAFOOD STANDARDS

Add a side house salad or Caesar salad for \$5



JAMBALAYA PASTA

Chicken, wild American shrimp and Andouille sausage tossed in a cajun cream sauce with penne pasta, parmesan cheese and green onions

FISH N CHIPS

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

SNOW CRAB LEG DINNER

Full pound of Alaskan crab legs piled high and steamed to perfection with lemon and drawn butter. Served with island rice and fresh vegetables

JAKE'S LOWCOUNTRY BOIL

Peel and eat wild American shrimp, snow crab, Andouille sausage, red potatoes and corn on the cob steamed up with Old Bay butter

SALTY DOG SHRIMP PLATTER

Choose either grilled or blackened, island-style with Myers's rum butter and pineapple salsa or try our signature BBQ. Served with island rice and fresh vegetables

THE CAST NET

Fried wild American shrimp, scallops and flounder served with fries and coleslaw.

Add fried oysters

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



IF YOU AIN'T THE LEAD DOG,
THE SCENERY NEVER CHANGES

LAND & SEA

Add a side house salad or Caesar salad for \$5

NEW YORK STRIP STEAK*

A 12 oz Black Angus strip steak seasoned and grilled to your liking. Served with Captain's mashed potatoes and fresh vegetables. "Sea" below and 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 and fresh vegetables. Pairs perfectly with our tasty lump crab cake!

ADD SOME SURF

LUMP CRAB CAKE
GRILLED OR FRIED SHRIMP
SNOW CRAB

PESTO GRILLED CHICKEN & SHRIMP

Grilled chicken and shrimp brushed with housemade basil pesto and topped with sliced fresh mozzarella. Served with island rice and fresh vegetables.

SEASIDE VEGGIE NOODLE BOWL

Sautéed kohlrabi, brussel sprouts, broccoli, kale, red cabbage and carrots simmered in Chef Herb's signature Old Bay broth and served with udon style noodles

add chicken // add shrimp //
add grilled or blackened salmon*
add fresh catch* grilled or blackened
market price

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.

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

SALTY DOG ORIGINALS

Add a side house salad or Caesar salad for \$5

MAPLE BOURBON GLAZED SALMON

Fire grilled Atlantic salmon, brushed with a maple-bourbon glaze and finished on the oven. Garnished with chopped pecans and served with island rice & seasonal vegetables

SHRIMP N GRITS

A lowcountry staple. Stone ground grits topped with tender sautéed wild American shrimp and finished with creamy Andouille sausage and bacon gravy. Chadwick's favorite.

SEAFOOD POT PIE

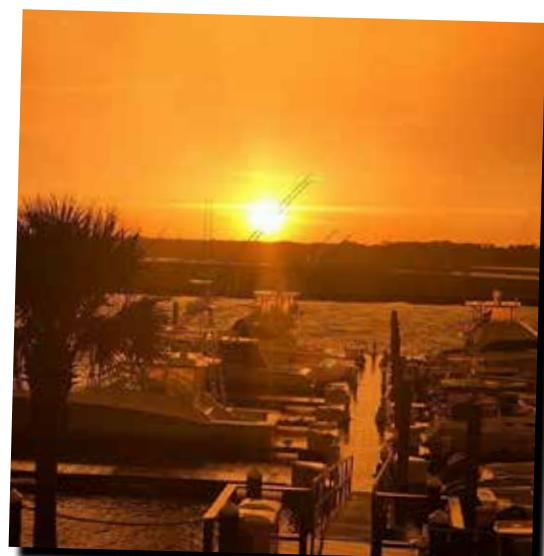
Wild American shrimp, scallops, fresh fish and vegetables smothered in our delicious cream sauce topped with a fluffy puff pastry and baked golden brown. You can have pie for dinner.

FISHERMAN'S PASTA

Wild American shrimp, lobster and lump crabmeat sautéed in a lobster cream sauce over penne pasta. Finished with shredded parmesan cheese. This dish gets you ready for a long night at sea.

CRAB CAKE DINNER

Lump is the word. Two of our chef's freshly prepared Maryland-style crab cakes with homemade remoulade sauce. Served with island rice and fresh vegetables.



BUILD YOUR BUN

Salty Dog sandwiches are served on a toasted artisanal roll with lettuce, tomato, onion and a dill pickle spear with a choice of stone ground grits, Captain's mashed potatoes, coleslaw, fresh vegetables or thick cut fries.

STEP ONE >> PICK YOUR PATTY

- Half-Pound Prime Beef Burger*
- Maryland-Style Lump Crab Cake
- Fried Flounder
- Grilled Chicken Breast
- Homemade Black Bean Burger
- Turkey Burger
- Fresh Catch* // \$ market price

STEP TWO >> LOAD IT UP!

- American, Cheddar, Provolone or Swiss are on us!
- Pimento Cheese or Blue Cheese Crumbles // \$1
- Hickory Smoked Bacon // \$1.50
- Substitute a Pretzel Roll // \$1
- Onion Strings // \$1

STEP THREE >> ENJOY!

OR LET US BUILD IT FOR YOU!

THE JAKE-ZILLA BURGER

**YES, THIS BURGER IS 100% MAKE-YOUR-FRIENDS-JEALOUS,
DROOL-INDUCING, INSTAGRAM-WORTHY GOODNESS!**

A half-pound Prime beef burger grilled over an open flame, topped with hickory smoked bacon, Pimento cheese, slow-cooked, hand-pulled pork, fried onions and drizzled with housemade barbecue sauce. Served with lettuce and tomato on a toasted pretzel roll.

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



SALTY DOG FAVORITES

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

THE JAKE DOG

A 1/4 pound Hebrew National jumbo hot dog grilled and served with a dill pickle spear. Add onions or sauerkraut.

Top with cheese - American, Cheddar, Provolone or Swiss. Add hickory smoked bacon or Chef's chili for \$1.

JAKE'S FISH TACOS

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

FISH N CHIPS

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

SALMON BLT

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

THE BODOG

1/4 pound Hebrew National hot dog grilled and topped with pimento cheese and pulled pork

FRIED SHRIMP PLATE

A generous portion of big ol' American shrimp, fried golden brown and served with our homemade cocktail sauce. Our shrimp are red, white and blue through and through!

CHICKEN STRIPS

Fresh, hand-breaded chicken tenders served with choice of honey mustard or Herbie's BBQ sauce

MUDY CREEK CHICKEN TACOS

Hand breaded chicken tossed in Muddy Creek sauce topped with blue cheese and slaw

PORT & STARBOARD

SEASONAL VEGETABLES • HOUSEMADE POTATO CHIPS
FRESH CUT FRUIT • POTATO SALAD • THICK CUT FRIES
HUSHPUPPIES • COLESLAW • MASHED POTATOES
STONE GROUND GRITS
ALL SIDES // \$3

HOUSEMADE DESSERTS

KEY LIME PIE // \$7

PEANUT BUTTER CUP PIE // \$7

SCOOP OF HOUSE MADE ICE CREAM // \$4



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?**

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

BEERS

DOMESTIC

BUDWEISER
COORS LIGHT
MICHELOB ULTRA

PREMIUM

ANGRY ORCHARD
BLUE MOON
CORONA
CORONA LIGHT
DOS EQUIS LAGER
OMISSION PALE ALE
BECK'S (NA)
WHITE CLAW

LOCAL CRAFT

COAST HOP ART
COAST 32/50 KÖLSCH
WESTBROOK ONE CLAW
PALMETTO LOWCOUNTRY LAGER
HOLY CITY PLUFF MUDD PORTER

SIGNATURE CUSTOM SALTY DOG DRAUGHTS

SALTY DOG PALE ALE
SALTY DOG AMBER
SALTY DOG WHEAT

Brewed locally by



PLEASE ASK YOUR SERVER
FOR OUR FULL DRAFT SELECTION

WINES

HOUSE

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

SPARKLING Segura Viudas Cava Brut Reserva, Spain

SPARKLING ROSE Bravino, Veneto, Italy

ROSE 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

MERLOT Beringer - Founder's Estate, California

MALBEC Alamos, Mendoza, Argentina

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

CABERNET SAUVIGNON Robert Mondavi - Private Selection, California



CLASSIC COCKTAILS

THE BLENDER BAR

Add a floater of Myers's Rum or Bacardi Rum // \$3

PINA COLADA Served like it should be! Bacardi, Coco Lopez Cream of Coconut and pineapple juice

KIWI COLADA Melon liquor, fresh kiwi, Coco Lopez Cream of Coconut and pineapple juice. Kiwi, Cherokee and Captain approved.

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 Malibu Coconut Rum and Coco Lopez Cream of Coconut

BANANA BREEZE Bacardi Rum, banana puree, lime juice and fresh banana

CLASSIC DAIQUIRIS Blended with ice and Bacardi Rum. Pick your flavor

STRAWBERRY • PEACH • LIME • BANANA • MANGO • RASPBERRY



SIGNATURE SALTY DOG

A refreshing mix of premium grapefruit juice and Tito's Vodka, served over ice with a salted rim

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 bubbly. Choice of White with Sauvignon Blanc or Red with Cabernet Sauvignon.

PAIN KILLER

Pusser's Rum, Coco Lopez Cream of Coconut, orange and pineapple juice and nutmeg

RUM RUNNER

Myers's and Bacardi Rums, pineapple and orange juice with a splash of raspberry and banana

BAHAMA MAMA

Bacardi Rum, pineapple and orange juices, Coco Lopez Cream of Coconut and strawberry puree

MOJITO

Classically prepared with Bacardi Rum, simple syrup, muddled fresh mint, fresh lime juice and club soda.

ADD: mango, strawberry, peach or raspberry puree

MAI TAI

Tiki classic plain and simple. Layered with Myers's and Bacardi Rums, pineapple, grenadine and orange juices.

HURRICANE

Not from the island, but a classic nonetheless. Bacardi Rum, pineapple and orange juices, sour mix and sloe gin.

BIG 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

Sauza Giro Tequila, fresh lime juice, orange juice and agave nectar. Served on the rocks or frozen with a salted rim. All the good stuff, without all the sugar.

THE SKINNY COLADA

Coconut rum, pineapple juice and soda water

MAKE A MULE

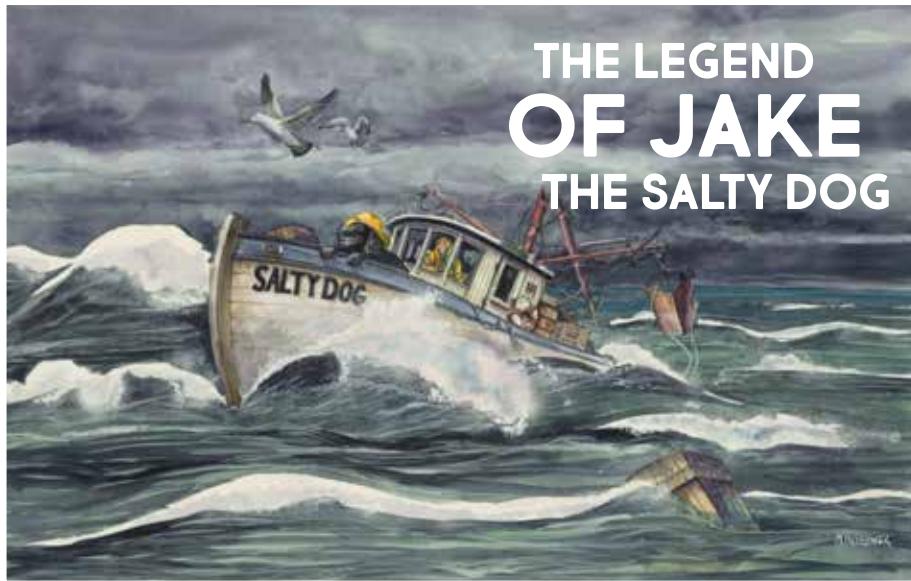
Choose your mule style and we'll finish it off on the rocks with Gosling's Ginger Beer and a fresh lime wedge.

- **MOSCOW MULE** Smirnoff Vodka
- **DARK & STORMY** Gosling's Dark Rum
- **TENNESSEE MULE** Jack Daniel's Whiskey
- **KENTUCKY MULE** Jim Beam Bourbon
- **MEXI-MULE** Sauza Giro Tequila

BUILD YOUR BLOODY

We start with local Hilton Head Island "Bloody Point" Mary Mix, served over ice with a Jake Shake Seasoned Rim and you take it from there:

- **BACON BLOODY** Bacon-infused vodka + crisp bacon strip garnish
- **CLASSIC BLOODY** Smirnoff Vodka
- **BLOODY MARIA** Sauza Giro Tequila
- **RED SNAPPER** Gordon's Premium Gin



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.



LET'S PLAN YOUR NEXT SPECIAL EVENT

THE PERFECT PICTURESQUE WATERFRONT VENUE

With breathtaking natural views, the Salty Dog at Bohicket Marina sets the perfect backdrop for an event to remember.

- WEDDING RECEPTIONS
- REHEARSAL DINNERS
- FAMILY REUNIONS
- ANNIVERSARY & BIRTHDAY CELEBRATIONS
- BUSINESS RETREATS

EVENTS COORDINATOR // HOLLY BINGHAM
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FEED US BACK! SALTYDOG.COM/SURVEY

FILL OUT OUR ONLINE SURVEY & WE'LL USE IT AS FOOD FOR THOUGHT.