

THE SALTY DOG CAFE

South Beach Marina • Hilton Head Island



DINNER MENU
SALTY DOG CAFE

CAPTAIN JOHN'S RAW BAR

OYSTERS ON THE HALF SHELL*

Served by the ½ 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

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.
// 1/2 LB



**IN WHAT YEAR DID
SALTY DOG ADD THE
63' CATAMARAN
TO IT'S FLEET?**



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.



*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

SHRIMP FEST 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 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 for \$1 •
- add chicken \$6 // add shrimp \$8 // fresh catch * grilled or blackened market price •

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.



She was added in 2015 and cruises 364 weather-permitting days a year on the beautiful Calibogue Sound.



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SALTY DOG ORIGINALS

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

SHRIMP AND GRITS

A lowcountry staple. Stone ground grits topped with tender sauteed 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 crust and baked golden brown. You can have pie for dinner.

FISHERMAN'S PASTA

Wild American shrimp, lobster and lump crabmeat sauteed 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.

PAPRIKASH SALMON

Pan seared Atlantic salmon with paprika-parmesan crust, topped with lowcountry lobster caviar and finished with a citrus aioli. Served with island rice and fresh vegetables.

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 island rice and fresh vegetables.

JAMBALAYA PASTA

Chicken, wild American shrimp and Andouille sausage tossed in a Cajun cream sauce with Penne pasta, Parmesan cheese and green onions.

SEAFOOD STANDARDS

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

FRESH CATCH*

We went out and found the freshest fish possible. Now tell us how you want it prepared. Choose from grilled, blackened or island-style with Daufuskie Island Rum butter and pineapple salsa. Served with island rice and fresh vegetables. // market price

SOUTHERN FISH CAMP COMBO

A fresh garden salad with French dressing, followed by a giant portion of southern fried flounder, french fries, coleslaw and hushpuppies. Served traditionally with malt vinegar, lemon wedge and Captain John's tartar sauce.

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 Daufuskie 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 // +\$4

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

LAND & SEA

Add a side house salad
or side 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!

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 // \$6 • Add shrimp // \$9

Add fresh catch* grilled or
blackened // market price

ADD SOME SURF

LUMP CRAB CAKE //

GRILLED OR FRIED SHRIMP //

SNOW CRAB //

WHO WERE SOUTH BEACH MARINA'S FIRST AVIAN RESIDENTS?

Earnest and Roscoe joined the Salty Dog crew at South Beach in 1987.



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WE LOVE TO
SEE YOUR
SALTY DOGS!



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



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.

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PORT & STARBOARD

ISLAND RICE
SEASONAL VEGETABLES
MASHED POTATOES
FRESH CUT FRUIT
POTATO SALAD
STONE GROUND GRITS
FRIES
HUSHPUPIES
COLESLAW



DID YOU KNOW?

All of the ice cream served at South Beach Marina and the Salty Dog Cafe is made right here, by our very own Ice Cream Mastermind, Jackie.

HOUSEMADE DESSERTS

KEY LIME PIE
PEANUT BUTTER CUP PIE
SCOOP OF HOUSE MADE ICE CREAM



HOW MANY POUNDS
OF OREOS GOES INTO
JUST ONE BATCH OF
OUR OREO ICE CREAM?

10 POUNDS

VISIT OUR [SALTY DOG ICE CREAM SHOP](#) FOR
EVEN MORE DELICIOUS DESSERT SELECTIONS



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

MOCKTAILS

THE JAKE-ITO Fresh muddled mint and lime wedges, simple syrup and citrus soda, shaken and served over ice. Add puréed strawberries, mangos, peach or raspberries

STRAWBERRY BASIL LEMONADE Muddled basil and strawberry with pink lemonade and a splash of soda water, shaken and served over ice

SOUTH BEACH SMOOTHIE Choose from puréed strawberry, peach, mango, banana, raspberry or lime. With a splash of pineapple juice and blended with ice and garnished with a cherry



Which came first...the restaurant or the T-shirt?
THE RIDDLE OF THE DOG. NO ONE REALLY KNOWS, BUT BOTH HAVE BEEN AROUND SINCE 1987.

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

CHATEAU D'ARTHUS Red Bordeaux, Bordeaux, France

BEERS

DOMESTIC // \$4.75

BUDWEISER
BUD LIGHT
COORS LIGHT
MICHELOB ULTRA
MILLER LITE
YUENGLING LAGER

PREMIUM // \$5.75

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

SIGNATURE CUSTOM SALTY DOG DRAUGHTS // \$7

SALTY DOG PALE ALE
SALTY DOG AMBER
SALTY DOG WHEAT

Brewed locally by



*FULL DRAFT LIST
CHANGES DAILY.



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.

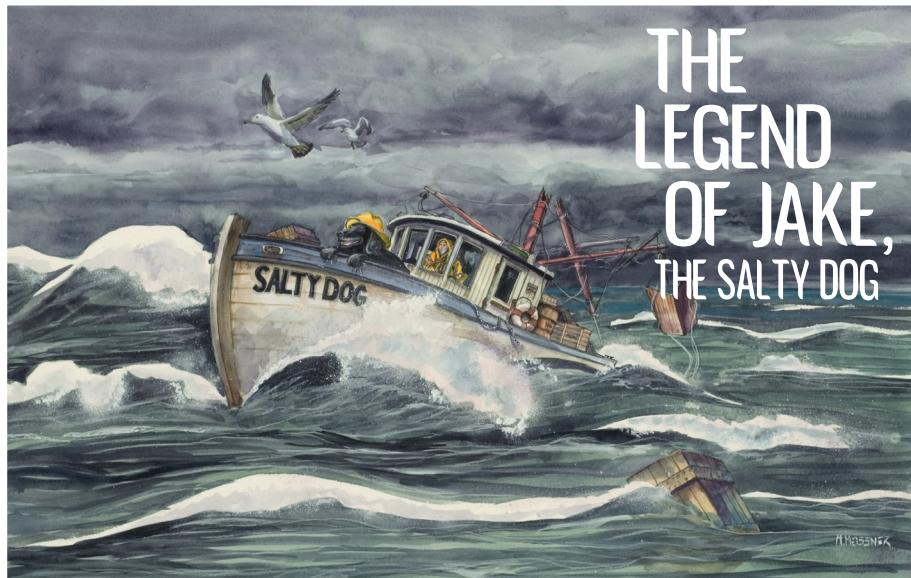
- **MOSCOW MULE** Smirnoff Vodka
- **DARK & STORMY** Gosling's Dark Rum
- **TENNESSEE MULE** Jack Daniel's Whiskey
- **KENTUCKY MULE** Jim Beam Bourbon
- **MEXI-MULE** Sauza Giro Tequila

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

CLASSIC COCKTAILS



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



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.