

THE SALTY



DOG CAFE

Bohicket Marina Village • Seabrook Island



ALL DAY MENU
bohicket.saltydog.com

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



WHICH CAME FIRST...THE T-SHIRT OR THE RESTAURANT?

The riddle of the dog. No one really
knows, but both have been around
since 1987.

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.

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



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

TROPICAL FREEZE Bacardi Rum, orange juice, strawberries and Coco Lopez Cream of Coconut make this an island treat!

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



CLASSIC COCKTAILS

SIGNATURE SALTY DOG

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

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

THE SKINNY COLADA

Coconut rum, pineapple juice and soda water

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.

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:

- **CLASSIC BLOODY** Smirnoff Vodka
- **BLOODY MARIA** Sauza Giro Tequila
- **RED SNAPPER** Gordon's Premium Gin

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.

¼ LB • ½ LB • 1 LB

THE LOWCOUNTRY & CHARLESTON CLASSIC, SHE CRAB SOUP HAS IT'S ROOTS IN WHAT NATIONALITY?



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!

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.

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

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, blackened or fried market price •

THE CAFE GARDEN SALAD

Fresh mixed greens and romaine lettuce topped with cucumbers, carrots, tomatoes, onions, peppers and croutons.

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.

THE CLASSIC CAESAR SALAD

Crisp romaine lettuce tossed with croutons and our Caesar dressing, topped with parmesan cheese.

SHRIMP CAPRESE

Juicy, wild American shrimp seasoned with our Jake Shake spice blend and served over romaine and topped with fresh mozzarella and heirloom tomatoes. Served with balsamic vinaigrette.

SALAD OR SANDWICH?

Sandwiches include a choice of kettle chips, potato salad, coleslaw or seasonal fresh fruit. Try it on a pretzel roll for \$1.

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 cucumbers, or as a sandwich on white, wheat or wheat wrap. So good, it'll have you cackling for more.



Scottish settlers of the lowcountry brought with them the recipe that served as the base for what we now know as She Crab Soup!



*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.

SALTY DOG PO' BOY

Our take on the Louisiana classic. Choice of fresh fish or wild American shrimp, fried golden brown and served with lettuce and tomato on a toasted hoagie roll with homemade remoulade sauce.

THE BIG BOSS SANDWICH

Slow and low pulled pork, coleslaw and Chef Herb's BBQ sauce served on a toasted pretzel roll. Go ahead, pig out!

CHEESY SHRIMP OR CHICKEN

Choose chicken or shrimp and we'll saute it with garlic, green peppers and onions. Served on a long toasted hoagie roll with Pimento cheese. **Chicken • Shrimp**

GROUPEL DOG

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

JAKE'S FISH TACOS

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

SALMON BLT

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

CAFE ENTREE FAVORITES

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.

JAKE'S LOWCOUNTRY BOIL

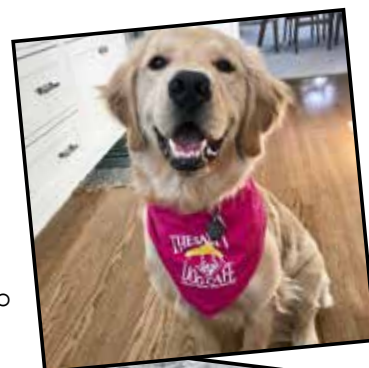
Peel and eat wild American shrimp, Andouille sausage, red potatoes and corn on the cob steamed up with Old Bay butter.

CRAB CAKE PLATTER

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

JAKE FRITES*

A 12 oz. black angus strip steam seasoned and grilled to your liking. Served with thick cut french fries.



*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**

SALTY DOG CLASSICS

Served with thick cut fries.

JAKE DOG BASKET

A 1/4 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. Add hickory smoked bacon or Chef's chili for \$1.50.

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. 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 home-made cocktail sauce. 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.

WONDERING WHAT TINY ISLAND IS ACROSS THE WAY?

That's Wadmalaw Island!
It was home to one of the Lipton Tea Company's tea plantations from 1960 - 1987. It was purchased by Bigelow Tea Company and is now the last remaining tea farm in America!



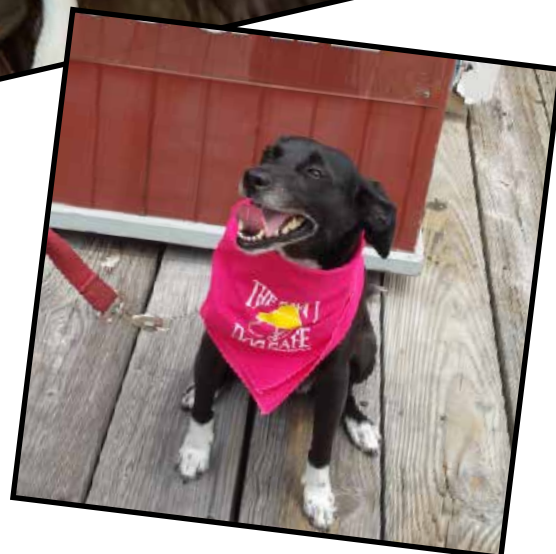
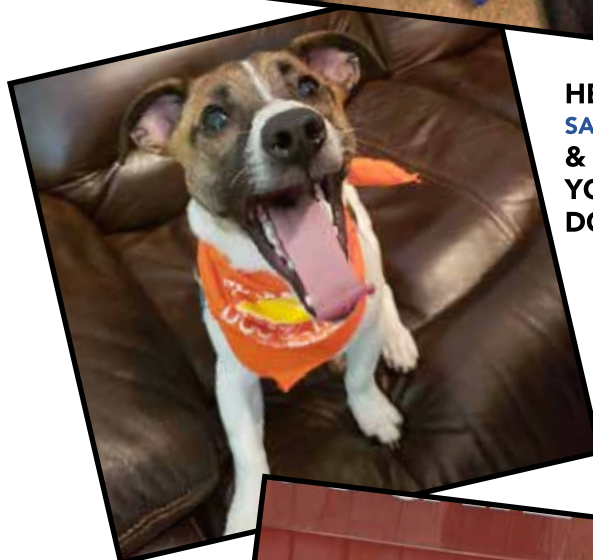
*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



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



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



ON A ROLL

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

Try it on a pretzel roll for \$1.

Top any sandwich with American, Cheddar, Provolone or Swiss cheese

Add hickory smoked bacon for \$1.50 • Add Pimento cheese or blue cheese crumbles for \$1

PRIME BURGER*

A half-pound Prime beef burger grilled over an open flame and served with lettuce, tomato and onion on a toasted artisanal roll with a kosher dill pickle on the side!

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 artisanal roll. If eating fish makes you smarter, this sandwich will make you genius! // market price

FRIED FLOUNDER SANDWICH

A fish sandwich with fried flounder and Captain John's tartar sauce served on a toasted artisanal roll.

CHICKEN SANDWICH

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

CRAB CAKE SANDWICH

Our freshly prepared Maryland-style crab cakes is 100% premium lump crabmeat - the best you can get! It is served on a toasted artisanal roll with our homemade remoulade.

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



PORT & STARBOARD

SEASONAL VEGETABLES
HOUSE MADE POTATO CHIPS
FRESH CUT FRUIT
POTATO SALAD
FRIES
HUSHPUPPIES
COLESLAW



DID YOU KNOW?

The Angel Oak is just a few miles down the road from Bohicket. The tree is estimated to be between 400 and 500 years old, but some say it could be as old as 1500 years. It is one of the oldest living things in the entire country.

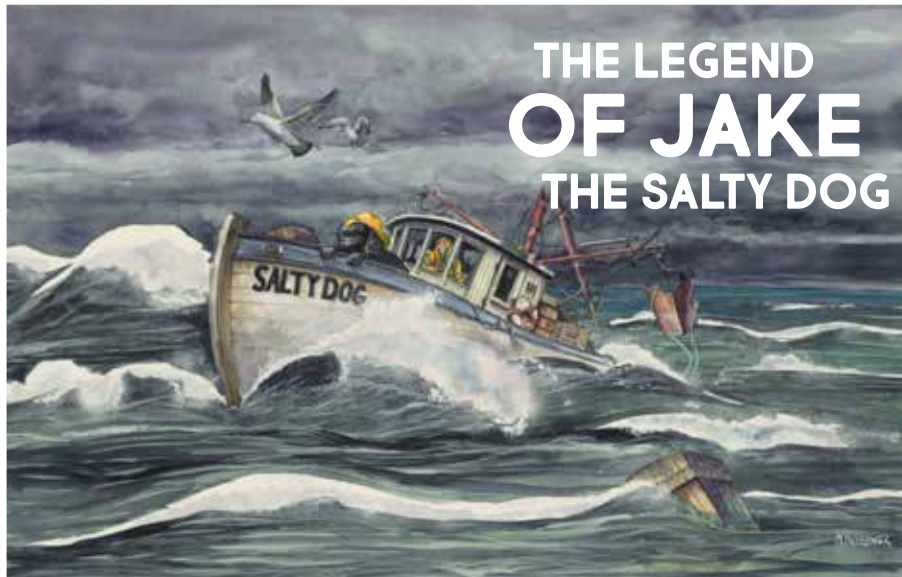
HOUSEMADE DESSERTS

KEY LIME PIE
SCOOP OF HOUSE MADE ICE CREAM

SALTY DOG T-SHIRT FACTORY

Be sure to stop by for all of your favorite iconic Salty Dog Gear, as well as some with Bohicket flair!





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.