



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 // \$4

BUDWEISER
COORS LIGHT
MICHELOB ULTRA

PREMIUM // \$5

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

LOCAL CRAFT // \$6

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

SIGNATURE CUSTOM SALTY DOG DRAUGHTS // \$7

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



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



CLASSIC COCKTAILS

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

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

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 toma-
toes, 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**
1987
THE SALTY DOG CAFE
Small outside bar opens

**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*

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

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**



THE WRECK OF THE SALTY DOG

2004

The Salty Dog expands it's South Beach dining options

LAND'S END TAVERN

2006

One of the oldest restaurants on Hilton Head Island became part of the Salty Dog South Beach family

BLUEWATER BAIT & TACKLE

2007

Bluewater Bait & Tackle joins the Salty Dog South Beach family



SALTY DOG HAPPY HOUR CRUISE

2015

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

SALTY DOG BLUFFTON

2016

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

SALTY DOG BOHICKET

2019

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

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

SALAD OR SANDWICH?

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

SALTY DOG COMBO

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

WE'VE GOT WILDLIFE

Bohicket Marina is home to an assortment of unique wildlife. One fan-favorite in particular is the bottlenose dolphin. It is not out-of-the-ordinary to spot a dolphin or even a whole pod in the area! Be sure to keep your eyes peeled!



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

SALTY DOG FAVORITES

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

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.

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 American, Cheddar, Provolone or Swiss Cheese. Add hickory smoked bacon or Chef's chili for \$1.

CHICKEN STRIPS

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

FISH N CHIPS

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

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.

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SC GOVERNOR'S CUP

ANNUAL BILLFISH TOURNAMENT

Bohicket Marina hosts the SC Governor's Cup Billfish Tournament each May. The tournament is a catch and release competition centered around blue marlin, white marlin and sailfish. The purpose of the tournament is the preservation of billfish in the area.

FRIED SHRIMP PLATE

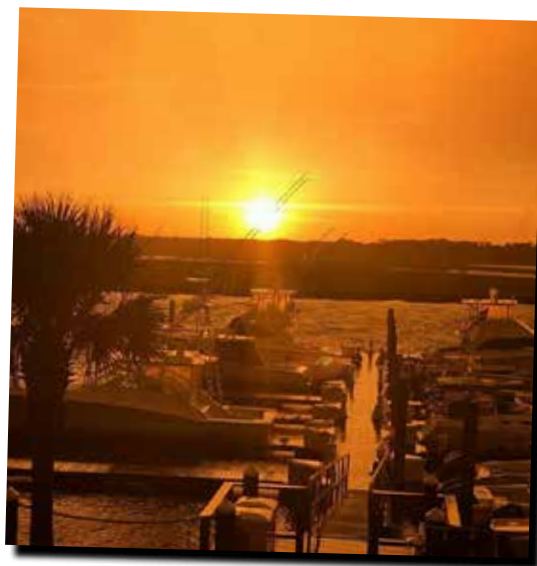
A generous portion of big ol' American shrimp, fried golden brown and served with our homemade cocktail sauce. Our shrimp are red, white and blue through and through!

MUDDY CREEK CHICKEN TACOS

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

THE BODOG

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



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 \$1

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

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. WARNING - if you eat the whole thing you might not have room for dessert.

BOHICKET 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!

FRIED FLOUNDER SANDWICH

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

PESTO TURKEY BURGER

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

FRESH CATCH SANDWICH*

We find the freshest fish available for this sandwich. 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

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.

BEACH BIRD

Fried chicken breast, housemade Pimento cheese, bread and butter pickles served on an artisanal roll.

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SALTY DOG PO' BOY

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

BODOG'S BIG BOSS SANDWICH

Low and slow 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 sauté 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 in Swiss cheese. Served on a toasted hoagie roll with a side of Captain John's tartar sauce. This classic is here to stay.

SEABROOK HOAGIE

Signature shrimp salad with wild caught American shrimp, piled high on a toasted hoagie roll with lettuce, tomato and onion

SALMON BLT

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

PORT & STARBOARD

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

all sides // \$3

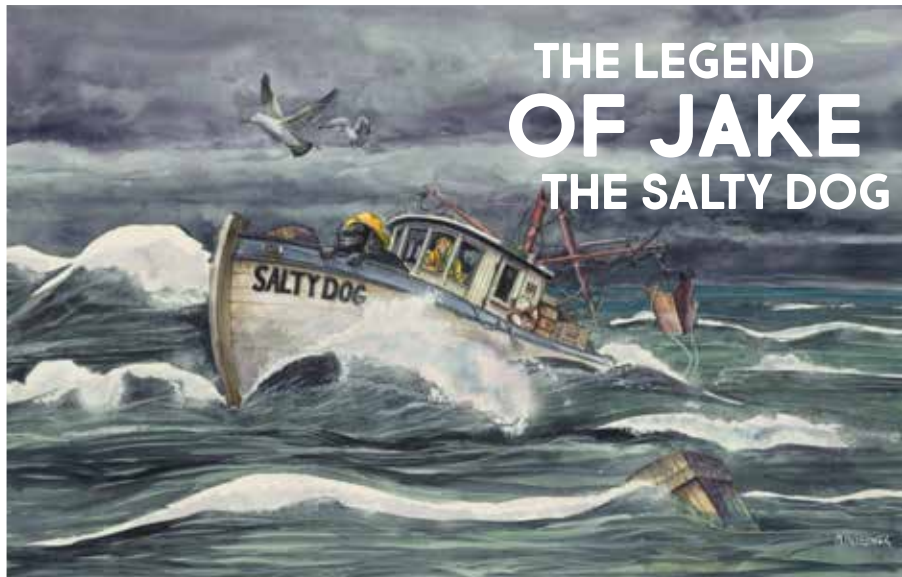
HOUSEMADE DESSERTS

KEY LIME PIE // \$7

PEANUT BUTTER CUP PIE // \$7

SCOOP OF HOUSE MADE ICE CREAM // \$4





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**

holly@saltydog.com • 843.540.8040

FEED US BACK! SALTYDOG.COM/SURVEY

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

BOHICKET.SALTYDOG.COM

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