

SALT TRADERS

COASTAL COOKING

LUNCH

COASTAL SOUPS & SALADS

SEAFOOD GUMBO cup 7, bowl 10

shrimp, oyster, andouille, okra, rice

CAESAR SALAD 7

*white anchovies, romaine, pecorino
grilled bread croutons, creamy caesar*

CLAM CHOWDA cup 6, bowl 9

clams, potato, leeks, bacon

HOUSE SALAD 7

*pears, sunflower seeds, golden raisins
sherry mustard vinaigrette*

LUNCH PLATES

available 11 a.m. - 3 p.m.

NASHVILLE HOT CHICKEN SANDWICH 14

*crispy fried chicken breast, nashville hot butter glaze
jalapeño mayo, bread & butter pickles, bibb lettuce
kettle chips*

SHRIMP PO'BOY 14

*remoulade, fennel slaw, pickled red onions
butter roll, kettle chips*

BLACKENED CHICKEN CAESAR 15

*romaine, pecorino, butter roll croutons
creamy caesar*

CRISPY SHRIMP BOWL 16

*jasmine rice, cucumbers, pickled onions
tomatoes, avocado, chili sauce, spicy mayo*

CAJUN SHRIMP PASTA 18

*roasted peppers, onion, tomato
spiced white wine butter*

CRAB LOUIE WEDGE 18

*lump blue crab, bacon, eggs, tomatoes
asparagus, russian dressing*

LOBSTER POT PIE 19

*maine lobster, lobster stock cream
fennel, peas, herb biscuit crust*

STEAK & FRIES* 19

*wagyu flat iron, cajun fries
4-peppercorn butter*

SUSTAINABLY SOURCED



COMMUNITY DRIVEN

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

† Contains nuts.