

SALT TRADERS

COASTAL COOKING

BAR SNACKS

\$5

FRIED OYSTERS
cornmeal dusted, remoulade

CEVICHE TOSTADA*
avocado mousse, cured fish

KETTLE CHIPS
blue cheese, chives

HUSHPUPIES
jalapeño, cornbread batter, remoulade

SNAPPER COLLAR
bull red sauce, tartar

OYSTERS ON THE HALF SHELL*

see chalkboard for current selection

RAW BAR

to ensure quality and freshness, no pre-shucking here

CRUDO*

sashimi grade fish, chef's topping
14

GULF COAST PEEL & EAT SHRIMP
2.50 each

CHILLED SEAFOOD TOWER*
ask your server for details
55

CEVICHE*
cured fish, fresh herbs, saltines
10

BEGINNINGS

GUACAMOLE 9
with poke poke* 13

CHOWDA FRIES 13
clams, leeks, bacon

SMOKED FISH DIP 9
smoked fish, cream cheese, chives, kettle chips

POT STICKERS 9
pork, bamboo shoots, pickled ginger, sweet soy dipping sauce

GRILLED OYSTERS 13
half dozen, chef's topping

STEAMED MUSSELS 13
fennel, garlic, charred tomato, grilled bread

FRIED OYSTER LETTUCE WRAPS 11
cornmeal crusted oyster, butter lettuce, tartar, fennel slaw

NEW ORLEANS BBQ SHRIMP 14
preserved lemon, fresh herbs, soppin' bread

CRAB CAKE 18
lump crab, fennel slaw, tartar

GULF OF MEXICO SHRIMP COCKTAIL 11
chayote, cucumber, tomato, avocado, saltines

**Your purchase benefits our friends at the Coastal Conservation Association

FROM THE KETTLE

CIOPPINO 23
tomato broth, mussels, clams, redfish, shrimp, grilled sourdough

BOUILLABAISSE 23
saffron fish broth, mussels, clams, redfish, shrimp, potato, fennel
grilled sourdough

PLATES

FISH SANDWICH 14
blackened or fried
butter roll, tartar, bread & butter pickles, fennel slaw, kettle chips

FISH ENCHILADAS 14
harissa cream, pepper jack, street corn salad, cotija

THE JACK STACK BURGER 12
slab bacon, harissa mayo, romaine, heirloom tomato, yellow american bread & butter pickles, salt fries

FLAT TOP FISH TACOS 15
candied jalapeños, fennel slaw, cilantro, avocado mousse, street corn salad

SHRIMP & LOBSTER ROLL 19
butter poached shrimp & lobster, butter roll, pickled celery, kettle chips

FISH & CHIPS 18
cod, lone star batter, salt fries, tartar, malt vinegar

SHRIMP & GRITS 18
yellow grits, charred tomatoes, sweet corn, shrimp butter

SIMPLE GRILLED FISH* † 27
sun-dried tomato rice, broccolini, white wine butter

WOOD FIRED SALMON* † 20
broccolini, kale pesto, smoked red pepper coulis

LINGUINE & CLAMS 19
sautéed clams, bacon, pecorino, grilled bread

SEARED SCALLOPS* † 25
whipped cauliflower, grilled asparagus, brown butter, preserved lemon

BUTCHER BLOCK STEAK* 34
roasted duck demi, garlic herb butter

GRILLED TUNA STEAK* 28
crab fried rice, miso, pickled cucumber

WOOD FIRED HALF CHICKEN 18
herbed potatoes, asparagus, cremini mushrooms, whipped cauliflower
roasted duck demi

FRIED FISH & SHRIMP PLATTER 18
tartar, cocktail, salt fries, fennel slaw

COASTAL SOUPS & SALADS

CLAM CHOWDA cup 6, bowl 9
clams, potato, leeks, bacon

SEAFOOD GUMBO cup 7, bowl 10
shrimp, oyster, andouille, okra, rice

CAESAR SALAD 7
white anchovies, romaine, pecorino, grilled bread croutons, creamy caesar

HOUSE SALAD 7
pears, sunflower seeds, golden raisins, sherry mustard vinaigrette

LOBSTER & SHRIMP SNOBB SALAD 19
greens, sweet corn, egg, avocado, bacon, tomato, sherry mustard vinaigrette

GRILLED TROUT WALDORF SALAD† 16
walnuts, apple, grapes, gorgonzola, creamy chive vinaigrette

MARINATED STEAK SALAD 16
butter lettuce, fingerling potato, radish, blue cheese, buttermilk dressing

EXTRAS

HOUSEMADE BREAD & WHIPPED BUTTER
4

CRAB FRIED RICE
8

BACON MAC 7
with crab 12

GRILLED ASPARAGUS †
6

FRIED GREEN TOMATOES
5

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.

3/5/19