

SALT TRADERS

COASTAL COOKING

GLUTEN-FREE MENU

RAW BAR

to ensure quality and freshness, no pre-shucking here

OYSTERS ON THE HALF SHELL*

see chalkboard for current selection

GULF COAST PEEL & EAT SHRIMP

2.50 each

CEVICHE*

cured fish, fresh mango, herbs

10

BEGINNINGS

STEAMED MUSSELS 13

fennel, garlic, charred tomatoes

NEW ORLEANS BBQ SHRIMP 14

preserved lemon, fresh herbs

GULF OF MEXICO SHRIMP COCKTAIL 11

chayote, cucumber, tomatoes, avocado

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

COASTAL SOUPS & SALADS

CLAM CHOWDA cup 6, bowl 9

clams, potato, leeks, bacon

CAESAR SALAD 8

white anchovies, romaine, pecorino, creamy caesar

HOUSE SALAD 7

pears, sunflower seeds, golden raisins, sherry mustard vinaigrette

LOBSTER & SHRIMP SNOBB SALAD 21

greens, sweet corn, egg, avocado, bacon, tomatoes, sherry mustard vinaigrette

GRILLED TROUT WALDORF SALAD † 17

walnuts, apple, grapes, gorgonzola, creamy chive dressing

PLATES

FISH ENCHILADAS 14

harissa cream, pepper jack, street corn, cotija

FLAT TOP FISH TACOS 15

*candied jalapenos, fennel slaw, cilantro, avocado mousse
street corn, corn tortillas*

SHRIMP & GRITS 19

yellow grits, charred tomatoes, sweet corn, shrimp butter

SIMPLE GRILLED FISH* † 27

sun-dried tomato rice, broccolini, white wine butter

WOOD FIRED SALMON* 21

*okra, corn & bacon succotash, dijon honey glaze
balsamic cherry reduction*

SEARED SCALLOPS* 25

*herbed potatoes, asparagus, cremini mushrooms
whipped cauliflower, brown butter, preserved lemon*

BUTCHER BLOCK RIBEYE* 36

roasted duck demi, garlic herb butter

WOOD FIRED HALF CHICKEN 18

*herbed potatoes, asparagus, cremini mushrooms
whipped cauliflower, roasted duck demi*

EXTRAS

GRILLED ASPARAGUS † 6

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.