

SALT TRADERS

COASTAL COOKING

LUNCH

COASTAL SOUPS & SALADS

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

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

CAESAR SALAD 8
*white anchovies, romaine, pecorino
grilled bread croutons, creamy caesar*

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*

**WOOD FIRED BEEF
TENDERLOIN*** 21
*bacon fat & rosemary roasted fingerling
potatoes, roasted duck demi
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.