

# SALT TRADERS

## COASTAL COOKING

Now you can get the whole menu (including cocktails) to go!

# DRINK

FRESH SQUEEZED LEMONADE 4

32 OZ QUART FROZEN GRAPEFRUIT RITA 28

*Get this size to go only!*

## COCKTAILS ON TAP

GIN & HOUSEMADE TONIC 7

*Waterloo No. 9 Gin, housemade tonic*

THE RUM AROUND 9

*Cruzan Light Rum, Gosling's Black Seal Rum, Cruzan Hurricane Proof Rum orange, pineapple, apricot brandy, housemade grenadine*

## SIGNATURE

FROZEN GRAPEFRUIT RITA 9

*Monte Alban 100% Agave Silver, Paula's Grapefruit, lime, grapefruit, citrus salt*

2850 RITA 8

*Espolón Blanco, Pierre Ferrand Dry Curaçao, lime, grey sea salt*

PEPE'S HIBISCUS PALOMA 9

*Pepe Z Blanco, hibiscus liqueur, grapefruit, lime, grapefruit soda, citrus salt*

GIN & BUBBLES 14

*Nolet's Gin, lemon, sparkling rosé*

SALTY TOM 8

*Aviation Gin, Paula's Grapefruit, rosemary, grapefruit, pink Himalayan salt*

512 COCKTAIL 10

*Tequila 512 Reposado, Pierre Ferrand Dry Curaçao, pineapple syrup jalapeño, Del Maguey Vida Mezcal, chile lime salt*

SCRATCH BLOODY MARY 8

*Tito's Vodka, horseradish, barrel aged Worcestershire, clam juice, lemon, celery salt  
\* Served with beer chaser*

MICHELADA TRADICIONAL 6

*Modelo Especial, Worcestershire, hot sauce, Valentina, lime, chile lime salt*

COCONUT MOJITO 8

*Rum Haven Coconut Rum, Cruzan Light Rum, mint, lime, raw sugar, soda*

BONNABEL 14

*Eagle Rare 10 Year, Carpano Antica, Yellow Chartreuse, Luxardo Maraschino*

## BEER ON TAP

MODELO ESPECIAL

LIVE OAK HEFEWEIZEN

THIRSTY GOAT AMBER

PINTHOUSE ELECTRIC JELLYFISH IPA

ALTSTADT BREWERY KOLSCH

SEASONAL SELECTION

## BOTTLES & CANS

XX LAGER

PACIFICO

LONE STAR

COORS LIGHT

MILLER LITE

BUD LIGHT

MICHELOB ULTRA

BLUE MOON

SHINER BOCK

RED STRIPE

STELLA ARTOIS

BALLAST POINT GRAPEFRUIT SCULPIN IPA

BELL'S TWO HEARTED ALE

DESCHUTES BLACK BUTTE PORTER

AUSTIN BEERWORKS PEARL SNAP

ANCHOR STEAM

BROOKLYN LAGER

AUSTIN EASTCIDERS ORIGINAL (GF)

OMISSION PALE ALE (GF)

ST. PAULI GIRL N/A

CONTINUED ON REVERSE

# DRINK MORE

## WINE ON TAP

**HAHN WINERY 9**  
*Chardonnay | Monterey*

**LOUIS MARTINI 10**  
*Cabernet Sauvignon | California*

## BUBBLES

**MARQUÉS DE CÁCERES 8/32**  
*Cava Brut | Spain*

**ZONIN 10**  
*Prosecco 187mL | Italy*

**BENVOLIO 32**  
*Prosecco | Italy*

**CÔTÉ MAS 12/48**  
*Crémant Brut Rosé | France*

**MOËT & CHANDON IMPÉRIAL BRUT NV 85**  
*Champagne | France*

## WHITE

**STOLLER FAMILY ESTATE 10/40**  
*Rosé | Willamette Valley*

**BERTANI VELANTE 9/36**  
*Pinot Grigio | Veneto, Italy*

**WESTMOUNT 40**  
*Pinot Gris | Willamette Valley*

**WILLIAM CHRIS 42**  
*Blanc de Bois | Texas*

**RAMÓN BILBAO 10/40**  
*Albariño | Rias Baixas, Spain*

**RODNEY STRONG 'CHARLOTTE'S HOME' 8/32**  
*Sauvignon Blanc | Sonoma County*

**BOULDER BANK 10/40**  
*Sauvignon Blanc | Marlborough, NZ*

**SQUEALING PIG 48**  
*Sauvignon Blanc | Marlborough, NZ*

**PASCAL JOLIVET 55**  
*Sancerre Blanc | Loire Valley, France*

**DR. LOOSEN 'DR. L' 32**  
*Riesling | Mosel, Germany*

**A BY ACACIA 8/32**  
*Chardonnay (Unoaked) | California*

**PICKET FENCE 10/40**  
*Chardonnay | Russian River Valley*

**JORDAN 65**  
*Chardonnay | Russian River Valley*

## RED

**SHARECROPPER'S 12/48**  
*Pinot Noir | Willamette Valley*

**SOKOL BLOSSER 75**  
*Pinot Noir | Dundee Hills*

**PATZ & HALL 85**  
*Pinot Noir | Sonoma Coast*

**PASQUA 'ROMEO & JULIET' 10/40**  
*Red Blend | Veneto, Italy*

**ONTAÑÓN CRIANZA 10/40**  
*Tempranillo | Rioja, Spain*

**BERONIA GRAN RESERVA (2009) 65**  
*Tempranillo | Rioja, Spain*

**TINTONEGRO 10/40**  
*Malbec | Mendoza, Argentina*

**DAOU VINEYARDS 14/56**  
*Cabernet Sauvignon | Paso Robles*

**GOLDSCHMIDT 'YARDSTICK' 58**  
*Cabernet Sauvignon | Napa Valley*

**CANVASBACK 65**  
*Cabernet Sauvignon | Red Mountain*

**STAG'S LEAP 'ARTEMIS' 125**  
*Cabernet Sauvignon | Napa Valley*

**TREFETHEN 'DRAGONS TOOTH' 90**  
*Red Blend | Napa Valley*



STAY SALTY

## BAR SNACKS \$6

### FRIED OYSTERS

cornmeal dusted,  
remoulade

### CEVICHE TOSTADA\*

avocado mousse,  
cured fish

### HUSH PUPPIES

jalapeño, cornbread  
batter, remoulade

### SNAPPER COLLAR

bull red sauce, tartar

### KETTLE CHIPS

blue cheese, chives

## RAW BAR

### GULF COAST PEEL & EAT SHRIMP

cocktail sauce, lemon  
\$2.50 each

### OYSTERS ON THE HALF SHELL\*

see chalkboard for current selection

### CEVICHE\*

cured fish, fresh mango,  
herbs, saltines  
\$10

## BEGINNINGS

### SMOKED FISH DIP 10

smoked fish, cream cheese, chives, kettle chips

### NEW ORLEANS BBQ SHRIMP 14

preserved lemon, fresh herbs, soppin' bread

### CRAB CAKE 18

lump crab, fennel slaw, tartar

### GUACAMOLE 9

with poke poke\* 14

### CHOWDA FRIES 13

clams, leeks, bacon

### POT STICKERS 10

pork, bamboo shoots, pickled ginger  
sweet soy dipping sauce

### GRILLED OYSTERS 14

half dozen, chef's topping

### STEAMED MUSSELS 13

fennel, garlic, charred tomatoes, grilled bread

### FRIED OYSTER LETTUCE WRAPS 11

cornmeal dusted oysters, butter lettuce,  
tartar, fennel slaw

### GULF OF MEXICO SHRIMP COCKTAIL 11

chayote, cucumber, tomatoes, avocado, saltines

## 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 8

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

### HOUSE SALAD 7

pears, sunflower seeds, golden raisins, tomato,  
red onion, 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 SANDWICH 16

blackened or fried

butter roll, tartar, bread & butter  
pickles, fennel slaw, kettle chips

### FISH ENCHILADAS 16

harissa cream, pepper jack, street corn, cotija

### THE JACK STACK BURGER 13

slab bacon, harissa mayo, romaine  
heirloom tomatoes, yellow american  
bread & butter pickles, salt fries

### FLAT TOP FISH TACOS 16

flour tortillas, candied jalapeños, fennel  
slaw, cilantro, avocado mousse, street corn

### SHRIMP & LOBSTER ROLL 19

poached shrimp & lobster, butter roll  
pickled celery, kettle chips

### FISH & CHIPS 18

cod, lone star batter, salt fries, tartar, malt vinegar

### SIMPLE GRILLED FISH\* † 27

sun-dried tomato rice, broccolini,  
white wine butter

### SEARED SCALLOPS\* 25

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

### SHRIMP & GRITS 19

yellow grits, charred tomatoes,  
sweet corn, shrimp butter

### SEAFOOD PASTA 21

clams, mussels, shrimp, linguini,  
tomato, fennel

### WOOD FIRED HALF CHICKEN 18

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

### FRIED FISH & SHRIMP PLATTER 19

tartar, cocktail, salt fries, fennel slaw

### WOOD FIRED SALMON\* 21

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

## FROM THE KETTLE

### CIOPPINO

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

\$25

### SOUTH TEXAS SHRIMP BOIL

shrimp, corn, andouille sausage,  
cajun seasonings

### HOUSEMADE BREAD & WHIPPED BUTTER

\$4

## EXTRAS

BACON MAC \$8  
WITH CRAB \$13

### GRILLED ASPARAGUS †

\$6

## HOUSEMADE DESSERTS

Ask your server about today's housemade dessert selections!

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.

August 31, 2020