

# 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

*Waterloo No. 9 Gin, housemade tonic*

7

### THE RUM AROUND

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

9

## SIGNATURE

### FROZEN GRAPEFRUIT RITA

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

9

### GIN & BUBBLES

*Nolet's Gin, lemon, sparkling rosé*

14

### 2850 RITA

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

8

### MICHELADA TRADICIONAL

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

6

### PEPE'S HIBISCUS PALOMA

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

9

### COCONUT MOJITO

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

8

### SALTY TOM

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

8

### SCRATCH BLOODY MARY

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

8

### 512 COCKTAIL

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

10

### BONNABEL

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

14

## 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

### STELLA ARTOIS

BALLAST POINT GRAPEFRUIT SCULPIN IPA

DESCHUTES BLACK BUTTE PORTER

AUSTIN BEERWORKS PEARL SNAP

ANCHOR STEAM

BROOKLYN LAGER

AUSTIN EASTCIDERS ORIGINAL (GF)

OMISSION PALE ALE (GF)

HEINEKEN 0.0 N/A

# DRINK MORE

## WINE ON TAP

**HAHN WINERY**  
*Chardonnay | Monterey*

9

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

10

## BUBBLES

**MARQUÉS DE CÁCERES**  
*Cava Brut | Spain*

8/32

**CÔTÉ MAS**  
*Crémant Brut Rosé | France*

12/48

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

10

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

85

**BENVOLIO**  
*Prosecco | Italy*

32

## WHITE

**STOLLER FAMILY ESTATE**  
*Rosé | Willamette Valley*

10/40

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

48

**BERTANI VELANTE**  
*Pinot Grigio | Veneto, Italy*

9/36

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

55

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

40

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

32

**RAMÓN BILBAO**  
*Albariño | Rias Baixas, Spain*

10/40

**PICKET FENCE**  
*Chardonnay | Russian River Valley*

10/40

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

8/32

**JOSEPH CARR**  
*Chardonnay | Carneros*

12/48

**BOULDER BANK**  
*Sauvignon Blanc | Marlborough, NZ*

10/40

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

65

## RED

**SHARECROPPER'S**  
*Pinot Noir | Willamette Valley*

12/48

**TINTONEGRO**  
*Malbec | Mendoza, Argentina*

10/40

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

75

**DAOU VINEYARDS**  
*Cabernet Sauvignon | Paso Robles*

14/56

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

85

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

58

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

10/40

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

65

**ONTAÑÓN CRIANZA**  
*Tempranillo | Rioja, Spain*

10/40

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

125

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

65

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

90

## BAR SNACKS \$6

<b>FRIED OYSTERS</b> <i>cornmeal dusted, remoulade</i>	<b>CEVICHE TOSTADA*</b> <i>avocado mousse, cured fish</i>	<b>HUSH PUPPIES</b> <i>jalapeño, cornbread batter, remoulade</i>	<b>SNAPPER COLLAR</b> <i>bull red sauce, tartar</i>	<b>KETTLE CHIPS</b> <i>blue cheese, chives</i>
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### 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

*smoked fish, cream cheese, chives, kettle chips*

### NEW ORLEANS BBQ SHRIMP

*preserved lemon, fresh herbs, soppin' bread*

### CRAB CAKE

*lump crab, fennel slaw, tartar*

### GUACAMOLE

*with poke poke\* 14*

### CHOWDA FRIES

*clams, leeks, bacon*

### POT STICKERS

*pork, bamboo shoots, pickled ginger  
sweet soy dipping sauce*

### GRILLED OYSTERS

*half dozen, chef's topping*

### STEAMED MUSSELS

*fennel, garlic, charred tomatoes, grilled bread*

### FRIED OYSTER LETTUCE WRAPS

*cornmeal dusted oysters, butter lettuce  
tartar, fennel slaw*

### GULF OF MEXICO SHRIMP COCKTAIL 11

*chayote, cucumber, tomatoes, avocado, saltines*

## COASTAL SOUPS & SALADS

### CLAM CHOWDA

*clams, potato, leeks, bacon*

*cup 6, bowl 9*

### SEAFOOD GUMBO

*shrimp, oyster, andouille, okra, rice*

*cup 7, bowl 10*

### CAESAR SALAD

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

### HOUSE SALAD

*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

10

### FISH SANDWICH

*blackened or fried  
butter roll, tartar, bread & butter  
pickles, fennel slaw, kettle chips*

16

14

### FISH ENCHILADAS

*harissa cream, pepper jack, street corn, cotija*

16

9

### THE JACK STACK BURGER

*slab bacon, harissa mayo, romaine  
heirloom tomatoes, American cheese  
bread & butter pickles, salt fries*

13

13

### FLAT TOP FISH TACOS

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

16

10

### SHRIMP & LOBSTER ROLL

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

19

14

### FISH & CHIPS

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

18

13

### SIMPLE GRILLED FISH\*†

*sun-dried tomato rice, broccolini,  
white wine butter*

27

11

### SEARED SCALLOPS\*

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

25

### SHRIMP & GRITS

*yellow grits, charred tomatoes,  
sweet corn, shrimp butter*

19

### SEAFOOD PASTA

*clams, mussels, shrimp, linguini,  
tomato, fennel*

21

8

### WOOD FIRED HALF CHICKEN

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

18

7

### FRIED FISH & SHRIMP PLATTER

*tartar, cocktail, salt fries, fennel slaw*

19

### WOOD FIRED SALMON\*

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

21

## FROM THE KETTLE \$25

### CIOPPINO

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

### SOUTH TEXAS SHRIMP BOIL

*shrimp, corn, andouille sausage,  
cajun seasonings*

## EXTRAS

**HOUSEMADE BREAD  
& WHIPPED BUTTER**  
\$4

**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.