

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
<i>Waterloo No. 9 Gin, housemade tonic</i> | TITO'S CHERRY LIMEADE 8
<i>Tito's Handmade Vodka, Cherry Heering Liqueur, lime, housemade grenadine, soda</i> |
| THE RUM AROUND 9
<i>Cruzan Light Rum, Gosling's Black Seal Rum, Cruzan Hurricane Proof Rum orange, pineapple, apricot brandy, housemade grenadine</i> | ROOFTOP RATTLER OLD FASHIONED 12
<i>Patrón Reposado, Sombra Mezcal, mole bitters, raw syrup, cherry</i> |

SIGNATURE

- | | |
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| FROZEN GRAPEFRUIT RITA 9
<i>Monte Alban 100% Agave Silver, Paula's Grapefruit, lime, grapefruit, citrus salt</i> | GIN & BUBBLES 14
<i>Nolet's Gin, lemon, sparkling rosé</i> |
| 2850 RITA 8
<i>Espolón Blanco, Pierre Ferrand Dry Curaçao, lime, grey sea salt</i> | MICHELADA TRADICIONAL 6
<i>Modelo Especial, Worcestershire, hot sauce, Valentina, lime, chile lime salt</i> |
| PEPE'S HIBISCUS PALOMA 9
<i>Pepe Z Blanco, hibiscus liqueur, grapefruit, lime, grapefruit soda, citrus salt</i> | COCONUT MOJITO 8
<i>Rum Haven Coconut Rum, Cruzan Light Rum, mint, lime, raw sugar, soda</i> |
| SALTY TOM 8
<i>Aviation Gin, Paula's Grapefruit, rosemary, grapefruit, pink Himalayan salt</i> | SCRATCH BLOODY MARY 8
<i>Tito's Vodka, horseradish, barrel aged Worcestershire, clam juice, lemon, celery salt * Served with beer chaser</i> |
| 512 COCKTAIL 10
<i>Tequila 512 Reposado, Pierre Ferrand Dry Curaçao, pineapple syrup jalapeño, Del Maguey Vida Mezcal, chile lime salt</i> | BONNABEL 14
<i>Eagle Rare 10 Year, Carpano Antica, Yellow Chartreuse, Luxardo Maraschino</i> |

BEER ON TAP

- | | |
|----------------------------|---|
| MODELO ESPECIAL | PINTHOUSE ELECTRIC JELLYFISH IPA |
| LIVE OAK HEFEWEIZEN | ALTSTADT BREWERY KOLSCH |
| THIRSTY GOAT AMBER | SEASONAL SELECTION |

BOTTLES & CANS

- | | |
|-----------------------|---|
| XX LAGER | STELLA ARTOIS |
| PACIFICO | BALLAST POINT GRAPEFRUIT SCULPIN IPA |
| LONE STAR | DESCHUTES BLACK BUTTE PORTER |
| COORS LIGHT | AUSTIN BEERWORKS PEARL SNAP |
| MILLER LITE | ANCHOR STEAM |
| BUD LIGHT | BROOKLYN LAGER |
| MICHELOB ULTRA | AUSTIN EASTCIDERS ORIGINAL (GF) |
| BLUE MOON | OMISSION PALE ALE (GF) |
| SHINER BOCK | HEINEKEN 0.0 N/A |

DRINK MORE

WINE ON TAP

HECHT & BANNIER <i>Rosé Provence, France</i>	9	MACMURRAY ESTATE <i>Pinot Noir Central Coast</i>	10
HAHN WINERY <i>Chardonnay Monterey</i>	9	LOUIS MARTINI <i>Cabernet Sauvignon California</i>	10

BUBBLES

MARQUÉS DE CÁCERES <i>Cava Brut Spain</i>	8/32	CÔTÉ MAS <i>Crémant Brut Rosé France</i>	12/48
ZONIN <i>Prosecco 187mL Italy</i>	10	MOËT & CHANDON IMPÉRIAL BRUT NV <i>Champagne France</i>	85
BENVOLIO <i>Prosecco Italy</i>	32		

WHITE

STOLLER FAMILY ESTATE <i>Rosé Willamette Valley</i>	40	SQUEALING PIG <i>Sauvignon Blanc Marlborough, NZ</i>	48
BERTANI VELANTE <i>Pinot Grigio Veneto, Italy</i>	9/36	PASCAL JOLIVET <i>Sancerre Blanc Loire Valley, France</i>	55
WESTMOUNT <i>Pinot Gris Willamette Valley</i>	40	DR. LOOSEN 'DR. L' <i>Riesling Mosel, Germany</i>	32
RAMÓN BILBAO <i>Albariño Rías Baixas, Spain</i>	10/40	PICKET FENCE <i>Chardonnay Russian River Valley</i>	10/40
RODNEY STRONG 'CHARLOTTE'S HOME' <i>Sauvignon Blanc Sonoma County</i>	8/32	JOSEPH CARR <i>Chardonnay Carneros</i>	12/48
BOULDER BANK <i>Sauvignon Blanc Marlborough, NZ</i>	10/40	JORDAN <i>Chardonnay Russian River Valley</i>	65

RED

SHARECROPPER'S <i>Pinot Noir Willamette Valley</i>	12/48	TINTONEGRO <i>Malbec Mendoza, Argentina</i>	10/40
SOKOL BLOSSER <i>Pinot Noir Dundee Hills</i>	75	DAOU VINEYARDS <i>Cabernet Sauvignon Paso Robles</i>	14/56
PATZ & HALL <i>Pinot Noir Sonoma Coast</i>	85	GOLDSCHMIDT 'YARDSTICK' <i>Cabernet Sauvignon Napa Valley</i>	58
PASQUA 'ROMEO & JULIET' <i>Red Blend Veneto, Italy</i>	10/40	CANVASBACK <i>Cabernet Sauvignon Red Mountain</i>	65
ONTAÑÓN CRIANZA <i>Tempranillo Rioja, Spain</i>	10/40	STAG'S LEAP 'ARTEMIS' <i>Cabernet Sauvignon Napa Valley</i>	125
BERONIA GRAN RESERVA (2009) <i>Tempranillo Rioja, Spain</i>	65	TREFETHEN 'DRAGONS TOOTH' <i>Red Blend Napa Valley</i>	90

BAR SNACKS \$6

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