



SALT TRADERS

COASTAL COOKING

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 | THE RUM AROUND 9 |
| <i>Waterloo No. 9 Gin, housemade tonic</i> | <i>Cruzan Light Rum, Gosling's Black Seal Rum, Cruzan Hurricane Proof Rum orange, pineapple, apricot brandy, housemade grenadine</i> |

SIGNATURE

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

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

DRINK MORE

WINE ON TAP

HAHN WINERY
Chardonnay | Monterey

9

LOUIS MARTINI
Cabernet Sauvignon | California

11

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

THE FOUR GRACES
Rosé | Willamette Valley

11/44

PASCAL JOLIVET 'ATTITUDE'
Sauvignon Blanc | Loire Valley, France

11/44

BERTANI VELANTE
Pinot Grigio | Veneto, Italy

9/36

SQUEALING PIG
Sauvignon Blanc | Marlborough, NZ

48

WESTMOUNT
Pinot Gris | Willamette Valley

40

DOMAINE SAGET
Sancerre | Loire Valley, France

70

RAMÓN BILBAO
Albariño | Rias Baixas, Spain

10/40

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

32

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

PLANET OREGON
Pinot Noir | Willamette Valley

13/52

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 (2011)
Tempranillo | Rioja, Spain

70

TREFETHEN 'DRAGONS TOOTH'
Red Blend | Napa Valley

90

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

OYSTERS ON THE HALF SHELL*

see chalkboard for
current selection

CRAB FINGERS

cocktail sauce, lemon
\$17

HALF-SHELL SCALLOP

chef's topping
\$3 each

SEAFOOD TOWER

ask server for details
\$55/\$120

TUNA TARTARE STACK

black vinegar soy, wonton,
avocado, serrano
\$18

NIGIRI OF THE DAY

sushi rice, chef's topping
\$4 each

CEVICHE*

cured fish, fresh mango,
herbs, saltines
\$11

CRUDO OF THE DAY

sashimi grade, chef's topping
\$15

GULF COAST PEEL & EAT SHRIMP

cocktail sauce, lemon
\$2.50 each

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

21

THE JACK STACK BURGER

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

13

9

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

19

11

SIMPLE GRILLED FISH*†

sun-dried tomato rice, broccolini,
white wine butter

CHALKBOARD

13

SEARED SCALLOPS*

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

29

10

SHRIMP & GRITS

yellow grits, charred tomatoes,
sweet corn, shrimp butter

19

8

SEAFOOD PASTA

clams, mussels, shrimp, linguini,
tomato, fennel

21

7

GRILLED TUNA STEAK

crab fried rice, miso, pickled cucumbers

36

8

FRIED FISH & SHRIMP PLATTER

tartar, cocktail, salt fries, fennel slaw

19

21

WOOD FIRED SALMON*

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

21

17

CIOPPINO

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

25

EXTRAS

HOUSEMADE BREAD & WHIPPED BUTTER

\$4

GRILLED ASPARAGUS†

\$6

CRAB FRIED RICE

\$9

BACON MAC \$8 WITH CRAB \$13

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.

April 29, 2021