



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

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|---|---|
| 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

- | | |
|---|--|
| 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 Maguery 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

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|-----------------------|---|
| 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

HECHT & BANNIER <i>Rosé Provence, France</i>	10	MACMURRAY ESTATE <i>Pinot Noir Central Coast</i>	11
HAHN WINERY <i>Chardonnay Monterey</i>	9	LOUIS MARTINI <i>Cabernet Sauvignon California</i>	11

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

THE FOUR GRACES <i>Rosé Willamette Valley</i>	11/44	PASCAL JOLIVET 'ATTITUDE' <i>Sauvignon Blanc Loire Valley, France</i>	11/44
BERTANI VELANTE <i>Pinot Grigio Veneto, Italy</i>	9/36	SQUEALING PIG <i>Sauvignon Blanc Marlborough, NZ</i>	48
WESTMOUNT <i>Pinot Gris Willamette Valley</i>	40	DOMAINE SAGET <i>Sancerre Loire Valley, France</i>	70
RAMÓN BILBAO <i>Albariño Rias Baixas, Spain</i>	10/40	DR. LOOSEN 'DR. L' <i>Riesling Mosel, Germany</i>	32
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

PLANET OREGON <i>Pinot Noir Willamette Valley</i>	13/52	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 (2011) <i>Tempranillo Rioja, Spain</i>	70	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

OYSTERS ON THE HALF SHELL*
see chalkboard for current selection

SEAFOOD TOWER
ask server for details
\$55/\$120

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

CRAB FINGERS
cocktail sauce, lemon
\$17

TUNA TARTARE STACK
black vinegar soy, wonton, avocado, serrano
\$18

CRUDO OF THE DAY
sashimi grade, chef's topping
\$15

HALF-SHELL SCALLOP
chef's topping
\$3 each

NIGIRI OF THE DAY
sushi rice, chef's topping
\$4 each

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 *cup 6, bowl 9*
clams, potato, leeks, bacon

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

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** 16
blackened or fried, butter roll, tartar, bread & butter pickles, fennel slaw, kettle chips

21 **FISH ENCHILADAS** 16
harissa cream, pepper jack, street corn, cotija

9 **THE JACK STACK BURGER** 13
slab bacon, harissa mayo, romaine heirloom tomatoes, American cheese, bread & butter pickles, salt fries

13 **FLAT TOP FISH TACOS** 16
flour tortillas, candied jalapeños, fennel slaw, cilantro, avocado mousse, street corn

10 **SHRIMP & LOBSTER ROLL** 19
poached shrimp & lobster, butter roll, pickled celery, kettle chips

14 **FISH & CHIPS** 19
cod, lone star batter, salt fries, tartar, malt vinegar

11 **SIMPLE GRILLED FISH*†** CHALKBOARD
sun-dried tomato rice, broccolini, white wine butter

13 **SEARED SCALLOPS*** 29
herbed potatoes, asparagus, cremini mushrooms, whipped cauliflower, brown butter, preserved lemon

9 **SHRIMP & GRITS** 19
yellow grits, charred tomatoes, sweet corn, shrimp butter

10 **SEAFOOD PASTA** 21
clams, mussels, shrimp, linguini, tomato, fennel

8 **GRILLED TUNA STEAK** 36
crab fried rice, miso, pickled cucumbers

7 **FRIED FISH & SHRIMP PLATTER** 19
tartar, cocktail, salt fries, fennel slaw

21 **WOOD FIRED SALMON*** 21
okra, corn & bacon succotash, dijon honey glaze, balsamic cherry reduction

17 **CIOPPINO** 25
tomato broth, mussels, clams, redfish, shrimp, grilled sourdough

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