



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 9 | 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!



CONTINUED ON REVERSE

DRINK MORE

WINE ON TAP

CHALK HILL 10
Chardonnay | Sonoma Coast

LOUIS MARTINI 11
Cabernet Sauvignon | California

BUBBLES

CHIC BARCELONA 8/32
Cava Brut | Spain

CÔTÉ MAS 12/48
Crémant Brut Rosé | France

ZONIN 10
Prosecco 187mL | Italy

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

BENVOLIO 32
Prosecco | Italy

WHITE

THE FOUR GRACES 11/44
Rosé | Willamette Valley

BOULDER BANK 10/40
Sauvignon Blanc | Marlborough, NZ

MEZZACORONA 8/32
Pinot Grigio | Trentino, Italy

PASCAL JOLIVET 'ATTITUDE' 11/44
Sauvignon Blanc | Loire Valley, France

MASO CANALI 10/40
Pinot Grigio | Trentino, Italy

SQUEALING PIG 48
Sauvignon Blanc | Marlborough, NZ

WESTMOUNT 40
Pinot Gris | Willamette Valley

SAGET LA PERRIÈRE 70
Sancerre | Loire Valley, France

RAMÓN BILBAO 10/40
Albariño | Rias Baixas, Spain

DR. LOOSEN 'DR. L' 8/32
Riesling | Mosel, Germany

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

JOSEPH CARR 12/48
Chardonnay | Carneros

JORDAN 65
Chardonnay | Russian River Valley

RED

PLANET OREGON 13/52
Pinot Noir | Willamette Valley

TINTONEGRO 10/40
Malbec | Mendoza, Argentina

SOKOL BLOSSER 75
Pinot Noir | Dundee Hills

DAOU VINEYARDS 14/56
Cabernet Sauvignon | Paso Robles

PATZ & HALL 85
Pinot Noir | Sonoma Coast

GOLDSCHMIDT 'YARDSTICK' 58
Cabernet Sauvignon | Napa Valley

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

CANVASBACK 65
Cabernet Sauvignon | Red Mountain

ONTAÑÓN CRIANZA 10/40
Tempranillo | Rioja, Spain

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

**BERONIA GRAN
RESERVA (2011)** 70
Tempranillo | Rioja, Spain

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

BAR SNACKS \$6

FRIED OYSTERS

cornmeal dusted,
remoulade

CEVICHE TOSTADA*

avocado mousse,
cured fish

HUSH PUPPIES

jalapeño,
cornbread batter,
remoulade

KETTLE CHIPS

blue cheese, chives

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
\$13

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

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

SHRIMP SNOBB SALAD

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

24

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

16

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.