



# 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

- |   |   |
|---|---|
| <b>GIN &amp; HOUSEMADE TONIC</b> 7<br><i>Waterloo No. 9 Gin, housemade tonic</i>  | <b>TITO'S CHERRY LIMEADE</b> 9<br><i>Tito's Handmade Vodka, Cherry Heering Liqueur, lime, housemade grenadine, soda</i> |
| <b>THE RUM AROUND</b> 9<br><i>Cruzan Light Rum, Gosling's Black Seal Rum, Cruzan Hurricane Proof Rum orange, pineapple, apricot brandy, housemade grenadine</i> | <b>ROOFTOP RATTLER OLD FASHIONED</b> 12<br><i>Patrón Reposado, Sombra Mezcal, mole bitters, raw syrup, cherry</i>       |

## SIGNATURE

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

## BEER ON TAP

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

## BOTTLES & CANS

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

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



CONTINUED ON REVERSE

# DRINK MORE

## WINE ON TAP

<b>HECHT &amp; BANNIER</b> <i>Rosé   Provence, France</i>	10	<b>MACMURRAY ESTATE</b> <i>Pinot Noir   Central Coast</i>	11
<b>CHALK HILL</b> <i>Chardonnay   Sonoma Coast</i>	10	<b>LOUIS MARTINI</b> <i>Cabernet Sauvignon   California</i>	11

## BUBBLES

<b>CHIC BARCELONA</b> <i>Cava Brut   Spain</i>	8/32	<b>CÔTÉ MAS</b> <i>Crémant Brut Rosé   France</i>	12/48
<b>ZONIN</b> <i>Prosecco 187mL   Italy</i>	10	<b>MOËT &amp; CHANDON IMPÉRIAL BRUT NV</b> <i>Champagne   France</i>	85
<b>BENVOLIO</b> <i>Prosecco   Italy</i>	32		

## WHITE

<b>THE FOUR GRACES</b> <i>Rosé   Willamette Valley</i>	11/44	<b>BOULDER BANK</b> <i>Sauvignon Blanc   Marlborough, NZ</i>	10/40
<b>MEZZACORONA</b> <i>Pinot Grigio   Trentino, Italy</i>	8/32	<b>PASCAL JOLIVET 'ATTITUDE'</b> <i>Sauvignon Blanc   Loire Valley, France</i>	11/44
<b>MASO CANALI</b> <i>Pinot Grigio   Trentino, Italy</i>	10/40	<b>SQUEALING PIG</b> <i>Sauvignon Blanc   Marlborough, NZ</i>	48
<b>WESTMOUNT</b> <i>Pinot Gris   Willamette Valley</i>	40	<b>SAGET LA PERRIÈRE</b> <i>Sancerre   Loire Valley, France</i>	70
<b>RAMÓN BILBAO</b> <i>Albariño   Rias Baixas, Spain</i>	10/40	<b>DR. LOOSEN 'DR. L'</b> <i>Riesling   Mosel, Germany</i>	8/32
<b>RODNEY STRONG 'CHARLOTTE'S HOME'</b> <i>Sauvignon Blanc   Sonoma County</i>	8/32	<b>JOSEPH CARR</b> <i>Chardonnay   Carneros</i>	12/48
		<b>JORDAN</b> <i>Chardonnay   Russian River Valley</i>	65

## RED

<b>PLANET OREGON</b> <i>Pinot Noir   Willamette Valley</i>	13/52	<b>TINTONEGRO</b> <i>Malbec   Mendoza, Argentina</i>	10/40
<b>SOKOL BLOSSER</b> <i>Pinot Noir   Dundee Hills</i>	75	<b>DAOU VINEYARDS</b> <i>Cabernet Sauvignon   Paso Robles</i>	14/56
<b>PATZ &amp; HALL</b> <i>Pinot Noir   Sonoma Coast</i>	85	<b>GOLDSCHMIDT 'YARDSTICK'</b> <i>Cabernet Sauvignon   Napa Valley</i>	58
<b>PASQUA 'ROMEO &amp; JULIET'</b> <i>Red Blend   Veneto, Italy</i>	10/40	<b>CANVASBACK</b> <i>Cabernet Sauvignon   Red Mountain</i>	65
<b>ONTAÑÓN CRIANZA</b> <i>Tempranillo   Rioja, Spain</i>	10/40	<b>STAG'S LEAP 'ARTEMIS'</b> <i>Cabernet Sauvignon   Napa Valley</i>	125
<b>BERONIA GRAN RESERVA (2011)</b> <i>Tempranillo   Rioja, Spain</i>	70	<b>TREFETHEN 'DRAGONS TOOTH'</b> <i>Red Blend   Napa Valley</i>	90

## 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

**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  
\$13

**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

### 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.