



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

SIGNATURE

- FROZEN GRAPEFRUIT RITA** 9
Monte Alban 100% Agave Silver, Paula's Grapefruit, lime, grapefruit, citrus salt
- 2850 RITA** 9
Espolón Blanco, Pierre Ferrand Dry Curaçao, lime, grey sea salt
- PEPE'S HIBISCUS PALOMA** 9
Pepe Z Blanco, hibiscus liqueur, grapefruit, lime, grapefruit soda, citrus salt
- SALTY TOM** 8
Aviation Gin, Paula's Grapefruit, rosemary, grapefruit, pink Himalayan salt
- 512 COCKTAIL** 10
Tequila 512 Reposado, Pierre Ferrand Dry Curaçao, pineapple syrup jalapeño, Del Maguay Vida Mezcal, chile lime salt
- GIN & BUBBLES** 14
Nolet's Gin, lemon, sparkling rosé
- MICHELADA TRADICIONAL** 7
Modelo Especial, Worcestershire, hot sauce, Valentina, lime, chile lime salt
- COCONUT MOJITO** 8
Rum Haven Coconut Rum, Cruzan Light Rum, mint, lime, raw sugar, soda
- SCRATCH BLOODY MARY** 8
*Tito's Vodka, horseradish, barrel aged Worcestershire, clam juice, lemon, celery salt * Served with beer chaser*
- BONNABEL** 14
Eagle Rare 10 Year, Carpano Antica, Yellow Chartreuse, Luxardo Maraschino

BEER ON TAP

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

BOTTLES & CANS

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

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



CONTINUED ON REVERSE

DRINK MORE

WINE ON TAP

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

BUBBLES

CHIC BARCELONA <i>Cava Brut Spain</i>	8/32	GÉRARD BERTRAND <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	BOULDER BANK <i>Sauvignon Blanc Marlborough, NZ</i>	10/40
MEZZACORONA <i>Pinot Grigio Trentino, Italy</i>	8/32	PASCAL JOLIVET 'ATTITUDE' <i>Sauvignon Blanc Loire Valley, France</i>	11/44
MASO CANALI <i>Pinot Grigio Trentino, Italy</i>	10/40	SAGET LA PERRIÈRE <i>Sancerre Loire Valley, France</i>	70
WESTMOUNT <i>Pinot Gris Willamette Valley</i>	40	DR. LOOSEN 'DR. L' <i>Riesling Mosel, Germany</i>	8/32
RAMÓN BILBAO <i>Albariño Rias Baixas, Spain</i>	10/40	JOSEPH CARR <i>Chardonnay Carneros</i>	12/48
RODNEY STRONG 'CHARLOTTE'S HOME' <i>Sauvignon Blanc Sonoma County</i>	8/32	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
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

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
\$3 each

BEGINNINGS

SMOKED FISH DIP
smoked fish, cream cheese, chives, kettle chips

NEW ORLEANS BBQ SHRIMP
preserved lemon, fresh herbs, soppin' bread

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 13
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 8
white anchovies, romaine, pecorino
grilled bread croutons, creamy caesar

HOUSE SALAD 7
pears, sunflower seeds, golden raisins, tomato,
red onion, sherry mustard vinaigrette

SHRIMP SNOBB SALAD 23
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

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

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

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

16 **SHRIMP & LOBSTER ROLL** 21
poached shrimp & lobster, butter roll
pickled celery, kettle chips

13 **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

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

13 **SHRIMP & GRITS** 21
yellow grits, charred tomatoes,
sweet corn, shrimp butter

16 **SEAFOOD PASTA** 22
clams, mussels, shrimp, linguini,
tomato, fennel

10 **GRILLED TUNA STEAK** 42
crab fried rice, miso, pickled cucumbers

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

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

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

EXTRAS

HOUSEMADE BREAD & WHIPPED BUTTER
\$5

GRILLED ASPARAGUS†
\$6

CRAB FRIED RICE
\$12

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.