



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 7 |
| <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 | BELL'S TWO HEARTED 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

GÉRARD BERTRAND 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

SAGET LA PERRIÈRE 70
Sancerre | Loire Valley, France

WESTMOUNT 40
Pinot Gris | Willamette Valley

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

RAMÓN BILBAO 10/40
Albariño | Rias Baixas, Spain

JOSEPH CARR 12/48
Chardonnay | Carneros

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

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

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

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

16

FISH ENCHILADAS

harissa cream, pepper jack, street corn, cotija

16

9

THE JACK STACK BURGER

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

13

13

FLAT TOP FISH TACOS

crispy cheese flour tortilla, street corn,
tomatillo lime rice, pickled chilis,
charred tomato-shrimp soppin' broth

16

10

SHRIMP & LOBSTER ROLL

poached shrimp & lobster, butter roll
pickled celery, kettle chips

21

13

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*

butternut squash puree, grilled sweet corn,
applewood smoked bacon, brown butter

29

10

SHRIMP & GRITS

yellow grits, charred tomatoes,
sweet corn, shrimp butter

21

8

SEAFOOD PASTA

clams, mussels, shrimp, linguini,
tomato, fennel

22

8

GRILLED TUNA STEAK

crab fried rice, miso, pickled cucumbers

42

7

FRIED FISH & SHRIMP PLATTER

tartar, cocktail, salt fries, fennel slaw

19

23

WOOD FIRED SALMON*

fingerling potatoes, Tuscan sundried
tomato cream, grilled frisée

23

17

CIOPPINO

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

25

EXTRAS

HOUSEMADE BREAD & WHIPPED BUTTER

\$5

GRILLED ASPARAGUS†

\$9

CRAB FRIED RICE

\$12

BACON MAC \$8 WITH CRAB \$15

TUSCAN POTATOES GRATIN

\$8

CRISPY GRIT CAKES‡

\$6

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.

‡ Contains shellfish.