



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

CANVASBACK 65
Cabernet Sauvignon | Red Mountain

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

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

ONTAÑÓN CRIANZA 10/40
Tempranillo | Rioja, Spain

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

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

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

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
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** 17
harissa cream, pepper jack, street corn, cotija

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

10 **FLAT TOP FISH TACOS** 17
crispy cheese flour tortilla, street corn,
tomatillo lime rice, pickled chilis,
charred tomato-shrimp soppin' broth

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

13 **FISH & CHIPS** 21
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
butternut squash puree, grilled sweet corn,
applewood smoked bacon, brown butter

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

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

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

10 **FRIED FISH & SHRIMP PLATTER** 21
tartar, cocktail, salt fries, fennel slaw

10 **WOOD FIRED SALMON*** 23
fingerling potatoes, Tuscan sundried
tomato cream, grilled frisée

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

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.