



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 8 **THE RUM AROUND** 9
Waterloo No. 9 Gin, housemade tonic
Cruzan Light Rum, Gosling's Black Seal Rum, Cruzan Hurricane Proof Rum orange, pineapple, apricot brandy, housemade grenadine

SALT

FROZEN GRAPEFRUIT RITA 10 **512 COCKTAIL** 11
Monte Alban 100% Agave Silver, Paula's Grapefruit, lime, grapefruit, citrus salt
Tequila 512 Reposado, Pierre Ferrand Dry Curaçao, pineapple syrup, jalapeño, Del Maguey Mezcal, chile lime salt
2850 RITA 9 **MICHELADA TRADICIONAL** 7
Espolón Blanco, Pierre Ferrand Dry Curaçao, lime, grey sea salt
Modelo Especial, Worcestershire, hot sauce, Valentina, lime, chile lime salt
PEPE'S HIBISCUS PALOMA 10 **SCRATCH BLOODY MARY** 9
Pepe Z Blanco, hibiscus liqueur, grapefruit, lime, grapefruit soda, citrus salt
*Tito's Vodka, horseradish, barrel aged Worcestershire, clam juice, lemon, celery salt * Served with beer chaser*
SALTY TOM 9 **DRIPPING SPRINGS BASIL LEMONADE** 9
Aviation Gin, Paula's Grapefruit, rosemary, grapefruit, pink Himalayan salt
Dripping Springs Vodka, Barrow's Ginger, basil, lemon, soda, citrus salt

NO SALT

GIN & BUBBLES 14 **BONNABEL** 14
Nolet's Gin, lemon, sparkling rosé
Eagle Rare 10 Year, Carpano Antica, Yellow Chartreuse, Luxardo Maraschino
COCONUT MOJITO 9 **TOBY'S TIKI #2** 11
Rum Haven Coconut, Cruzan Light Rum, mint, lime, raw sugar, soda
Flor de Caña 4yr, Cruzan Black Strap, Campari, blood orange, orgeat, lime, tiki bitters
PIMM'S CUP 10

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**

WINE ON TAP

CHALK HILL 11 **LOUIS MARTINI** 11
Chardonnay | Sonoma Coast *Cabernet Sauvignon | California*

BUBBLES

CHIC BARCELONA 8/32 **GÉRARD BERTRAND** 12/48
Cava Brut | Spain *Crémant Brut Rosé | France*
LUNETTA 10 **MOËT & CHANDON IMPÉRIAL BRUT NV** 85
Prosecco Brut 187mL | Italy *Champagne | France*
BENVOLIO 32

WHITE

THE FOUR GRACES 11/44 **PASCAL JOLIVET 'ATTITUDE'** 14/56
Rosé | Willamette Valley *Sauvignon Blanc | Loire Valley, France*
MASO CANALI 11/44 **SAGET LA PERRIÈRE** 75
Pinot Grigio | Trentino, Italy *Sancerre | Loire Valley, France*
WESTMOUNT 11/44 **ALBRECHT RESERVE** 11/44
Pinot Gris | Willamette Valley *Riesling | Alsace, France*
RAMÓN BILBAO 10/40 **WILLAMETTE VALLEY VINEYARDS** 14/56
Albariño | Rias Baixas, Spain *Chardonnay | Willamette Valley*
RODNEY STRONG 'CHARLOTTE'S HOME' 9/36 **JORDAN** 75
Sauvignon Blanc | Sonoma County *Chardonnay | Russian River Valley*
BOULDER BANK 11/44

RED

PLANET OREGON 14/56 **TINTONEGRO** 10/40
Pinot Noir | Willamette Valley *Malbec | Mendoza, Argentina*
PATZ & HALL 70 **DAOU VINEYARDS** 14/56
Pinot Noir | Sonoma Coast *Cabernet Sauvignon | Paso Robles*
SOKOL BLOSSER 75 **CANVASBACK** 65
Pinot Noir | Dundee Hills *Cabernet Sauvignon | Red Mountain*
PASQUA 'ROMEO & JULIET' 11/44 **STAG'S LEAP 'ARTEMIS'** 135
Red Blend | Veneto, Italy *Cabernet Sauvignon | Napa Valley*
ONTAÑÓN CRIANZA 10/40 **TREFETHEN 'DRAGONS TOOTH'** 105
Tempranillo | Rioja, Spain *Red Blend | Napa Valley*
BERONIA GRAN RESERVA (2011) 70

ASK US ABOUT



WEEKEND BRUNCH

SATURDAY & SUNDAY • 11AM - 2PM

SALT TRADERS

COASTAL COOKING

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 10
smoked fish, cream cheese, chives, kettle chips

NEW ORLEANS BBQ SHRIMP 16
lemon, fresh herbs, soppin' bread

GUACAMOLE 10
with poke poke* 15

CHOWDA FRIES 13
clams, leeks, bacon

POT STICKERS 10
pork, bamboo shoots, pickled ginger,
sweet soy dipping sauce

GRILLED OYSTERS 16
half dozen, chef's topping

STEAMED MUSSELS 13
fennel, garlic, charred tomatoes, grilled bread

FRIED OYSTER LETTUCE WRAPS 11
cornmeal dusted oysters, butter lettuce, tartar, fennel slaw

GULF OF MEXICO SHRIMP COCKTAIL 13
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

FISH SANDWICH 16
blackened or fried
brioche bun, tartar, bread & butter pickles,
fennel slaw, kettle chips

FISH ENCHILADAS 17
harissa cream, pepper jack, street corn, cotija

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

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

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

FISH & CHIPS 21
cod, lone star batter, salt fries, tartar, malt vinegar

SIMPLE GRILLED FISH*† CHALKBOARD
sun-dried tomato rice, broccolini, white wine butter

SEARED SCALLOPS* 29
coconut-carrot puree, grilled sweet corn,
applewood smoked bacon, brown butter

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

SEAFOOD PASTA 23
clams, mussels, shrimp, angel hair, white wine butter,
capers, bacon

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

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

WOOD FIRED SALMON*† 24
dijon bbq glaze, cold potato salad, grilled asparagus,
crispy onion rings

CIOPPINO 27
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**

**COLD POTATO
SALAD** \$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.