

# SALT TRADERS

## COASTAL COOKING

### LUNCH

#### COASTAL SOUPS & SALADS

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| <b>CLAM CHOWDA</b> cup 6, bowl 9<br><i>clams, potato, leeks, bacon</i>              | <b>CAESAR SALAD</b> 8<br><i>white anchovies, romaine, pecorino, butter roll croutons, creamy caesar</i>              |
| <b>SEAFOOD GUMBO</b> cup 7, bowl 10<br><i>shrimp, oyster, andouille, okra, rice</i> | <b>HOUSE SALAD</b> 7<br><i>pears, sunflower seeds, golden raisins, tomato, red onion, sherry mustard vinaigrette</i> |

#### LUNCH PLATES

available 11 a.m. - 3 p.m.

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| <b>SZECHUAN HOT HONEY CHICKEN SANDWICH</b> 16<br><i>crispy chicken breast, brioche bun, chilies, bread &amp; butter pickles, slaw, slap sauce</i> | <b>CRAB LOUIE WEDGE</b> 22<br><i>lump blue crab, bacon, eggs, tomatoes, asparagus, 1000 Island dressing</i>              |
| <b>NASHVILLE HOT PO' BOY</b> 18<br><i>choice of oysters or shrimp, remoulade, pickles, fennel slaw, house-cut salt fries</i>                      | <b>BLACKENED CHICKEN CAESAR</b> 17<br><i>romaine, pecorino, butter roll croutons, creamy caesar</i>                      |
| <b>CRISPY SHRIMP BOWL</b> 19<br><i>jasmine rice, cucumbers, pickled onions, tomatoes, avocado, sweet chili sauce, spicy mayo</i>                  | <b>POBLANO SHRIMP ENCHILADAS</b> 19<br><i>roasted poblano cream, jack cheese, onions, escabeche, tomatillo lime rice</i> |
| <b>TUNA POKE BOWL*</b> 19<br><i>sushi rice, yuzu serrano mayo, pickled cucumber salad, edamame, avocado, bamboo shoots, miso chili glaze</i>      | <b>STEAK &amp; FRITES</b> 24<br><i>wood-fired bavette, poblano cream, crispy cajun fries</i>                             |

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.