

SALT TRADERS

COASTAL COOKING

LUNCH

COASTAL SOUPS & SALADS

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

LUNCH PLATES

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

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