

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 <i>Waterloo No. 9 Gin, housemade tonic</i>	THE RUM AROUND 9 <i>Cruzan Light Rum, Gosling's Black Seal Rum, Cruzan Hurricane Proof Rum orange, pineapple, apricot brandy, housemade grenadine</i>
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SALT

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

NO SALT

COCONUT MOJITO 9 <i>Rum Haven Coconut, Cruzan Light Rum, mint, lime, raw sugar, soda</i>	GIN & BUBBLES 14 <i>Nolet's Gin, lemon, sparkling rosé</i>
PIMM'S CUP 10 <i>Pimm's #1, Ford's Gin, strawberry-basil shrub, lemon, ginger beer, celery bitters</i>	BONNABEL 14 <i>Eagle Rare 10 Year, Carpano Antica, Yellow Chartreuse, Luxardo Maraschino</i>
WHALE HELLO THERE 12 <i>Gray Whale Gin, lime, lemon, agave, rosemary, celery bitters</i>	TOBY'S TIKI #2 † 11 <i>Flor de Caña 4yr, Cruzan Black Strap, Campari, blood orange, orgeat, lime, tiki bitters</i>

ZERO PROOF

KICKIN' PINEAPPLE NOJITO 6 <i>Mint, lime, jalapeño, pineapple syrup, agave, soda</i>	STRAWBERRY BASIL LEMONADE 6 <i>Strawberry-basil shrub, fresh squeezed lemonade, ginger beer</i>
MICHELADA NADA 6 <i>Cerveza n/a, Worcestershire, hot sauce, Valentina, lime, chile salt</i>	

WINE ON TAP

CHALK HILL 12 <i>Chardonnay Sonoma Coast</i>	LOUIS MARTINI 11 <i>Cabernet Sauvignon California</i>
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BUBBLES

CHIC BARCELONA 8/32 <i>Cava Brut Spain</i>	CÔTÉ MAS BRUT ROSE 12/48 <i>Crémant Brut Rosé France</i>
ZONIN 10 <i>Prosecco Brut 187mL Italy</i>	MOËT & CHANDON IMPÉRIAL BRUT NV 90 <i>Champagne France</i>
BENVOLIO 32 <i>Prosecco Italy</i>	

WHITE

THE FOUR GRACES 11/44 <i>Rosé Willamette Valley</i>	PASCAL JOLIVET 'ATTITUDE' 14/56 <i>Sauvignon Blanc Loire Valley, France</i>
MASO CANALI 12/48 <i>Pinot Grigio Trentino, Italy</i>	WILLIAM CHRIS 'MARY RUTH' 13/52 <i>White Blend Texas</i>
ERATH 11/44 <i>Pinot Gris Willamette Valley</i>	SAGET LA PERRIÈRE 75 <i>Sancerre Loire Valley, France</i>
RAMÓN BILBAO 10/40 <i>Albariño Rias Baixas, Spain</i>	ALBRECHT RESERVE 11/44 <i>Riesling Alsace, France</i>
RODNEY STRONG 'CHARLOTTE'S HOME' 9/36 <i>Sauvignon Blanc Sonoma County</i>	WILLAMETTE VALLEY VINEYARDS 14/56 <i>Chardonnay Willamette Valley</i>
BOULDER BANK 12/48 <i>Sauvignon Blanc Marlborough, NZ</i>	JORDAN 75 <i>Chardonnay Russian River Valley</i>

RED

PLANET OREGON 14/56 <i>Pinot Noir Willamette Valley</i>	TINTONEGRO 10/40 <i>Malbec Mendoza, Argentina</i>
SOKOL BLOSSER 75 <i>Pinot Noir Dundee Hills</i>	DAOU VINEYARDS 14/56 <i>Cabernet Sauvignon Paso Robles</i>
PATZ & HALL 75 <i>Pinot Noir Sonoma Coast</i>	CANVASBACK 65 <i>Cabernet Sauvignon Red Mountain</i>
PASQUA 'ROMEO & JULIET' 11/44 <i>Red Blend Veneto, Italy</i>	STAG'S LEAP 'ARTEMIS' 145 <i>Cabernet Sauvignon Napa Valley</i>
ONTAÑÓN CRIANZA 10/40 <i>Tempranillo Rioja, Spain</i>	TREFETHEN 'DRAGONS TOOTH' 110 <i>Red Blend Napa Valley</i>
BERONIA GRAN RESERVA (2013) 75 <i>Tempranillo Rioja, Spain</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



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, capers, kettle chips

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

CRAB CAKE 28
jumbo lump crab, fennel slaw, tartar

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, butter roll 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, pickled celery, 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, onion, 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 and lobster, chilled and dressed, pickled celery, butter roll, 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
cauliflower puree, grilled sweet corn, red onion, applewood smoked bacon, brown butter

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

WILD GULF SHRIMP PASTA 24
roasted cremini mushrooms, sundried tomatoes, caramelized onion, black garlic cream, trottole pasta

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
bacon gratin

CRAB FRIED RICE \$12

BACON MAC WITH CRAB \$8 \$15

COLD POTATO SALAD \$8

CRISPY BRUSSELS SPROUTS \$9

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.