

THERE'S ALWAYS ROOM FOR DESSERT!

HOMEMADE DESSERTS

KEY LIME PIE // \$8

SCOOP OF HOUSE MADE ICE CREAM // \$4

CRAVING ICE CREAM? WE WILL MAKE IT HAPPEN.
MADE RIGHT HERE IN SOUTH BEACH - ASK FOR FLAVORS

WANT IT DELIVERED TO YOUR DOOR?



DELIVERY ORDERS

All Delivery Orders will be transported by Salty Dog Cafe food safety certified professional in commercial Salty Dog (SDRTA) vehicles.

Pay over the phone. Non-contact, front door drop offs available.

843.671.2233 or 843.540.5034



CURB SIDE PICK UP | TAKE OUT MENU
843.671.2233 OR 843.540.5034



CAPTAIN JOHN'S RAW BAR

OYSTERS ON THE HALF SHELL*

Served by the ½ dozen
or full dozen // market price

PEEL & EAT SHRIMP

Wild caught American peel & eat shrimp,
steamed or chilled and covered in Captain
John's secret spices.

¼ LB \$8.5 • ½ LB \$16.5 • 1 LB \$29.00

ALASKAN SNOW CRAB LEGS

Flown in fresh daily by a real Eskimo...
OK, not really, but they are delicious.
Served with drawn butter for dipping and
sprinkled with Old Bay.
// ½ LB \$17.00

CEVICHE STACK*

Wild caught American shrimp marinated
in fresh lime juice, pico de gallo and spices,
stacked on sweet mango and smashed
avocado. Finished with a drizzle of chipotle
aioli and served with a side of crispy
tortilla chips // \$12.5

CHADWICK'S AHI*

Ahi tuna seared rare and served on
Wakame seaweed salad, drizzled with
a sweet chili soy sauce and topped
with crispy wontons // \$13.5

SETTING SAIL

JAKE'S HUSHPUPIES

Fresh made sweet cornbread bites fried to a golden brown & served with our
homemade honey butter. // \$8

GATOR BITES

When in gator country...we fry up hearty chunks of gator tail and serve it with a
sweet chili dipping sauce // \$15.5

FRESH FISH BITES

A generous portion of our bite-sized mahi mahi, fried and served with our signa-
ture remoulade sauce. These bites are off the hook! // \$12.5

JAKE'S FAMOUS SHRIMP TOAST

A Salty Dog classic since the early days. Wild caught American shrimp tossed
with a shredded jack and cheddar cheese blend, garlic and spices. Served on
a toasted hoagie roll. // \$12.5

RINGS OF FIRE

Crispy calamari tossed in our original calypso sauce & island spices. These blaz-
ing rings are cooled off with a fresh pineapple salsa & served with ranch. // \$12.5

PIMENTO CHEESE DIP

A southern treat! Blended cheeses folded with chopped pimento and robust
spices. Served with our homemade pita chips, house made kettle chips and car-
rot sticks. It's OK to cheese if you please. // \$12

BUFFALO SHRIMP

Wild caught American shrimp fried golden brown and tossed in Jake's
homegrown Salty Dog buffalo sauce. Served with celery and blue
cheese dressing. // \$12.5

LOWCOUNTRY CRAB DIP

A creamy blend of blue crab, herbs and spices. Served chilled with
our homemade pita chips, house made kettle chips and carrot sticks. Don't be
shellfish, this dip is meant to be shared. // \$12.5

HOMEMADE SOUP

SHE CRAB SOUP

A creamy favorite that is legendary at this point. Lump crab in a creamy broth that is enjoyed no matter the time of year. We give it 3
thumbs up. // \$6 cup • \$8 bowl

SHRIMP FEST GUMBO

We celebrate the local shrimp season each year October through December but had to keep this special all-year long. We take our time
simmering wild caught American shrimp and Andouille sausage with Cajun spices. // \$6 cup • \$8 bowl

SALAD OR SANDWICH

*Sandwiches include a choice of kettle chips, potato salad, coleslaw
or seasonal fresh fruit. Try it on a pretzel roll for \$1.*

CALIBOGUE SHRIMP SALAD

The salad that started it all! Since 1987
we've been blending this salad up with
fresh shrimp and spices into a creamy
masterpiece. Have it served on a bed of
lettuce topped with tomato, onion and
cucumber or as a sandwich on white,
wheat or wheat wrap. // \$15.5

JAKE'S CHICKEN SALAD

Our signature chicken salad combines
a fresh, creamy blend of diced chicken
breast, celery, onion and spices. Have it
served on a bed of lettuce topped with
tomatoes, onion and cucumber, or
as a sandwich on white, wheat or
wheat wrap // \$14.5

SALTY DOG COMBO

Choose half a chicken or shrimp salad
sandwich and a cup of She Crab soup
or Shrimpfest Gumbo. Served with your
choice of chips, coleslaw, potato salad
or fruit. // \$15.5

FROM THE GARDEN

THE CAFE GARDEN SALAD

Fresh mixed greens and romaine lettuce topped with cucumbers, carrots, tomatoes, onions, peppers and croutons. // \$10

THE CLASSIC CAESAR SALAD

Crisp romaine lettuce tossed with croutons and our Caesar dressing, topped with parmesan cheese. // \$10

THE JAKE SHAKE SALAD

Wild caught American shrimp, with our Jake Shake seasoning over mixed greens, sweet cranberries, candied pecans, feta cheese and heirloom tomatoes served with balsamic vinaigrette. // \$18.5

SEARED AHI TUNA SALAD*

Fresh ahi tuna, seared rare & chilled, served over a crisp bed of romaine, Wakame seaweed salad, cucumbers & tomatoes. Topped with teriyaki glaze & wasabi cucumber dressing on the side. // \$18.5

GRILLED SHRIMP CAPRESE

Juicy wild caught American shrimp seasoned with Jake Shake seasoning, served over grilled baby romaine & topped with fresh mozzarella, heirloom tomatoes & a balsamic-basil reduction. // \$18.5

SALTY DOG FAVORITES

Choice of kettle chips, potato salad, coleslaw, thick cut fries or seasonal fresh fruit.

SALTY DOG PO' BOY

Our take on the Louisiana classic. Wild caught American shrimp, fried golden brown and served with lettuce and tomato on a toasted hoagie roll with signature remoulade sauce. // \$15

Make it mahi mahi // +\$1 Make it Oysters // +\$2

THE BIG BOSS SANDWICH

Low & slow pulled pork, topped with Chef Herb's BBQ sauce, coleslaw and crispy fried onions served on a toasted pretzel roll & skewered with a hushpuppie. // \$14

SOUTH BEACH ROLL

A creamy blend of wild caught American shrimp and Maine lobster served on a toasted brioche roll. // \$18

JAKE'S FISH TACOS

Lightly fried mahi mahi served in two flour tortillas topped with shredded lettuce, pico de gallo and finished with a chipotle aioli drizzle. // \$15

LOBSTER GRILLED CHEESE

Maine lobster, hickory smoked bacon, creamy brie cheese and our signature remoulade grilled on jalapeño cornbread // \$19

SALMON BLT

Lightly blackened salmon on toasted wheat topped with crisp hickory smoked bacon, spring mix, tomato and a lemon-lime aioli. // \$16

GATOR MELT

Lightly blackened patty of ground alligator tail and Andouille sausage topped with caramelized onions, cheddar cheese and Muddy Creek mayo served on jalapeño corn bread // \$16

CHEESY SHRIMP OR CHICKEN

Choose chicken or shrimp and we'll sauté it with garlic, green peppers and onions. Served on a toasted hoagie roll with Pimento cheese.

Chicken // \$14 • Shrimp // \$15

GARDEN LUNCHES

BLACK BEAN BURGER

Black bean patty grilled to perfection and served on a toasted brioche roll topped with pico de gallo, lettuce, tomato and onion. Served with a pickle spear and choice of kettle chips, potato salad, coleslaw or seasonal fresh fruit. Big ol' burger, little ol' guilt. // \$13

Top with American, Cheddar, Provolone or Swiss cheese.

Add Pimento cheese or blue cheese crumbles for \$1.

SEASIDE VEGGIE NOODLE BOWL

Kale, brussels, Napa cabbage, radicchio, peppers and onions sautéed in a garlic-ginger vegetable broth with Ramen style egg noodles and topped with a teriyaki glaze. // \$15

Add chicken // \$6 • Add shrimp // \$8

Add fresh catch grilled or blackened // market price*

PORT & STARBOARD SIDES

SEASONAL VEGETABLES // HOUSE MADE POTATO CHIPS // FRESH CUT FRUIT // POTATO SALAD
THICK CUT FRIES // HUSHPUPIES // COLESLAW // GRITS - ALL \$4 -

ON A ROLL

Choice of kettle chips, potato salad, coleslaw, thick cut fries or seasonal fresh fruit.

Try it on a pretzel roll for \$1.

Top any sandwich with American, Cheddar, Provolone or Swiss cheese

Add hickory smoked bacon for \$1.50 • Add Pimento cheese or blue cheese crumbles for \$1

THE JAKE-ZILLA BURGER*

A half-pound Prime beef burger grilled over an open flame, topped with bacon, Pimento cheese, slow-cooked hand-pulled pork, fried onions and drizzled with house made barbeque sauce. Served with lettuce and tomato on a toasted pretzel roll and topped with a hushpuppie. Don't forget the pickle! WARNING - if you eat the whole thing you might not have room for dessert. // \$18

PRIME BURGER*

A half-pound Prime beef burger grilled over an open flame and served with lettuce, onion and tomato on a toasted brioche roll with a dill pickle on the side! // \$15

FRIED FLOUNDER SANDWICH

A fish sandwich with fried flounder, lettuce, onion, tomato & Captain John's tartar sauce served on a toasted brioche roll. // \$16.5

PESTO TURKEY BURGER

Ground turkey grilled to perfection and topped with homemade basil pesto, sliced fresh mozzarella, lettuce, onion and tomato then served on a toasted brioche roll. // \$15

FRESH CATCH SANDWICH*

We find the freshest fish available for this sandwich. Local fresh options are Mahi Mahi, Swordfish, Wahoo and Cobia. Your server will let you know what's available today! Choose grilled or blackened. Served on a toasted brioche roll. If eating fish makes you smarter, this sandwich will make you a genius! // market price

CHICKEN SANDWICH

Seasoned chicken breast, select grilled, blackened or fried, served on a toasted brioche roll. // \$13

CRAB CAKE SANDWICH

Our freshly prepared Maryland-style crab cakes are 100% premium lump crabmeat - the best you can get! It is served on a toasted brioche roll topped with lettuce, onion, tomato and our signature remoulade. // \$17.5

SHRIMP BURGER

Wild caught American shrimp, chopped with Old Bay seasoning, peppers and onions and rolled in Panko bread crumbs. Fried to a crispy golden brown and served on a toasted brioche roll with lettuce, onion, tomato and our signature remoulade sauce. // \$16

SALTY DOG CLASSICS

JAKE DOG BASKET

A 1/4 pound Hebrew National jumbo hot dog grilled and served with a dill pickle spear. Served with thick cut fries. Add onions or sauerkraut. // \$12 Add American, Cheddar, Provolone or Swiss cheese; Hickory smoked bacon or Chef's chili // \$1.50

CHICKEN STRIP BASKET

Fresh, hand-breaded chicken tenders served with your choice of honey mustard or Herbie's BBQ. Served with thick cut fries. // \$14.5

FRIED SHRIMP BASKET

A generous portion of big ol' American shrimp, fried golden brown and served with cocktail sauce. Served with thick cut fries. // \$16.5

FISH AND CHIPS

Southern style fried flounder, served traditionally with fries, malt vinegar, lemon wedge & a side of Captain John's tartar sauce // \$17.5

GROUPER DOG

Grouper fried to a golden brown and smothered in Swiss cheese. Served on a toasted hoagie roll topped with lettuce and tomato and a side of Captain John's tartar sauce. This classic is here to stay. // \$16.5

JAKE'S LOWCOUNTRY BOIL

Peel and eat wild caught American shrimp, Andouille sausage, potatoes and corn on the cob steamed up with Old Bay butter // \$20

SHRIMP AND GRITS

Stone ground grits topped with tender sauteed wild caught American shrimp and finished with creamy Andouille sausage and bacon gravy. Chadwick's favorite. // \$18

*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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