



CAPTAIN'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 \$8.50 • ½ LB \$16.50 • 1 LB \$29.00

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.

\$6 cup • \$8 bowl

RED RIVER BUFFALO CHICKEN CHILI

Pulled chicken with fire roasted tomatoes, yellow corn, navy beans & a bunch of other stuff that is a secret.

\$6 cup • \$8 bowl **To Go Quart // \$16**

FROM THE GARDEN

THE CAFE GARDEN SALAD

Fresh mixed greens and romaine lettuce topped with cucumbers, carrots, tomatoes, onions, peppers and croutons. // \$9

THE CLASSIC CAESAR SALAD

Crisp romaine lettuce tossed with croutons and our Caesar dressing, topped with parmesan cheese. // \$9

THE JAKE SHAKE SALAD

Wild caught American shrimp with our very own Jake Shake seasoning over mixed greens, sweet cranberries, candied pecans, feta cheese and heirloom tomatoes served with balsamic vinaigrette. // \$17.50

SEARED AHI TUNA SALAD*

Fresh ahi tuna, seared rare and chilled, served over a crisp bed of romaine, wakame seaweed salad, cucumbers and tomatoes topped with teriyaki glaze and wasabi cucumber dressing on the side. // \$17.50

GRILLED SHRIMP CAPRESE

Juicy, wild caught American shrimp seasoned with our Jake Shake seasoning and served over grilled baby romaine and topped with fresh mozzarella, heirloom tomatoes and a balsamic-basil reduction. // \$17.50

add chicken **\$6** | shrimp **\$9** |

fresh catch grilled, blackened or fried **market price**
salmon grilled or blackened **\$7**

SETTING SAIL

JAKE'S HUSH PUPPIES

Fresh made sweet cornbread bites fried to a golden brown & served with our homemade honey butter. We cooked up over a zillion of these puppies last year! // \$7

GATOR BITES

When in gator country...we fry up hearty chunks of gator tail and serve it with a sweet chili dipping sauce // \$15

MAHI BITES

A generous portion of our bite-sized mahi mahi, fried and served with our homemade remoulade sauce. These bites are off the hook! // \$12

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. Cheers to our toast, it isn't just for breakfast. // \$12

RINGS OF FIRE

Crispy calamari tossed in our original calypso sauce and island spices. These blazing rings are cooled off with a fresh pineapple salsa and served with ranch. // \$12

PIMENTO CHEESE DIP

A southern treat! Blended cheeses folded with chopped pimento and robust spices. Served with our homemade pita chips, homemade chips and carrots. // \$11

BUFFALO SHRIMP

Wild caught American shrimp fried golden brown and tossed in Jake's Salty Dog buffalo sauce. Served with celery and blue cheese dressing. // \$12

LOWCOUNTRY CRAB DIP

A creamy blend of blue crab, herbs and spices. Served chilled with our homemade pita chips, homemade chips and carrots. Don't be shellfish, this dip is meant to be shared. // \$11

SIGNATURE HOUSE WINGS

We promise you won't run afoul with whatever sauce you choose. Ten fried crispy & delicious wings - we are not just winging it. Served with ranch and celery.

Buffalo | Spicy Island Style | Even Spicier Calypso | Muddy Creek | Jake Shake Dry Rubbed | Carolina Mustard // \$12

SALAD OR SAMMICH?

Sandwiches include a choice of: kettle chips, potato salad, coleslaw or seasonal fruit. | try it on a pretzel roll \$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. Either way, it's delicious! // \$14

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. So good, it'll have you cackling for more. // \$13

SALTY DOG COMBO

Choose half a chicken or shrimp salad sandwich and a cup of She Crab soup or Buffalo Chicken Chili. Served with your choice of chips, coleslaw, potato salad or fruit. Delicious, nutritious and judicious! // \$15

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.
Add American, Cheddar, Provolone, Swiss, Pimento or blue cheese (crumbles) \$1 | Add hickory smoked bacon for \$1.50

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 hushpuppy. Don't forget the pickle! // \$17

BOHICKET 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 kosher dill pickle on the side! // \$13

FRIED FLOUNDER SANDWICH

A fish sandwich with fried flounder and Captain John's tartar sauce served on a toasted brioche roll with lettuce, onion and tomato. // \$14

PESTO TURKEY BURGER

Ground turkey grilled to perfection and topped with homemade basil pesto, sliced fresh mozzarella, lettuce, onion and tomato served on an brioche roll. // \$13

SAMMICHES

SALTY DOG PO' BOY

Choice of flounder or wild caught American shrimp, fried golden brown and served with lettuce and tomato on a toasted hoagie roll with signature remoulade sauce. // \$14

sub mahi mahi // +\$1 sub oysters // +\$2

BODOG'S BIG BOSS SANDWICH

Low and slow pulled pork tossed in Chef Herb's BBQ sauce and topped with slaw & crispy fried onions on a toasted pretzel roll. Finished with a hushpuppy & pickle skewer // \$14

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 // \$13 Shrimp // \$14**

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. // \$16

SALMON BLT

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

SALTY DOG FAVORITES

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

JAKE'S FISH TACOS lightly fried mahi mahi served in two flour tortillas with shredded lettuce, pico de gallo and chipotle aioli drizzle **\$15**

THE JAKE DOG A ¼ pound Hebrew National jumbo hot dog grilled and served with a pickle spear. Add onions or sauerkraut **\$10**
Add American, Cheddar, Provolone, hickory smoked bacon or Chef's chili for **\$1 each**

CHICKEN STRIPS Hand-breaded chicken tenders served with choice of honey mustard or Herbie's BBQ sauce **\$12**

FISH N CHIPS Fried flounder served with fries, malt vinegar, lemon wedge and a side of Captain John's tartar sauce **\$15**

FRIED SHRIMP PLATE A generous portion of big ol' American shrimp, fried and served with cocktail sauce. **\$15**

MUDDY CREEK CHICKEN TACOS Breaded chicken tossed in Muddy Creek sauce served in two flour tortillas with blue cheese & slaw **\$13**

THE BODOG ¼ pound Hebrew National hot dog grilled and topped with pimento cheese and barbecue pulled pork **\$11**

FRESH CATCH SANDWICH*

We find the freshest fish available for this sandwich. 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 from: grilled, blackened or fried. Served on a toasted brioche roll. // \$12

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 with our homemade remoulade and lettuce, onion and tomato. // \$17

SOUTHWEST BLACK BEAN BURGER

Black bean patty grilled to perfection and served on a toasted brioche roll topped with pico de gallo, lettuce, onion and tomato. Served with your choice of side. // \$13

HEARTY PLATES

SOUTHERN FRIED CHICKEN

Two hand-battered, boneless chicken breast fried to a crispy golden brown, smothered in bacon and Andouille sausage gravy. Served with thick cut fries and corn on the cob. // \$22

SURF & TURF COMBO

Chimichurri rubbed pieces of filet mignon, skewered and fire-grilled. Served with a snow crab leg cluster, drawn butter, mashed potatoes and seasonal vegetables// \$29

SEAFOOD POT PIE

Wild caught American shrimp, scallops, fresh fish and vegetables smothered in our delicious cream sauce topped with a fluffy puff pastry and baked golden brown. You can have pie for dinner. // \$25

JAKE'S LOWCOUNTRY BOIL

Peel and eat wild caught American shrimp, snow crab, Andouille sausage, red potatoes and corn on the cob steamed up with Old Bay butter // \$29

CRAB CAKE PLATTER

Lump is the word. Two of our chef's freshly prepared Maryland-style crab cakes with homemade remoulade sauce. Served with island rice and fresh vegetables.// \$28