



CAPTAIN JOHN'S RAW BAR

OYSTERS ON THE HALF SHELL*

Served by the ½ dozen or full dozen

PEEL & EAT SHRIMP

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

¼ LB • ½ LB • 1 LB

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

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. // cup • 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. // cup • bowl

SETTING SAIL

JAKE'S HUSHPUPPIES

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

GATOR BITES

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

FRESH FISH BITES

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

RINGS OF FIRE

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

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 carrot sticks. It's OK to cheese if you please.

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.

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.

SALAD OR SANDWICH

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

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.

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

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.

FROM THE GARDEN

THE CAFE GARDEN SALAD

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

THE CLASSIC CAESAR SALAD

Crisp romaine lettuce tossed with croutons and our Caesar dressing, topped with parmesan cheese.

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.

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.

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.

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.

Top with American, Cheddar, Provolone or Swiss cheese.
Add Pimento cheese or blue cheese crumbles

PASTA "MARINAVERA"

Our version of pasta primavera. Sautéed onions, tomatoes, peppers and broccoli tossed with penne pasta, a touch of our house made pesto and finished with parmesan cheese and Jake Shake seasoning

add chicken | shrimp | fresh catch* blackened or grilled

ON A ROLL

Choice of kettle chips, potato salad, coleslaw, thick cut fries or seasonal fresh fruit. Try it on a pretzel roll.

*Top any sandwich with American, Cheddar, Provolone or Swiss cheese
Add hickory smoked bacon • Add Pimento cheese or blue cheese crumbles*

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.

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!

FRIED FLOUNDER SANDWICH

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

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.

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!

CHICKEN SANDWICH

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

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.

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.

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.

Add American, Cheddar, Provolone or Swiss cheese; Hickory smoked bacon or Chef's chili

CHICKEN STRIP BASKET Fresh, hand-breaded chicken tenders served with your choice of honey mustard or Herbie's BBQ. Served with thick cut fries.

FRIED SHRIMP BASKET A generous portion of big ol' American shrimp, fried golden brown and served with cocktail sauce. Served with thick cut fries.

FISH AND CHIPS Southern style fried flounder, served traditionally with fries, malt vinegar, lemon wedge & a side of Captain John's tartar sauce

GROUPEL 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.

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

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.

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.

Make it mahi mahi - Make it Oysters

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.

SOUTH BEACH ROLL

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

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.

LOBSTER GRILLED CHEESE

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

SALMON BLT

Lightly blackened salmon on toasted wheat topped with crisp hickory smoked bacon, spring mix, tomato & lemon-lime aioli.

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

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 • Shrimp

HOMEMADE DESSERTS

KEY LIME PIE
SCOOP OF HOUSE MADE ICE CREAM

PORT & STARBOARD SIDES

SEASONAL VEGETABLES // HOUSE MADE POTATO CHIPS // FRESH CUT FRUIT
POTATO SALAD // THICK CUT FRIES // HUSHPUPIES // COLESLAW // GRITS

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