

# SALTWATER KITCHEN

EST · GVL

Our Executive Chef is happy to accommodate our Vegan and Gluten Free guests.

## OYSTERS ON THE HALF SHELL

DOZEN - 28 / HALF DOZEN - 16  
mignonette, saltines & house-made  
hot sauce

CHILLED  
JUMBO SHRIMP 16  
house-made cocktail sauce

THE TACKLEBOX  
ask your server how to fill it

## STARTERS

WARM CAROLINA CRAB DIP 11.95  
blue crab-pimento cheese,  
buttered saltines

TOMATO PIE 8.50  
roasted tomatoes, cheddar, caramelized  
onions, herbs

CRISPY CALAMARI 15.95  
lightly breaded, tomato-basil sauce

FRIED OYSTERS 15.95  
"nashville hot", doux south pickles,  
buttermilk biscuit

## SOUP AND SALADS

SHE CRAB 4.95 / 7.95  
sherry, nutmeg

CHOPPED SALAD 9.95  
artichoke, chickpeas, olive, tomato,  
pepperoncini, toasted pine nut, aged  
provolone cheese, red wine vinaigrette

SOUTHERN COBB 9.95  
cherry tomatoes, deviled egg, praline  
bacon, cornbread croutons, romaine,  
buttermilk ranch dressing

CAESAR 9.95  
hearts of romaine, parmigiano  
reggiano dressing, garlic breadcrumbs,  
white anchovies

ADD TO ANY SALAD:  
grilled or fried chicken 5  
grilled shrimp 8  
cedar planked salmon 9  
baked crab cake 9

## DAILY SIDES

old bay fries with  
malt vinegar aioli  
2.95

blue crab carolina  
gold dirty rice  
4.95

sea island pea  
succotash  
4.95

seasonal  
vegetables  
4.95

mac & cheese  
3.95

collard greens  
& ham hocks  
4.95

## SANDWICHES

served with fries & coleslaw

BLACKENED FISH 12.95  
house-made spice blend, coleslaw, grilled lemon

FRIED GREEN TOMATO BLT 11.95  
smoked bacon, bibb lettuce, garlic aioli, toasted multigrain bread

"ALMOST FAMOUS" MAINE LOBSTER ROLL 23.95  
lemon aioli, toasted brioche bun

CRISPY CHICKEN SANDWICH 11.95  
sweet tea brined chicken breast, house ranch aioli, lettuce,  
doux south pickles

PO' BOY 16.95  
cajun remoulade, lettuce, tomato, pickles on a toasted roll &  
your choice of crispy oysters or shrimp

DOUBLE SMASHBURGER 13.95  
short rib-brisket patties, special sauce, american cheese, tomato,  
house-made pickles, shaved red onion on a toasted bun

"THE CLUB" 12.95  
turkey, ham, bacon, cheddar, swiss, lettuce, tomato,  
dukes mayonnaise on toasted multigrain bread

## ENTRÉES

4.95 - add house salad with entrée

DAILY CATCH 15.95  
your choice of blackened, sautéed or simply grilled, served with  
carolina gold rice, seasonal vegetable & lemon

ATLANTIC SALMON 19.95  
roasted on a cedar plank, sea island pea succotash

CRAB CAKE 17.95 / 24.50  
house-made chow chow, red remoulade

JOYCE FARMS HALF CHICKEN 14.50  
sea island pea succotash, pan sauce

CATFISH & CHIPS 13.95  
crispy filets, old bay fries, coleslaw, malt vinegar aioli

SHRIMP N' GRITS 17.95  
gulf shrimp, anson mills grits, tasso gravy, bell peppers, green onion

LINGUINE & CLAMS 17.95  
white wine, roasted garlic, lemon, flat leaf parsley

CENTER CUT FILET 38.95  
7 oz. filet mignon, garlic butter, fries

## TUESDAY NIGHTS

OYSTER NIGHT 1.50/each  
your choice of seasonal oysters

raw on the half shell or gilled with your  
choice of house-made moonshine bbq  
or lemon-garlic butter

## FRIDAY + SATURDAY NIGHTS

STUFFED BAKED MAINE LOBSTER  
MARKET  
crab stuffing served with seasonal vegetables  
& drawn butter

## ALL DAY SUNDAYS

BUTTERMILK FRIED CHICKEN 14.95  
lima bean-corn-collard green stew

\* consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness

## WINE

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### GLASS - 8 / BOTTLE - 30

chateau ste. michelle "st. m" riesling  
*pfalz, germany*

la perlina moscato  
*veneto, italy*

banfi "le rime" pinot grigio  
*tuscany, italy*

chateau st. jean pinot noir  
*sonoma coast, california*

ryder cabernet sauvignon  
*central coast, california*

### GLASS - 10 / BOTTLE - 38

zonin prosecco  
*valdobbiadene, italy*

louis latour "ardeche" chardonnay  
*france*

conundrum rosé  
*california*

montes malbec  
*mendoza, argentina*

bere super tuscan  
*italy*

### GLASS - 12 / BOTTLE - 46

kim crawford sauvignon blanc  
*marlborough, new zealand*

banfi vermentino  
*tuscany, italy*

kendall-jackson "jackson estate" chardonnay  
*santa maria valley, california*

king & cannon pinot noir  
*willamette valley, oregon*

la montesa crianza  
*spain*

### GLASS - 14 / BOTTLE - 54

sonoma cutrer chardonnay  
*russian river valley, california*

belle glos "clark & telephone" pinot noir  
*santa maria valley, california*

locations red blend  
*seasonal selection*

saldo zinfandel  
*california*

beringer cabernet sauvignon  
*knights valley, california*

## BOTTLED BEERS

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ANGRY ORCHARD CIDER 4

BLUE MOON 4

BUD LIGHT 4

BUDWEISER 4

COORS LIGHT 4

CORONA EXTRA 5

YUENGLING 4

O'DOULS NON-ALCOHOLIC 4

STELLA ARTOIS 5

HEINEKEN 5

WESTBROOK WHITE THAI 5

EY LISAN SPACE DUST IPA 5

OSKAR BLUES DALE'S  
PALE ALE 5

CIGAR CITY MADURO  
BROWN 5

HOLY CITY PLUFF MUD  
PORTER 5

BELL'S OBERON 5

## DRAUGHT BEERS

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MICHELOB ULTRA 4

HIGHLAND SEASONAL 6

SIERRA NEVADA SEASONAL 6

SWEETWATER 420 4

## COCKTAILS

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ABSOLUT MULE 9

absolut vodka, fresh lime, gosling's ginger beer

PAINKILLER 10

pusser's rum, cream of coconut, fresh orange juice, pineapple juice, nutmeg

CRANBERRY CRUSH 9

domaine de canton, cranberry, lemonade, sparkling wine

THE RUBY 10

ketel one botanicals grapefruit & rose, pama liqueur, cointreau, fresh sour, grapefruit juice

SALTWATER BREEZE 8

malibu rum, pineapple juice, fresh grapefruit juice, grapefruit bitters

BLACKBERRY SMASH 11

bulleit rye bourbon, simple syrup, fresh lemon juice, muddled blackberries, gosling's ginger beer

COCONUT MARGARITA 11

don julio tequila, cream of coconut, pineapple juice, fresh sour

FRENCH 75 10

beefeater gin, fresh lemon juice, sparkling wine

## RESERVE WINE LIST

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TAITTINGER BRUT, N/V 76

*champagne, france*

FRANK FAMILY CHARDONNAY 54

*napa valley, california*

JORDAN CHARDONNAY 78

*russian river valley, california*

PAUL HOBBS PINOT NOIR 115

*russian river valley, california*

CAKEBREAD CHARDONNAY 90

*napa valley, california*

DOMAINE SERENE PINOT NOIR 110

*willamette valley, oregon*

THE PRISONER ZINFANDEL BLEND 92

*california*

JORDAN CABERNET SAUVIGNON 120

*alexander valley, california*

MOUNT VEEDER CABERNET SAUVIGNON 80

*napa valley, california*