

# SALT



•SOUTHERN MARYLAND•

## STARTERS

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**HUSHPUPIES** **\$10**

10 Golden Brown Southern Style  
Hushpuppies served with Honey Butter

**CHICKEN WINGS (\*GF)** **\$15**

8 Wings tossed in your choice of Hot,  
Mild, Maryland Hot Honey, Sweet Chili,  
Lemon Pepper, Garlic Parmesan, or Old  
Bay, with Celery, Carrot, & Blue Cheese

**BLUE CRAB DIP** **MKT**

Topped with shredded Cheddar  
Cheese and baked. Served with a  
Toasted Baguette.

**FRIED OYSTERS** **\$16**

One Dozen, Cocktail sauce, Lemon

**SALT FIRE SHRIMP** **\$15**

Sweet and Spicy Fried Shrimp  
served with Sticky Rice

**TRIO DIP** **\$15**

Spinach Artichoke Dip, Pimento  
Cheese, and Beer Cheese. Served  
with Corn Tortilla Chips.

**STEAMED SHRIMP** **MKT**

Half LB (8) or Whole LB (16) of Peel  
and Eat Shrimp. Tossed in your  
choice of Old Bay or Garlic Butter.

**CHILI CHEESE FRIES** **\$15**

Flat Fries smothered in Chili,  
topped with Beer Cheese, Pickled  
Jalapenos, and Onions.

## OYSTERS

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Available in sets of 3 (MKT Price)

**ON THE HALF SHELL (\*GF)**

Served with Cocktail and Lemon

**BACON ROCKEFELLER**

Roasted Parmesan, Breadcrumbs, Parsley and  
Bacon

**GARLIC BUTTER ROASTED (\*GF)**

Roasted with a Garlic Lemon Compound Butter

**CASINO**

Roasted with Red and Green Pepper, Applewood  
Smoked Bacon, topped with Buttered  
Breadcrumbs

**OYSTER FLIGHT**

One Bacon Rockefeller, One Butter Roasted, and  
One Casino

## SOUPS / SALADS

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**CREAM OF CRAB SOUP (\*GF)** **MKT**

Our spin on a local favorite with Lump Blue  
Crab meat. Served with Oyster Crackers and  
sprinkled with Old Bay.

**CHILI** **\$8**

Sweet with a little heat at the end. Topped  
with shredded Cheddar and diced Onions.

**HOUSE SALAD** **\$12**

Spring Mix Lettuce with Heirloom Cherry  
Tomatoes, Carrots, Cucumber, Croutons.  
Dressing Options: Ranch, Bleu Cheese, Honey  
Mustard, 1000 Island, Balsamic, and Italian

**CLASSIC CAESAR SALAD** **\$12**

Romaine, Parmesan, Caesar Dressing,  
Croutons

**SALAD ADD ONS:**

Grilled Chicken \$7, Grilled Shrimp (6) \$12,  
10oz NY Strip \$30, Crabcake \$MKT, Salmon \$18

# HANDHELDS

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Served with chips

**SOUTHERN FRIED CHICKEN** \$16  
Applewood Smoked Bacon, Garlic Aioli, Bibb Lettuce, Tomato, Red Onion, Pickle, served on a Brioche Bun.

**SMASH BURGER** \$16  
Two 4oz Patties cooked Medium-Well with Lettuce, Onions, Pickles, and Tomato and your choice of Cheese: American, Monterey Jack, Cheddar, Swiss, or Muenster.  
**BURGER ADD-ONS:** Bacon \$2, Fried Egg \$1, Sautéed Mushrooms \$2, Sautéed Onions \$2

**BLACKENED GROUPER** \$20  
Blackened Grouper Filet, Lettuce, Tomato, Red Onion, Remoulade, served on a Brioche Bun.

**CRAB CAKE SANDWICH** MKT  
5oz Jumbo Lump Crab Cake, Lettuce, Tomato, served on a Brioche Bun.

**BRAISED BRISKET MELT** \$17  
Tender Braised Brisket, Caramelized Onions, Monterey Jack, served on Sourdough with a cup of Demi-Glace.

**FRIED ROCKFISH** \$18  
Locally sourced Striped Bass fried until golden brown with an In-House Breading. Served on a Brioche Bun with Remoulade, Coleslaw, and a Hot Honey Drizzle.

# FLATBREADS

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**CHICKEN BACON RANCH** \$17  
Garlic Butter, Mozzarella, Chicken, Bacon, drizzled with Ranch

**CHEESE** \$11  
Marinara, Mozzarella

**PEPPERONI** \$12  
Marinara, Mozzarella, Pepperoni

**VEGGIE** \$13  
Marinara, Mozzarella, Olives, Bell Peppers, Onion, Mushrooms, Sun-dried Tomatoes

# ENTREES

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All entrees served with choice of two sides except pasta

**CRAB CAKE DINNER** MKT  
Two 5oz Jumbo Lump Crab Cakes. Served with Cocktail, or Tarter, and Lemon.

**CAJUN CHICKEN PASTA** \$27  
Cavatappi Noodles with a Cajun Cream Sauce, Onion, Celery, and Bell Pepper. Topped with Blackened Chicken.

**SALT HOT HONEY SALMON** \$27  
Seared and Grilled Salmon topped with House-Made Hot Honey and Microgreens.

**CRAB AND SHRIMP GNOCCHI** \$33  
Jumbo Lump Blue Crab and Shrimp in a Charred Lemon Cream sauce served over Gnocchi.

**10OZ NY STRIP** \$38  
Seared 10oz NY Strip. Topped with Rosemary Compound Butter and Microgreens.

**HERB ROASTED ROCKFISH** \$27  
From pier to plate. Local Striped Bass, seared, topped with sautéed Tomatoes and Onions, as well as Parmesan, Parsley, and Breadcrumbs, finished in the oven.

# SIDES

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FRENCH FRIES (\*GF) \$4/\$8  
Sm/Lg

HONEY GLAZED CARROTS (\*GF) \$5

CRISPY FINGERLINGS (\*GF) \$8  
Truffle Oil, Parmesan

BROCCOLINI (\*GF) \$6

CRISPY BRUSSEL SPROUTS \$6  
Honey, Cinnamon, Allspice, Cranberries

SMALL HOUSE SALAD \$6

SMALL CAESAR SALAD \$6

BUTTERMILK MASHED POTATOES \$6

HUSHPUPIES (5) \$5

COLESLAW \$4

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20% GRATUITY FOR PARTIES OF 6 OR MORE

PLEASE NO SEPARATE CHECKS FOR PARTIES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR SHELLFISH MAY INCREASE RISK OF FOODBORNE ILLNESS

\*GF - GLUTEN FRIENDLY (PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY)