

SALT



•SOUTHERN MARYLAND•

STARTERS

HUSHPUPIES \$10

10 Golden Brown Southern Style
Hushpuppies served with Honey Butter

CHICKEN WINGS (*GF) \$15

8 Hot, Mild, or Old Bay with Celery,
Carrot, & Blue Cheese

BLUE CRAB DIP \$15

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

BLUE CRAB MAC & CHEESE \$15

Creamy Mac & Cheese topped with
Butter Poached Jumbo Lump Crab

FLATBREADS

BBQ CHICKEN \$15

Grilled Chicken, Pickled Onions, Green
Peppers, Pineapple, White Cheddar Cheese,
Barbecue Sauce

CHEESE \$10

Marinara, Mozzarella

PEPPERONI \$11

Marinara, Mozzarella, Pepperoni

STEAMED

STEAMED SHRIMP (*GF)

Half LB or Whole LB of Peel and Eat Shrimp **MKT**
tossed in Old Bay. Served with Cocktail
sauce.

OYSTERS

Available in sets of 3 (MKT Price)

ON THE HALF SHELL (*GF)

Served with Cocktail, Mignonette, Lemon

PARMESAN PROSCIUTTO

Roasted with Parmesan Breadcrumbs and
topped with Crispy Prosciutto

GARLIC BUTTER

ROASTED (*GF)

Roasted with a Garlic Lemon Compound
Butter

SUMMER HERB BUTTER

ROASTED (*GF)

Roasted with a Dill, Thyme, and Sage
Compound Butter

OYSTER FLIGHT

One Parm Prosciutto, One Butter Roasted,
and One Herb Butter Roasted

SOUPS / SALADS

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

Old Bay, Oyster Crackers

MARYLAND CRAB SOUP (*GF) **MKT**

Tomato Based with Carrots, Celery, Onions,
Peas

HOUSE SALAD (*GF) \$10

Spring Mix Lettuce with Heirloom Cherry
Tomatoes, Carrots, Cucumber

CLASSIC CAESAR SALAD \$9

Romaine, Parmesan, Caesar Dressing,
Croutons

H A N D H E L D S

Served with chips or fries

SOUTHERN FRIED CHICKEN Applewood Smoked Bacon, Garlic Aioli, Bibb Lettuce, Tomato, Red Onion, Pickle, served on a Brioche Bun	\$15
BLT Applewood Smoked Bacon, Bibb Lettuce, Tomato, Garlic Aioli, served on Sourdough	\$12
SMASH BURGER Two 4oz Patties, American, Red Onion, Bibb Lettuce, Tomato, Pickle, Thousand Island, served on a Brioche Bun	\$15
JERK SNAPPER TACOS Three Flour Tortillas with Jerk Marinated Snapper, fresh Pineapple Salsa, and an Aji Verde Sauce	\$20
CRAB CAKE BLT 5oz Jumbo Lump Crab Cake, Bacon, Lettuce, Tomato, served on a Brioche Bun	MKT
BRAISED BRISKET MELT Tender Braised Brisket, Caramelized Onions, Monterey Jack, served on Sourdough with a cup of Demi-Glace	\$17
CHICKEN CAESAR WRAP Romaine Lettuce, Parmesan, Caesar, Grilled Chicken (served cold)	\$15
Upgrade to Shrimp +\$2	
CRAB ROLL Marinated Chilled Jumbo Lump Crab, Old Bay, Brioche Roll	MKT
BLACKENED GROUPER Blackened Grouper filet, Bibb Lettuce, Tomato, Red Onion, Remoulade, served on a Brioche Bun	\$18

E N T R E E S

CRAB CAKE DINNER Two 5oz Jumbo Lump Crab Cakes served with French Fries and Cole Slaw.	MKT
CAJUN CHICKEN PASTA Cavatappi Noodles with a Cajun Cream Sauce, Onion, Celery, and Bell Pepper. Topped with Blackened Chicken.	\$25
FISH OF THE DAY Ask your server about our rotating fish entrée.	MKT
CRAB AND SHRIMP BUCATINI Jumbo Lump Blue Crab and Shrimp in a Charred Lemon Cream sauce served over Bucatini Noodles	\$33
14OZ RIBEYE (*GF) Seared 14oz Angus Beef Ribeye served with Truffle Parmesan Crispy Fingerling Potatoes and Asparagus.	\$38

A D D - O N S

FRENCH FRIES (*GF) <i>Sm/Lg</i>	\$4/\$8
HONEY GLAZED CARROTS (*GF)	\$5
CRISPY FINGERLINGS (*GF) <i>Truffle Oil, Parmesan</i>	\$8
GRILLED ASPARAGUS (*GF)	\$6
COLESLAW	\$4
SMALL HOUSE SALAD (*GF)	\$5
SMALL CAESAR SALAD	\$5

20% GRATUITY FOR PARTIES OF 8 OR MORE
PLEASE NO SEPARATE CHECKS FOR PARTIES OF 8 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)