

SALT



•SOUTHERN MARYLAND•

STARTERS

HUSHPUPIES \$10

10 Golden Brown Southern Style
Hushpuppies served with Honey Butter

CHICKEN WINGS (*GF) \$15

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

BLUE CRAB DIP \$15

Soft Pretzel Bites

FRIED OYSTERS \$16

1 dozen, cocktail, lemon

SALT FIRE SHRIMP \$15

Sweet and Spicy Fried Shrimp
served with Seared Sticky Rice and
Mixed Greens

BLUE CRAB MAC & CHEESE \$15

Creamy Mac & Cheese topped with
Butter Poached Jumbo Lump Crab

FLATBREADS

JAMAICAN JERK \$15

Marinated Jerk Chicken, Roasted Heirloom
Tomatoes, Pickled Red Onions, Garlic
Aioli, White Cheddar Cheese

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)

Cocktail, Mignonette, Lemon

PARMESAN PROSCIUTTO

Roasted with Parmesan Breadcrumbs and
topped with Crispy Prosciutto

**GARLIC BUTTER
ROASTED (*GF)**

Roasted with Garlic, Lemon Butter

**SPRING HERB BUTTER
ROASTED (*GF)**

Roasted in a Tarragon, Chive, Orange, and
Lemon 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**

OYSTER PO'BOY
Local Fried Oysters, Lettuce, Marinated
Tomatoes and Onions, Spicy Remoulade, served
on a Hogie Roll **\$17**

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 **\$15**

Upgrade to Shrimp +\$2

CRAB ROLL
Marinated Chilled Jumbo Lump Crab, Old Bay,
Brioche Roll **MKT**

E N T R E E S

CRAB CAKE DINNER **MKT**
Two 5oz Jumbo Lump Crab Cakes served with
French Fries and Cole Slaw

CAJUN PASTA **\$25**
Penne Noodles with a Cajun Cream Sauce, onion,
celery, green bell pepper, Shrimp, and Andouille
Sausage

PAN SEARED TROUT **\$28**
Skin-on Rainbow Trout served over Corn Maque
Choux (Cajun Creamed Corn) and topped with a
Tomato Butter Hollandaise

BLUE CRAB TAGLIATELLE **\$31**
Jumbo Lump Blue Crab in a Charred Lemon
Cream Sauce served over Tagliatelle Pasta

14OZ RIBEYE (*GF) **\$38**
Seared 14oz Angus Beef Ribeye served with
Truffle Parmesan Crispy Fingerling Potatoes and
Asparagus.

A D D - O N S

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

HONEY GLAZED CARROTS (*GF) \$5

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

GRILLED ASPARAGUS (*GF) \$6

SMALL HOUSE SALAD (*GF) \$5

SMALL CAESAR SALAD \$5

COLESLAW \$4

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)