

## STARTS & GREENS

crack toast	8
famous four cheese blend, minced garlic, onion, parsley, herbs, french baguette croustades. "once you try it, you're hooked!"	
custom cocktail <b>gf</b>	16
poached colossal shrimp, lemon, lime, xxx house cocktail	
coastal sunset bisque	8
velvet, creamy, lobster, shrimp, crab, scallop, sherry	
smith's caesar	9
crisp romaine, parmesan tuiles, garlic, mustard emulsion, herb croutons, sun-dried tomatoes, feather shred asiago	
rockstar wedge	9
crisp iceberg, danish bleu crumbles, bleu cheese dressing, bacon, tomatoes, croutons	
fried green tomato	14
fresh fried green tomato, crab corn jalapeño cilantro, grape tomato sauté, house-made tartar	
grilled spinach flat bread	9
balsamic tossed spinach, tomato, cucumber, shaved onion, local goat cheese	
grilled artichokes <b>gf</b>	12
lemon sorrel vinaigrette, fresh grated asiago, roasted garlic aioli	
ill-tempered tails	16
spiced baby lobster tails flash fried, jalapeño horseradish honey dijon dip	
s 64 signature wings	10
jumbo house seasoned wings, chargrilled or flash fried, danish bleu dip, island soul wing sauce	
salt angel salad <b>gf</b>	9
roast beets, spring mix, local goat cheese, roast apples, spiced pecans, maple muscadine vinaigrette	
navy seawall house	8
american field greens, english cukes, vine ripened tomatoes, herb croutons, shaved red onion, dressing selection	
sugar and spice duet	11
pepper-sriracha brown sugar, applewood bacon, parmesan peppercorn ranch and slow braised pork belly, garlic greens, wild berry vinaigrette	
og grille	10
fresh mozzarella, shaved prosciutto, wilted romaine-charbroiled, tomato basil concasse, aged x virgin olive oil, cracked pepper, balsamic glaze	

### SALT64 HOUSE-MADE DRESSING SELECTIONS

bleu cheese, buttermilk herbed ranch, balsamic vinaigrette, maple-muscadine, italian style, honey mustard, wild berry vinaigrette

⚠ THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

**gf** GLUTEN FREE



## MAINS

served w/your selection of yukon gold smashed potatoes, homestyle potato cakes, truffle fries or southeast creamy grits	21
parma grana crusted breast of chicken	36
american grana parmesan-provence herb crusted breast of chicken, roasted garlic, veloute	
port city crab cakes	16
sweet blue crab cakes, dill-dijon butter, creole remoulade	
the 6404! ⚠	26
custom grind burger, herb brioche bun, grilled onions, mushrooms, bacon, aged cheddar, dijon, dukes mayo, ketchup, crisp lettuce, tomato, garlic dill pickles	
spice seared rare tuna ⚠ <b>gf</b>	26
sesame and spice, cucumber, wakame salad, wasabi, kyoto	
local salt	9
chef's custom daily creation from the best the area has to offer!	

## S64 SPECIALTIES

taylor's slow braised cheshire pork osso buco	24
mashed yukon gold potatoes, port wine demiglace	
kt's pan-fried breast of chicken	20
wild mushroom risotto, light lemon caper beurre blanc	
herb romano horseradish crusted salmon ⚠ <b>gf</b>	29
roasted garlic arugula creamy risotto, burgundy glaze	
skillet seared jumbo "voodoo" scallops	33
orange and pomegranate gastriques, warm fennel potato salad	
chicken & waffles salt 64 style!	23
pecan fried breast of chicken, buttermilk waffle, honey thyme butter, orange-maple bourbon habanero syrup, pancetta jam	
shrimp & grits	26
stone ground love valley cheddar grits, spiced gulf shrimp, etouffé sauce	
shrimp capellini a'la mia	25
sweet shrimp sauté, fresh spinach, prosciutto, mushrooms, sherry cream, parmesan	

## FROM THE CHAR-BROILER

served with your selection of yukon gold smashed potatoes, home-style potato cakes, truffle fries or southeast creamy grits

22 oz bone-in cab aged cowboy ribeye ⚠ <b>gf</b>	62
certified angus beef bone-in ribeye, aged minimum 35 days exquisite marbling!	
basil & garlic breast of chicken <b>gf</b>	18
charbroiled chicken over warm mediterranean salad, balsamic glaze, goat cheese	
8 oz center-cut filet mignon ⚠ <b>gf</b>	48
aged center-cut cab, roasted garlic brie butter, cabernet glaze	
14 oz ny strip ⚠ <b>gf</b>	42
aged new york strip, brandy, foie gras peppercorn glaze di viande	
bbq glazed baby back ribs <b>gf</b>	27
slow smoked tender danish baby back ribs - signature 64 SoCo bbq basted or dry rubbed	

## JONES' CORNER

served with your selection of yukon gold smashed potatoes, home-style potato cakes, truffle fries or southeast creamy grits

fresh flounder	25
lightly breaded, flash fried, creamy cole slaw, cocktail/tartar	
crab fritters	27
deep fried house crab cake blend, jalapeño horseradish honey dijon, creamy cole slaw, tartar	
shrimp	25
nc white shrimp, creamy cole slaw, cocktail/tartar	
select oysters	28
crisp fried oysters, creamy cole slaw, cocktail/tartar	
combine any 3 jones' corner selections	34

## ON THE SIDE

mac n cheese	6
four cheese gratinee	
grilled & buttered asparagus <b>gf</b>	7
classic hollandaise	
pork belly-pancetta braised collard greens	6
pork belly, pancetta, vinegar, bone stock, vidalias	
glazed mushrooms	6
burgundy demiglace, garlic, butter sauté	
creamed country spinach	6
parmesan, gouda, garlic, shallots	
truffle fries	6
black truffle, parmesan, parsley, sea salt, garlic	
herb roasted vegetable medley	5
seasonal selection daily	

San Pellegrino | Acqua Panna | Tea | Coffee | Coca-Cola Products



## SPECIALTY MARTINIS

### dirty honey

absolut pear, limoncello, pear syrup, local honey 12

### nick & nora

bombay sapphire, sweet vermouth, fernet-branca 13

### raspberry beret

raz vodka, chambord, cranberry 12

### cherry pie

cherry vodka, limoncello, sour, grenadine, graham cracker-sugar rim 12

## MULES

### moscow

vodka, lime, ginger beer 9

### hammer's mule

goslings black seal rum, orange juice, ginger beer 9

### coastal cool

vodka, sugar cubes, mint, lime, prosecco 9

### jalapeño mint

vodka, fresh jalapeño, mint, ginger beer 9



## COCKTAILS

### nobodys fool

titos, local honey, lemon, fresh blackberries, soda 12

### diver down

light spiced and dark rum, orange juice, pineapple, cranberry 10

### the mike 21

bulleit rye, fernet-branca, orange bitters, simple syrup 15

## BOTTLES

Budweiser/Bud Light 3.75

Michelob Ultra 3.75

Miller Lite 3.75

Corona 4

Heineken Non-Alcoholic 4

Pacifico 4

Foothills Hoppyum IPA 5

Yuengling 3.75

## DRAFTS

KA-BAR Brown Ale 6

Mama's Little Yella 6

RBC Not Another NE IPA 6

Sam Adams Seasonal Rotation 6

Sierra Nevada 6

Salty Crew Blonde Ale 6

## SPARKLING

La Marca Prosecco Split 9 btl

Nicolas Feuillatte Brut 50 btl

J Brut Rosé 80 btl

## ROSÉ

Sokol Blosser 13 gl/52 btl

Fleurs de Prairie 57 btl

## CHARDONNAY

Proverb Chardonnay, CA Region 6 gl/22 btl

Diora Chardonnay, Monterey, CA 10 gl/38 btl

Toad Hollow Unoaked Chardonnay, Sonoma,CA 40 btl

## SAUVIGNON BLANC

Duck Hunter Sauvignon Blanc, New Zealand 11 gl/42 btl

Locations NZ Sauvignon Blanc, New Zealand 50 btl

## OTHER WHITES

Canyon Road White Zinfandel, Sonoma 6 gl/22 btl

Bollini Pinot Grigio, Northern Italy 9 gl/34 btl

Vila Nova Vinho Verde, Northern Portugal 8 gl/30 btl

Chateau La Freynelle Bordeaux Blanc, France 11 gl/42 btl

Peter Weinbach Riesling, Germany/Rheinhessen 6 gl/22 btl

Barone Fini Pinot Grigio, Northern Italian Alps 38 btl

## CABERNET SAUVIGNON

Proverb Cabernet, CA Region 6 gl/22 btl

Purple Cowboy Cabernet, CA Region 9 gl/34 btl

Mount Veeder Cabernet, Napa Valley 38 ½ btl

Daou Cabernet, CA Region 45 btl

Brendel Cabernet, Napa Valley 75 btl

Jordan Cabernet, CA Region 85 btl

## MERITAGES

Dark Horse Red Blend, CA Region 8 gl/30 btl

1849 Anonymous Red Blend, Napa Valley 42 btl

If You See Kay Red Blend, CA Region 45 btl

Harvey & Harriet Red Blend, CA Region 70 btl

Orin Swift Papillon, Napa Valley 110 btl

Orin Swift Machete, Napa Valley 60 btl

Hess Lion Tamer Red Blend, Napa Valley 125 btl

## OTHER REDS

Don Miguel Malbec, Argentina 10 gl/38 btl

Matchbook Petit Verdot, CA Region 11 gl/42 btl

Westmount Pinot Noir, Oregon 13 gl/48 btl

Honoro Vera Merlot, Spain 7 gl/26 btl

Willamette Valley Pinot Noir, Oregon 60 btl

Boen Pinot Noir, CA Region 45 btl

Mollydooker The Boxer Shiraz, Australia 55 btl

The Calling Pinot Noir, Sonoma 75 btl

## PORTS & SHERRIES

Warre's Otima 20 Year Old Tawny Port 16 gl

Graham's Six Grapes Port 10 gl

Harveys Bristol Cream 8 gl

SALT SIXTY-FOUR



ask your server about our dessert selections