

# SALTAIRE

COASTAL KITCHEN & BAR



## STARTERS

### CRISPY WINGS 12

(Carolina BBQ, Hot, Dry Rub) Celery, Carrots, Ranch

### AVOCADO FRIES 10

Jalapeno Ranch

### MARGHERITA CAULIFLOWER CRUST FLATBREAD 12

San Marzano marinara, grape tomatoes, buffalo mozzarella, Fresh Basil

### PEEL & EAT SHRIMP

Half 14....Full 26

Cocktail Sauce, Remoulade

### PAN SEARED CRAB CAKE 14

Artichoke Remoulade, Sautéed Spinach

### FRIED SHRIMP BASKET 12

Breaded and Fried SC Shrimp with House Fries

## SALADS

### CLASSIC CAESAR... Lunch 6...Dinner 10

Chopped Romaine, Shaved Parmesan, Croutons  
*Add Shrimp +\$6 Market Fish +\$8 Grilled Chicken +\$5*

### GRILLED CHICKEN SPINACH SALAD 14

Sliced almonds, dried cranberries, feta, raspberry balsamic

### THE STEAK SALAD 15

Beef Medallions with mixed greens, grape tomatoes, shaved radish, pickled onion, fried wontons, goat cheese, and creole cider vinaigrette.

## HANDHELDS

### SURFSIDE BURGER 13

Pimento Cheese, Bacon Jam, Lettuce, Tomato, Duke's Mayo

### THE CLASSIC BURGER 12

American cheese, lettuce, tomato, pickle, onion and mayo

### FISH TACO 15

Papaya relish and Napa slaw

### B.L.T.A. 11

Applewood smoked bacon, lettuce, tomato, avocado, Duke's mayo

### SHORT RIB GRILLED CHEESE 15

Watercress, White Cheddar-Gruyere Béchamel

### FRIED CHICKEN SANDWICH 12

Lettuce, tomato and Saltaire secret sauce

## ENTRÉES

### FETTUCCHINI PASTA 15

Kale-Pumpkin Seed Pesto, Cream, Baby Carrots, Parmesan  
*Add Grilled Chicken +\$5 Grilled Shrimp +\$6*

### CHICKEN PICCATA 18

Pan seared chicken cutlet, lemon-white wine caper sauce, spinach, linguine

### SHRIMP AND GRITS 19

Sofrito and lemon white wine sauce

### GRILLED HANGER STEAK 25

Roasted potatoes, cabernet demi, fried parsnips

### SEAFOOD PLATTER 19

(Broiled or Fried) Shrimp, Scallops and Founder served with slaw and hushpuppies

## DESSERTS

### PEANUT BUTTER CHOCOLATE CAKE 8

Made with REESE'S Peanut Butter Cups, this dessert has 2 moist layers of chocolate cake with a dense crunchy peanut butter filling. Covered in a chocolate ganache and topped with real REESE'S Peanut Butter Cups

### NY CHEESE CAKE TOWER 9

Fresh berries, Bing cherry coulis

### BROWNIE SUNDAE 9

Freshly made in-house brownie topped with vanilla ice cream, whipped cream, chocolate sauce and strawberries (Candied Pecans available too!)

## COCKTAILS

### **SURFSIDE MARGARITA \$14**

Don Julio Tequila, Cointreau, Lime Juice,  
Agave Nectar with a salted rim

### **BLUEBERRY MINT LEMONADE \$7**

Bacardi Silver Rum, Lemon, Blueberries and Mint

### **LONG BOAT BOURBON SMASH \$9.50**

Four Roses Bourbon, Honey, Lemon Juice, Bitters,  
Orange, Basil and Mint

### **MULE YOUR WAY \$7**

KENTUCKY – Evan Williams

MEXICAN – Quervo Gold Tequila

MOSCOW – Smirnoff Vodka

CARIBBEAN – Captain Morgan Original Spiced Rum

### **HONEY OLD FASHIONED \$8**

Four Roses Bourbon, Honey, Bitters, Orange Rind, Cherry

### **COOL AS A CUCUMBER \$9.50**

Tanqueray Gin, St-Germain and Sprite

### **BEACH RELAXER \$7**

Malibu Coconut Rum, Peach Schnapps, Cranberry Juice and  
Pineapple Juice

### **CHERRY LIFESAVER \$7**

Titos Vodka, Disaronno,  
Cranberry Juice and Sprite

### **LOST AT SEA \$9.50**

Tanqueray Gin, St-Germain and Lemonade

## FROZEN DRINKS

### **MYRTLE VICE \$8**

Malibu Coconut Rum, Strawberry Puree and  
Piña Colada Puree

### **PARADISE FROSE \$12**

Pisco, Strawberry Puree, St-Germain, Rosó,  
Bitters and Lemon Juice

### **OLD CUBANO \$9**

Myers's Dark Rum, Agave Nectar, Lime Juice,  
Sparkling Wine, Bitters, and Mint

### **BLUE MARGARITA \$14**

Don Julio Blanco Tequila, Lime Juice,  
Blue Curaçao and Agave Nectar

## REFRESHERS NON ALCOHOLIC

### **BERRY MINT LEMONADE \$4**

Sprite, lemonade with fresh blueberries and mint

### **WASHED ASHORE \$4**

Pineapple Juice, Sprite and Mint

## BEER

### **IMPORT**

Corona Extra \$4.50

Corona Premier \$4.50

Blue Moon \$4.50

Stella Artois \$4.50

Modelo Especial \$4.50

Modelo Negra \$4.50

### **DOMESTIC**

Budweiser \$4

Bud Light \$4

Miller Light \$4

Coors Light \$4

Michelob Ultra \$4.50

O'Doul's \$3.50

White Claw \$4.50

## WINE

### **COASTAL ESTATES \$6**

Pinot Grigio, Sauvignon Blanc, Chardonnay,  
Pinot Noir, Merlot, Cabernet Sauvignon

### **WHITE**

**Kung Fu Girl, Riesling, Washington \$7/\$28**  
sweet melon, floral and honey with a crisp finish

**Cupcake Vineyards Moscato | Italy \$7 | \$28**  
peach, white flower and honey

**Lunardi Pinot Grigio | Delle-Venezie | Italy \$7 | \$28**  
citrus, apple with juicy acidity

**Santa Ema Sauvignon Blanc | Chile \$8 | \$32**  
citrus, pear, yellow apple with a hint of grapefruit

**Simple Life Chardonnay | California \$8 | \$32**  
peach, apricot, apple, wisteria blossom, vanilla and almond

### **RED**

**De Loach Pinot Noir | California \$8 | \$32**  
strawberry, cherry, cranberry, brown sugar and spice

**7 Moons Red Blend | California \$8 | \$32**  
strawberry preserves, cherry cola and baking spices

**M.A.N. Cabernet Sauvignon | South Africa \$8 | \$32**  
dark cherry, red currant, mint, cigar box  
and vanilla spice with silky tannins