

**Sharing
Starters**

HOT WINGS

marinated and served buffalo style
or Nashville hot 16

CAMP FRIES

fries, grouper, pimento cheese fondue,
chopped smoked bacon, scallions 14

SMOKIN' FISH SPREAD

smoked to perfection, Saltine
crackers & sliced jalapeños 12

CRACKER CRACKER SHRIMP

choice of homemade buffalo sauce
or remoulade sauce 12

CRISPY CALAMARI

sweet & spicy Thai sauce 15

FIRE ROASTED OYSTERS

five fire roasted oysters, garlic key
lime butter, Parmesan cheese 16
with bacon 17.9

**JALAPEÑO &
CORN HUSHPUPPIES**

homemade remoulade sauce 8

JUMBO COCONUT SHRIMP

orange & ginger marmalade 15

CAJUN MAC & CHEESE

andouille sausage, sliced
jalapeños, cherry tomatoes 9

CORNBREAD MUFFINS

six mini cornbread muffins,
chipotle butter 7

Sides

**ISLAND
SWEET POTATO FRIES** 6

FRENCH FRIES 4

MAC & CHEESE 7

VEGGIE SKILLET

zucchini, tomatoes, peppers & onions 7

**FINGERLING POTATO
SKILLET**

sautéed peppers & onions 7

STREET CORN

chargrilled, dressed with crema,
& Cotija cheese, tajin 6



RAW OYSTERS

on the half shell
1/2 dozen 12.9 • dozen 24.9

**PEEL N' EAT KEY
WEST SHRIMP**

1/2 pound 12
1 pound 22

CRACKER TOWER

5 raw oysters, 1/2 lb.
peel n' eat shrimp,
smokin' fish spread 28

**BAY SHRIMP
COCKTAIL** 7

**FISH CAMP
CEVICHE**

snapper & shrimp, fresh
lime juice, cilantro, diced
jalapeño, red onion, baja
oil, plantain chips 14

Handhelds

served with fries or slaw

HOT FRIED CHICKEN

buffalo sauce, shredded lettuce, blue
cheese spread on a toasted bun 16

JUST CAUGHT GROUPE

fried, grilled or blackened,
shredded lettuce, tomato,
red onion, tartar sauce 22

GROUPE TACOS

fried, homemade corn tortillas,
cilantro-lime cabbage slaw,
queso fresco, cilantro crema,
pickled red onions, sliced avocado 19

SHRIMP PO BOY

blackened or fried,
shredded lettuce, tomato,
homemade remoulade sauce 17

SOUTHERN BBQ PORK

cracker slaw, on a toasted
brioche bun, house pickles 14

LOBSTER ROLL

steamed cold water
lobster meat chilled & mixed
with mayo & celery – or served
hot with drawn butter 24
- double it up add 10

CAPTAINS BURGER

white cheddar, lettuce,
tomato, red onion, on a toasted
brioche bun 14
with smoked bacon 16
with house bacon jam 16

Flatbreads

BUFFALO SHRIMP

mozzarella cheese, shrimp,
homemade buffalo sauce, zesty
ranch dressing, scallions 15

SOUTH WEST CHICKEN

mozzarella cheese, grilled chicken,
roasted corn salsa, black beans, pico de
gallo, queso fresco, cilantro crema 16

ITALIAN

mozzarella cheese, roasted cherry
tomatoes, basil, balsamic glaze 14

Salads

SOUTHERN WEDGE

iceberg wedge, cherry tomatoes, smoked
bacon, everything bagel seasoning, blue
cheese dressing 10

SHRIMP LOUIE

iceberg wedge, shrimp, cherry tomatoes,
Thousand Island dressing, red onion 11

NEW SOUTH CAESAR

romaine, country ham, cornbread
croutons, shaved Parmesan,
buttermilk Caesar dressing 12

DIXIE GARDEN SALAD

mixed greens, carrot threads, cucumber,
cherry tomatoes, red onions & cornbread
croutons with dixie vinaigrette 7

Add to any salad:

grilled chicken 6 – grouper cake 7
grilled shrimp 8 – grouper filet 16
filet kebob 9

**DOCKSIDE
BITES**

**EVERYDAY
3PM TO 5PM
JUST \$6**

**SINGLE STACK
BURGER**

with cheddar cheese
add 2nd patty +2
add bacon +1

FIVE OYSTERS

raw on the half shell

SMOKIN' FISH SPREAD

smoked to perfection, Saltine
crackers & sliced jalapeños

**CRACKER CRACKER
SHRIMP**

choice of homemade buffalo
or remoulade sauce

**FIVE HOT
CHICKEN WINGS**

marinated in a secret
special sauce

**JALAPEÑO & CORN
HUSHPUPPIES**

homemade remoulade sauce

FRESH CATCH

*“Caught By The
Salt Cracker Charter Boys”*

All served with white cheddar grits,
street corn & a hushpuppy

BLACK GROUPE

mkt

Stuffed +5
with shrimp, scallop
& crab cornbread
stuffing, lobster gravy

HOG SNAPPER

26
panko crusted and served
Marina Style or Island Style

Marina Style +3
pan sautéed with garlic,
tomatoes, capers,
and onions

AMERICAN RED SNAPPER

mkt

Island Grilled +3
with mango and
papaya salsa

Sea

LOW COUNTRY BOIL

shrimp, clams, mussels, scallops,
mahi mahi, andouille sausage,
corn, potatoes, rustic
garlic toast 30

JUMBO COCONUT SHRIMP

orange & ginger marmalade,
fries, cracker slaw 22

NEW ORLEANS PASTA

jumbo shrimp, chicken, andouille
sausage, tomatoes, cajun cream
sauce, shaved Parmesan cheese,
rustic garlic toast 23

GROUPE CAKES

two large cakes seared golden
brown, house rice, pan seared
veggies, and our famous
lobster gravy 18

BLACKENED BACON WRAPPED SCALLOPS

garlic cheddar grits, pan seared
veggies, citrus cream sauce 22

JUMBO FRIED SHRIMP

lightly battered and fried golden
brown, fries, cracker slaw,
homemade cocktail sauce 20

STUFFED MAHI MAHI

shrimp, scallops & crab
cornbread stuffing, house rice,
street corn, lobster gravy 27

SHRIMP & GRITS

a bowl of pure southern
comfort, jumbo shrimp,
white stone-ground grits,
andouille sausage, vegetables,
homemade biscuit 19

CHICKEN & WAFFLES

sweet tea brined, chopped
smoked bacon, maple syrup 17

ONE-POUND DUROC PORK CHOP

with espresso glaze and
white sweet potato mash,
sauteed seasonal veggies 20

GRILLED BBQ CHICKEN

marinated airline chicken breast,
homemade bbq sauce, sauteed
fingerling potatoes with onions,
peppers and roasted corn salsa,
chimichurri 19

Land

BEEF & REEF

one filet mignon kebob with
your choice of coconut shrimp
or jumbo fried shrimp,
house rice, street corn 25
add a 2nd kebob 8

TWIN FILET MIGNON

twin bacon wrapped filets,
white sweet potato mash,
house chimichurri, sauteed
seasonal veggies 30

BONE IN RIBEYE

chargrilled, sauteed
fingerling potatoes, street
corn, chimichurri 39

ALL DAY HAPPY HOUR

Everyday • All Day • Two for \$10

BLOODY MARYS ★ RUM PUNCH ★ HOUSE MARGARITAS
WELL DRINKS ★ HOUSE WINE ★ SANGRIA RED OR WHITE

Draft Beer

BUD LIGHT5
MICH ULTRA5
YUENGLING5
SHOCK TOP6
KONA BIG WAVE6
MODELO ESPECIAL7
STELLA ARTOIS7

BIG STORM: WAVEMAKER7
TROPIC PRESSURE7
CIGAR CITY: JAI ALAI8
3 DAUGHTERS: BLEACH BLONDE ALE7
KELLER HAZE IPA8

Bottle Beer

BUDWEISER5
BUD LIGHT5
COORS LITE5
MILLER LITE5
MICH ULTRA5
CORONA6

DOS EQUIS: AMBER6
DOS EQUIS: LAGER6
HEINEKEN6
ANGRY ORCHARD CIDER6
HIGH NOON, ASSORTED6
BECK'S NON-ALCOHOLIC6

Wine

	glass	bottle
SPARKLING		
Jaume Serra Cristalino, Brut, Spain	8	-
Prima Perla Prosecco, Italy	9	-
WHITE		
Pinot Gris King Estate, Oregon	12	42
Moscato Movendo, Italy	8	32
Chardonnay St. Francis, Sonoma, CA	10	36
Sauvignon Blanc Wairau River, New Zealand	10	36
ROSE		
Whispering Angel, France	11	39
RED		
Pinot Noir Meiomi, Sonoma, CA	12	42
Cabernet J. Lohr, Paso Robles	12	42
Freakshow, California	10	42

SPECIALTY DRINKS

HIGH TIDE

Bacardi Limon,
watermelon schnapps,
blackberry, Sprite 9

KAI LANI

Jack Daniels, pink
lemonade, pomegranate
monin, fresh mint,
splash of Sprite 11

TROPICAL MERMAID

Don Q Coconut Rum,
blue curacao, fresh lime
juice, pineapple juice 12

ALOHA BREEZE

Titos Vodka, grapefruit
& cranberry juice,
pomegranate liqueur,
simple, fresh lime 12

LOST COCONUT

Don Q Coconut Rum,
pineapple juice,
fresh orange juice 12

Mocktails

all the flavor,
none of the alcohol

FEELING PEACHY

fresh orange juice,
peach puree, Sprite 7

PALM BREEZE

cranberry juice, lemonade,
pomegranate, soda 7

MANGO MULE

fresh squeezed lemonade,
mango puree,
ginger beer, soda 7

