

Beachside HOSPITALITY GROUP



Breakfast served 8am to 11:30am daily
Sun-Thur 11:30am 'til 11pm • Fri & Sat 11:30am 'til 12am

Time Flies When
You're Having Rum!

Rum Bucket

A delicious blend of Brinley's Coconut, Mango and spiced rums, topped off with tropical juices, ginger ale and a splash of grenadine, shaken not stirred and served in a bucket.



STARTERS

Calamari fried golden brown, served with marinara and fried cherry peppers 10.99

 **Crab & Spinach Dip** blue crab, fresh spinach, and cream cheese baked and topped with cheddar jack served with fresh toasted Cuban bread 12.99

Easy Peel Shrimp

large wild red shrimp split and steamed with old bay seasoning
half 11.99 full 17.99



 **Shrimp Mancini** large, wild caught royal red shrimp, deep fried and tossed in our boom boom sauce. 9.99

Smoked Chicken Wings Smoked wings 6 - 9.99 / 9 - 12.99

Clam Cakes three large clam shells loaded with chopped clams and stuffing lightly breaded and fried 11.99

Conch Fritters six house-made conch fritters lightly fried, served with honey mustard 10.99

Green Been Fries lightly breaded, served with a lemon aioli 8.99

Gator Bites Florida caught, hand-breaded with fried cherry peppers and remoulade sauce 11.99

Bavarian Pretzel Jumbo, lightly salted pretzel with chorizo queso 9.99

Avocado & Shrimp Ceviche wild red shrimp marinated in lime juice and mixed in our mango salsa, with crackers 10.99


Boneless Chicken Wings buffalo style with choice of ranch or blue cheese and celery sticks 9.99

 **Mac & Cheese** white cheddar mac and cheese topped with shredded cheddar jack, bread crumbs, and baked to perfection
— with lobster 12.99
— with buffalo chicken 10.99

Chips & Chorizo

house-made kettle chips topped with our queso chorizo sauce 10.99



 = Salty's Specialty Items

PASTAS

with garlic bread

Shrimp Pasta large wild red shrimp, and penne pasta tossed in our creamy alfredo sauce 15.99

Cajun Pasta penne pasta tossed in a creamy cajun sauce with grilled chicken & smoked sausage, topped with parmesan cheese 14.99

Shrimp & Grits sautéed large wild red shrimp, smoked sausage and piquillo peppers over cheesy grits 15.99

Shell Bar

Oyster Crabafella* gulf oysters topped with creamy crab and spinach dip, bacon and hollandaise sauce half 10.99 full 15.99

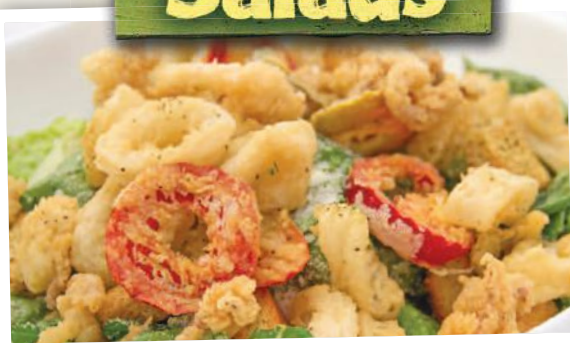
 **Garlic Mussels** cold water mussels sautéed in garlic butter and white wine, with garlic bread 10.99

Salty's Baked Oysters

topped with garlic butter, parmesan cheese, and house seasonings
half dozen 9.99
one dozen 14.99



Soup & Salads



Kickin' Crab and Corn Chowder

blue crab meat, corn, red & green peppers slow cooked 5.99

Calamari Caesar Salad

a classic caesar salad topped with crispy calamari and fried cherry peppers, served with garlic bread 13.99

House Salad romaine and spring mix blend, topped with tomatoes, onions, croutons, and cheddar jack cheese. 6.99
add a small House Salad to your meal for 2.99

Classic Caesar Salad topped with grated parmesan cheese and croutons. 7.99
add a small Caesar Salad to your meal for 3.99

ADD

chicken breast 4.99
shrimp or mahi 5.99
grouper or tuna 6.99

proudly serving
KEN'S
dressings.

Crabby Attitude
Don't Worry... Be Crabby!
The Salty Crab Bar & Grill
72 Ayres Beach Dr.

check out our giftshop!
next to the host stand

The Management
of this
establishment
is not
responsible

**Ask
about the
coconuts!**



COMBO PLATTERS



Bairdi Combo Plus

29.99

take our ¾ pound favorite dish steamed served with two sides, and add any one of the following:

- | | |
|---------------------|-------------------|
| 🦀 Mussels | 🦀 Fried Shrimp |
| 🦀 Calamari | 🦀 Grouper Fingers |
| 🦀 Grilled Shrimp | 🦀 Coconut Shrimp |
| 🦀 Baked Oysters | 🦀 Smoked Wings |
| 🦀 Beer Battered Cod | 🦀 Clam Cakes |

Key West Combo

grilled mahi and large wild red shrimp glazed with key lime honey mustard, with conch fritters 21.99



Beer Battered Shrimp & Fish

cod fillets and large wild reds dipped and lightly fried 17.99



Salty's Combo a fried trio of grouper fingers, calamari and wild caught royal red shrimp 19.99

OFFSHORE

with two sides

ONSHORE

with two sides

Loaded Chicken twin chicken breasts basted in sweet honey bbq and topped with bacon, onions and cheddar jack cheese 14.99

Filet Mignon* an 8oz center cut, from Two Rivers Ranch, with Montreal seasoning 24.99

New York Strip* a 12oz grass fed cut from Two Rivers Ranch, topped with garlic butter 21.99

Chicken Strips hand breaded with choice of sauce. 14.99

Bairdi Crab

our specialty, jumbo Alaskan crab served grilled with garlic butter and old bay *Market Price*



Red Gulf Grouper

a local favorite. served fried, grilled, blackened, or Caribbean style *Market Price*



Sandwiches

with house-made kettle chips and a pickle spear



Fresh Gulf Grouper fried, grilled, blackened, beer battered or Caribbean style *Market Price*

Mahi Mahi grilled, blackened, or Caribbean style 14.99

Pacific Rim Tuna

ahi tuna fillet, seared, topped with a cusabi drizzle over baby greens. Served on toasted ciabatta 14.99



Snapper Sandwich

tail-on snapper fillet lightly fried on freshly toasted local Cuban bread 14.99

Sirloin Burger* 1/2 lb of hand-pattied angus beef and brisket blend 10.99

Avocado Turkey Burger chargrilled, low-fat, high protein, premium ground turkey, topped with sliced avocado on a ciabatta roll 11.99

Avocado Chicken & Bacon Sandwich on a freshly toasted ciabatta roll 11.99

Lobster Roll

Maine lobster meat tossed in Hellman's Mayonnaise on a New England style hot dog bun 19.99



Tacos

3 flour tortillas with one side



Grouper Tacos lightly fried grouper fingers, fresh cabbage, cheddar cheese, topped with a spicy baja sauce and a house-made salsa verde 14.99

Tropical Mahi Mahi Tacos blackened mahi mahi, shredded cabbage, mango salsa, topped with cheddar cheese and a homemade cilantro cream sauce 14.99

Chicken Tacos fried chicken fingers, fresh cabbage, cheddar cheese, topped with a spicy baja sauce and a house-made salsa verde. 12.99

Mahi Mahi Caribbean fillet, served grilled, blackened, or Caribbean style 19.99



Fish & Chips two cod fillets dipped in beer batter and lightly fried 16.99

Ahi Tuna Steak cooked medium rare and blackened served with a cusabi sauce 16.99

Wild Red Shrimp prepared grilled and skewered or lightly dusted and fried 17.99

Coconut Shrimp hand-breaded jumbo wild reds with our sweet pepper jam 18.99

American Red Snapper lightly blackened, with our homemade key lime tartar sauce 19.99

Sides: • Steak Fries • Cheesy Grits • Mac & Cheese • Black Beans & Rice • House-Made Kettle Chips • Garlic Mashed Potatoes • 1/2 Ear Fresh Corn (*seasonal*)

Caribbean Street Corn

1.99 to substitute, or 4.99 a la carte

DESSERTS

MIKE'S PIES



Pina Colada Pie

loaded with pineapple, coconut and rum flavors

Chocolate Mousse

chocolate silk pie with chocolate cookie crust and a rich chocolate mousse filling

Killer Key Lime Pie

Key West authentic award winning pie

SWEET WILLY'S Ice Cream

named after our founder's daughter Sylvia, who was given the nickname Silly Willy

Visit our Florida Family of Restaurants
www.beachsidehospitalitygroup.com

*Consuming raw or undercooked oysters, meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have a medical condition.

