

SOUTHERN ATTITUDE LOWCOUNTY TASTE

2205 MIDDLE STREET | SULLIVAN'S ISLAND | SALTSTATION22.COM

SUN-THUR 5PM-10PM | FRI-SAT 5PM-11PM | SAT-SUN 11AM-3PM

SALADS / SOUP

KALE CAESAR
Crispy Pancetta, Croutons, Radish,
Parmesan Cheese 8

SPINACH SALAD

Goat Cheese, Candied Pecans, Strawberries,
Raspberry Vinaigrette 9

MIXED GREEN SALAD
Carrots, Tomatoes, Cucumbers, Red Onion,
Balsamic Vinaigrette 6

ENHANCE YOUR SALAD

Chicken (Blackened, Grilled or Fried) 6 Shrimp (Blackened, Grilled or Fried) 7 Scallops (Roasted or Fried) 7 Oysters (Fried) 8

CRAB SALAD
Radish, Celery, Citrus MKT

SHRIMP LOUIE
Hard Boiled Eggs, Romaine,
Tomatoes, Avocado 15

 ${LOBSTER\ COBB} \\ Lobster, Bacon, Tomatoes, Eggs, Cucumbers \quad MKT$

SHE CRAB SOUP Low Country Style 9

OYSTER BISQUE
Onion, Bacon, Corn, Thyme 9

SEAFOOD & ENTREES

WHOLE FRIED FLOUNDER Hushpuppies, Slaw, Apricot Glaze 28

GRILLED YELLOW TAIL TUNA Sticky Rice, Marinated Cucumbers, Wasabi Ginger Vinaigrette MKT

ROASTED SCALLOPS Lobster Mashed Potatoes, Sautéed Spinach, Truffle Vinaigrette 30

CHEFS VEGETABLE PLATE
Quínoa, Seasonal Vegetables 15

RAW / SUSHI / CEVICHE

SEASONAL OYSTERS MKT

FRESH CATCH CEVICHE MKT

SALMON TARTAR Shallots, Capers, Lemon 12

PEEL & EAT SHRIMP SM 9 LG 14

SPICY TUNA & AVOCADO ROLL 10

SALMON, CREAM CHEESE & CUCUMBER ROLL 8

 $LOW\ COUNTRY\ ROLL$ Fried Oyster, Mixed Greens, Remoulade 12

TEMPURA ROLL Seasonal Fish, Cream Cheese, Cucumber, Tempura Fried MKT

SEAFOOD TOWERS

SMALL Serves 2 to 4
6 Chefs Choice Oysters,
6 Littleneck Clams, Crab Salad,
Small Fresh Catch Ceviche
Small Peel & Eat Shrimp 60

LARGE Serves 6 to 8

12 Chef Choice Oysters,
12 Littleneck Clams, Crab Salad,
Large Fresh Catch Ceviche
Large Peel & Eat Shrimp 105

LOBSTER RAVIOLI

Peas, Carrots, Spinach, Lemon Tarragon Ricotta 24

MUSHROOM GNOCCHI Roasted Mushrooms, Tomatoes, Spinach, Basil Pesto 18

SHRIMP BURGER W/ Lettuce, Tomato, Pickle, Remoulade, House Made Chips 13

SALT BURGER

Lettuce, Tomato, Pickles, French Fries 10 Add Bacon, Cheese or Fried Egg 1

APPETIZERS

ROASTED CALICO SCALLOPS
Wild Mushrooms 12

STEAMED BREACH INLET CLAMS
Bacon, Sweet Peppers, Onion, Garlic, Herbs 11

BLUE CRAB BEIGNETS Green Tabasco Aioli 14

STEAMED MUSSELS
Roasted Garlic, Butter, Tomatoes 13

CRISPY CALAMARI Lemon, Parsley, Black Garlic Aioli 12

SHRIMP CORN DOGS Sriracha Honey 12

FRIED GREEN TOMATOES
Goat Cheese Mousse, Pickled Peppers 9

CORN BREAD Jalapeno Butter 6

BEER BATTERED ONION RINGS Horseradish Cream 6

BLUE CORN HUSHPUPPIES Honey Butter 5

BRAISED BEEF SHORT RIBS

Quail Egg, Black Pepper Grits 13

SHRIMP & GRITS

Pancetta, Sweet Peppers, Red Onion, Shrimp Stock 21

LOW COUNTRY CRAB CAKES
Grits, Slaw, Mustard Butter 23

CRAB POT PIE
Peas, Carrots, Potatoes, Corn 18

FRIED SHRIMP, SCALLOPS OR OYSTERS

Hushpuppies, Slaw Choice of one 22 Choice of two 24 Choice of three 25

SEASONAL VEGETABLES 5 | CREAMY GRITS 4 | OLD BAY FRIES 5 | MASHED POTATOES 4 SLAW 3 | GRUYERE & CARMELIZED ONION MAC & CHEESE 5 | HOUSE MADE CHIPS 3

*Consuming raw or under cooked meats or eggs may increase your risk of food borne illness.