

~~~~~ Appetizers ~~~~~

|                                                                                                           |    |
|-----------------------------------------------------------------------------------------------------------|----|
| <b>Mini Lump Crab Cakes</b>                                                                               | 12 |
| Four house made cakes, pan fried, served with citrus aioli                                                |    |
| <b>Zesty Shrimp Poppers</b>                                                                               | 12 |
| Stuffed with crabmeat, fried, served with Thai chili rémoulade                                            |    |
| <b>Spicy Hot Crab Dip</b>                                                                                 | 10 |
| Crabmeat, colby jack & scallions, served with grilled herb flat bread                                     |    |
| <b>Calamari</b>                                                                                           | 9  |
| Flour dusted, fried, tossed in a roasted garlic aioli, and topped with red pepper sauce                   |    |
| <b>Fresh Fried Onion Rings</b>                                                                            | 7  |
| Beer battered to order, panko crusted, served with our house made ketchup and Old Salt Sauce              |    |
| <b>Old Salt Sea Brined Fries</b>                                                                          | 5  |
| Pomme Frites, served with house made ketchup and Old Salt Sauce <i>(Gluten Free)</i>                      |    |
| <b>Carteret County Quesadilla</b>                                                                         | 10 |
| Shrimp or chicken, black beans, roasted tomatoes, scallions, cheddar jack, served with sour cream & salsa |    |

~~~~~ Sandwiches ~~~~~

*All sandwiches come on a brioche roll,  
with our Old Salt Sea Brined Fries*

|                                                                                                         |    |
|---------------------------------------------------------------------------------------------------------|----|
| <b>Soft Shell Crab Burger</b>                                                                           | 12 |
| Jumbo Soft Shell Crab, breaded & fried to a golden brown, with Old Salt Sauce & topped with cole slaw   |    |
| <b>Crab Cake Sandwich</b>                                                                               | 11 |
| Large version of our appetizer, pan fried, served with citrus aioli                                     |    |
| <b>Shrimp Burger</b>                                                                                    | 10 |
| Seasoned, floured & fried local shrimp piled high on a bun, with Old Salt Sauce & topped with cole slaw |    |
| <b>Burger*</b>                                                                                          | 9  |
| ½ lb certified Angus Beef, with lettuce, tomato & onions                                                |    |
| <b>Grilled Chicken Sandwich</b>                                                                         | 9  |
| Grilled boneless chicken breast, with lettuce, tomato & onions                                          |    |
| <b>Fish Fry Sandwich</b>                                                                                | 9  |
| Breaded, fried golden, with Old Salt Sauce, lettuce, tomato & onions                                    |    |

~~~~~ Soups ~~~~~

|                         |       |        |
|-------------------------|-------|--------|
| <b>Old Salt Chowder</b> | Cup 5 | Bowl 7 |
| House made from scratch |       |        |
| <b>Soup Du Jour</b>     | Cup 5 | Bowl 7 |
| House made from scratch |       |        |

~~~~~ Beverages ~~~~~

|           |   |               |   |
|-----------|---|---------------|---|
| Coke      | 2 | Pink Lemonade | 2 |
| Diet Coke | 2 | Iced Tea      | 2 |
| Sprite    | 2 | Bottled Water | 2 |
| Dr Pepper | 2 | Coffee        | 2 |

~~~~~ Raw or Steamed ~~~~~

|                            |            |          |
|----------------------------|------------|----------|
| <b>Oysters*</b>            | ½ Dozen 10 | Dozen 18 |
| <b>Clams (Steamed)</b>     |            | Dozen 11 |
| <b>Peel and Eat Shrimp</b> |            | ½ lb 12  |

~~~~~ Entrees ~~~~~

*Seafood*

|                                                                                                                                     |       |
|-------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Fresh Catch of the Day</b>                                                                                                       | MKT   |
| Your choice: blackened, broiled, grilled, or seared <i>(Gluten Free)</i>                                                            |       |
| <b>Stuffed Soft Shell Crab</b>                                                                                                      | 23    |
| With an herb cheese, fried & topped with citrus beurre blanc                                                                        |       |
| <b>Firecracker Shrimp</b>                                                                                                           | 21    |
| Spicy sautéed shrimp, served over black beans and rice, with salsa and sour cream <i>(Gluten Free)</i>                              |       |
| <b>Flounder en Papillote</b>                                                                                                        | 21    |
| Parchment poached, with fennel, roasted tomatoes, herbs, white wine, and lemon butter. A great healthy choice! <i>(Gluten Free)</i> |       |
| <b>Shrimp or Fish Plate</b>                                                                                                         | 17    |
| Seasoned, floured & fried, served with slaw & fries                                                                                 |       |
| <b>Shrimp &amp; Fish Combo</b>                                                                                                      | 19    |
| <i>Meats</i>                                                                                                                        |       |
| <b>Maple &amp; Mustard Glazed Chicken Breast</b>                                                                                    | 17    |
| 6oz boneless breast of chicken with our house made maple honey sauce <i>(Gluten Free)</i>                                           |       |
| <b>BBQ Baby Back Ribs</b>                                                                                                           | 14/20 |
| Dry rubbed, braised, & char-broiled with a house made BBQ sauce <i>(Gluten Free)</i>                                                |       |
| Please note: \$4.50 Split Plate Charge<br>(includes an additional side dish)                                                        |       |

~~~~~ Salads ~~~~~

|                                                                                                                    |    |
|--------------------------------------------------------------------------------------------------------------------|----|
| <b>House Salad</b>                                                                                                 | 5  |
| Mixed field greens, carrots, red onions, and your choice of house made dressing <i>(Gluten Free)</i>               |    |
| <b>Caesar</b>                                                                                                      | 8  |
| Chopped romaine, shredded parmesan, garlic butter croutons, and classically made Caesar dressing                   |    |
| <b>Strawberry Spinach</b>                                                                                          | 11 |
| With candied pecans, mandarin oranges, chèvre cheese, & strawberry white balsamic vinaigrette <i>(Gluten Free)</i> |    |
| <b>Add Shrimp or Chicken</b>                                                                                       | 5  |
| <i>All Old Salt dressings are house made</i>                                                                       |    |

*\*Consumer Advisory • Meats, fish and poultry are cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase risks of foodborne illnesses.*

A gratuity of 18% may be added to parties of six or more, 20% to parties of 10 or more.

*Ocean to table seafood*

## Premium Pour Pricing

(One Third / Two Thirds / Full Bottle)

### WHITE

|                                                                                                                                              |             |
|----------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Stella Pinot Grigio, Italy</b><br>Zesty citrus fruit, just the right amount of acidity pairing well with chicken, shellfish, or by itself | 7.5/14/19.5 |
| <b>Petit Chenin Blanc, South Africa</b><br>Flavors of crisp green apple, quince and pear, with notes of honeysuckle and ripe melon           | 8/15/21     |
| <b>Fernlands Sauvignon Blanc, New Zealand</b><br>Refreshing grapefruit and grass flavors for a classy wine that compliments any meal         | 8/15/21     |
| <b>Chardonnay,</b><br>Complex and layered with a fruit front & an oaky finish, quality that bellies the price                                | 7.5/14/19.5 |
| <b>Dona Paula Los Cardos Chardonnay, Argentina</b><br>Ripe New World style with smoke, ripe citrus and honeydew                              | 8/15/21     |
| <b>Beringer White Zinfandel, California</b><br>Abundant ripe strawberry and melon flavors, with a vibrant & sweet citrus finish              | 6/11/15     |

### RED

|                                                                                                                                                                    |          |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| <b>Tortois Creek Pinot Noir, France</b><br>Juicy cherry & berry fruit flavors with a touch of earthiness, showing classic Pinot Noir character                     | 11/21/30 |
| <b>Shooting Star Merlot, California</b><br>Medium bodied with soft, silky flavors of raspberries and cream                                                         | 10/19/27 |
| <b>Santa Ema Carmenere, Chile</b><br>This lost Bordeaux grape varietal is easy drinking, with dark berries, a pepper middle & soft tannin end                      | 8/15/21  |
| <b>Bodega Septima Cabernet Sauvignon, Argentina</b><br>Complex red, with dark fruit & plums, and an intriguing green pepper accent on its aftertaste, fabulous!    | 9/17/24  |
| <b>Foxglove Zinfandel, California</b><br>Fabulous dark cassis fruit & rich cocoa, with just the right bit of spice on the end                                      | 11/21/30 |
| <b>Clayhouse Adobe Red Blend, California</b><br>A blend of six different reds, plush red fruit on the front and a cherry vanilla finish, with a touch of sweetness | 9/17/24  |

### WHITE

## By the Bottle

### PINK & SPARKLING

|                                                                                                                                              |    |
|----------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Zum Riesling, Germany</b><br>Fruity notes of lime, apple & honey, and acidity with a touch of sweetness, leaving your palate refreshed    | 28 |
| <b>Valentin Fleur Vouvray, France</b><br>Chenin Blanc, the perfect seafood wine, with notes of pears and quince, ending in elegant sweetness | 29 |
| <b>Carmel Road Pinot Gris, California</b><br>Crisp flavors of lemon, peach, honeydew & lilac, gives this wine a "wow" factor!                | 27 |
| <b>Apothic White, California</b><br>Pineapple, peach & a touch of vanilla, delicious perfect blend of Chardonnay, Moscato & Riesling         | 21 |

|                                                                                                                                         |    |
|-----------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Le Campuget Rose Nimes, France</b><br>Wild strawberries & raspberries in a glass! Sip and enjoy this bone dry "pink" wine            | 25 |
| <b>Ruffino Prosecco Veneto, Italy</b><br>Apples, pears & peach enveloped by clean crisp bubbles                                         | 27 |
| <b>Jaume Serra Cristalino, Spain</b><br>Spanish champagne with delicate fruit encased in refreshing bubbles, with an elegant dry finish | 20 |

### AND MORE RED

|                                                                                                                                                              |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Underwood, Pinot Noir, Oregon</b><br>Sweet raspberry intertwined with warm cinnamon tones, and notes of smoke & spice                                     | 29 |
| <b>Bliss Pinot Noir, California</b><br>Elegance in a glass, flavors of raspberry & cherry cola, with an earthy spice finish                                  | 35 |
| <b>Bliss Cabernet Sauvignon, California</b><br>Memorable flavors of rip blackberry, followed with a hint of mint, blueberry, and spicy oak accents           | 29 |
| <b>Cannonball Cabernet Sauvignon, California</b><br>Georgous strawberry, blueberry, and red apple dipped in dark chocolate, with a soft layer of toasted oak | 35 |

|                                                                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Folie a Deux Zinfandel Dry Creek, California</b><br>Intense, juicy and jammy blackberry fruit, with black pepper spice tones on the finish              | 27 |
| <b>Hook and Ladder The Tillerman, California</b><br>Blend of Cabernet, Sangiovese, Merlot, and Cab Franc with a palate of ripe and dark cassis             | 42 |
| <b>Ruffino Modus Red Blend, Tuscany</b><br>Intriguing wine with intense notes of cherries & plums, with delicate spice on the finish                       | 45 |
| <b>Wellington Vineyards Zinfandel, California</b><br>Baked blackberries & black currant flavor this complex and layered wine                               | 65 |
| <b>Shatter Grenache, France</b><br>Purple velvet in a glass, with dark fruit flavors enveloped in big soft tannins, that have been oak aged to perfection! | 75 |

### BOTTLED BEER

|                       |     |                     |     |
|-----------------------|-----|---------------------|-----|
| <b>Budweiser</b>      | 3   | <b>Amstel Light</b> | 4.5 |
| <b>Bud Light</b>      | 3   | <b>Guinness</b>     | 4.5 |
| <b>Coors Light</b>    | 3   | <b>Corona</b>       | 4.5 |
| <b>Miller Light</b>   | 3   | <b>Heineken</b>     | 4.5 |
| <b>Michelob Ultra</b> | 4   | <b>Beck's N/A</b>   | 4.5 |
| <b>Sam Adams</b>      | 4.5 |                     |     |

### DRAFT BEER

|                            |     |
|----------------------------|-----|
| <b>Yuengling</b>           | 4   |
| <b>Blue Moon</b>           | 4.5 |
| <b>Stella Artois</b>       | 4.5 |
| <b>Endo Cottonwood IPA</b> | 4.5 |
| <b>Fat Tire</b>            | 4.5 |

ROTATING KEG (ask Server)

Rolling Rock 3

Ocean to table seafood