



Dine-In Hours:

Monday-Friday
4-10pm

Saturday & Sunday
12-10pm

visit us online at:
www.saltrockgrill.com

◀ RAW BAR ▶

YORK RIVER OYSTERS, VIRGINIA... 13
Half Dozen.

— HOT OFF THE GRILL —

KEY LIME OYSTERS... 15
Garlic, parmesan, key lime butter.

CLAMS CASINO... 12
Bacon, peppers, onions, garlic butter.

◀ APPETIZERS ▶

GROUPE CHOWDER... 7

LOBSTER BISQUE... 8

JUMBO SHRIMP COCKTAIL... 13

BAY SHRIMP COCKTAIL... 6

KINGSTON TRIO... 12
Marinated skewers of filet mignon, chicken and pork tenderloin.
Grilled and served with peanut sauce and cucumber ribbon.

MUSSELS PROVENÇALE... 13
In a white wine, garlic, basil, saffron broth
with plum tomato, basil and lemon zest.

STEAK TARTARE... 15

JUMBO COCONUT SHRIMP... 13
Rolled in coconut, orange-ginger sauce.

ESCARGOT... 10
In mushroom caps with fresh herbs and garlic butter.

CALAMARI... 15
Lightly fried kung pao style with roasted cashews and crisp noodles.

TUNA SASHIMI... 20
(Served rare) Seared tataki tuna with wasabi, Japanese sesame
seaweed salad, pickled ginger, and sake-soy dipping sauce.

◀ GREENS ▶

HOUSE OR CAESAR SALAD... 4 with entrée 3

WEDGE OF ICEBERG... 8
Red onions, bacon, grape tomatoes, blue cheese dressing.

CAPRESE... 7
Beefsteak tomatoes, mozzarella, basil, house vinaigrette, and balsamic drizzle.

KALE CAESAR... 8
Bacon and eggs.

ROASTED BEET & ARUGULA... 8
Goat cheese croutons and strawberry balsamic.

SHRIMP LOUIE... 9
Iceberg wedge, shrimp, thousand island dressing, red onion.

◀ HANDHELDS ▶

JUST CAUGHT MAHI-MAHI SANDWICH... 12
Grilled, blackened, or fried, L,T,O, toasted bun, French fries.

ARTISAN BUTCHER BURGER... 16
Beef brisket, short rib, 100% USDA Prime, white cheddar,
bacon jam, arugula, toasted brioche bun, French fries.

◀ SHAREABLE SIDES '8 ▶

ROASTED JALAPENO & THREE CHEESE
AU GRATIN POTATOES...

Fire Roasted Vegetable Stack... Twice Rocked Potatoes...

Truffled Mac & Cheese... Brussel Sprouts...

Cauliflower & Vermont Cheddar Gratin...

Grilled Asparagus...

◀ JUST CAUGHT ▶

We serve the freshest fish caught directly from our own fleet of day boats.
Served with garlic mashed potatoes.

KEY WEST MAHI-MAHI PICCATA... 29

Panko-crusted, gently pan-sautéed, with lemon, caper, white wine, butter sauce.

MAHI-MAHI... 26 • BLACK GROUPER... Mkt

AMERICAN RED SNAPPER... Mkt

Select from one of our unique and flavorful presentations:

INDIAN SHORES

Our Signature Preparation:
tomatoes, onion, lemon, capers,
garlic, fresh basil - add 3

WOOD FIRE-GRILLED

basil, lemon, butter sauce
mango-papaya salsa

PICCATA

sautéed with lemon,
caper, white wine
butter sauce - add 3

with **Shrimp and Scallops Stuffing...** add 6

◀ SEAFOOD SPECIALTIES ▶

SOUTH AFRICAN FIRE ROASTED LOBSTER TAILS

Single Tail... 24 Twin Tails... 48 Triple Tails... 70

Served with your choice of garlic mashed potatoes or baked potato.

SCALLOP CRUSTED SEA BASS... 39

With pan sauce, and your choice of garlic mashed potatoes or baked potato.

ROASTED PLANK SALMON... 19

Roasted on a cedar plank, honey-rhum glaze.
Served with garlic mashed potatoes.

STUFFED SEA BASS... 36

Shrimp, scallops, and crab stuffing with citrus cream sauce
with garlic mashed potatoes.

LOBSTER AND SHRIMP SAUTE... 37

Lobster, shrimp, broccolini, red peppers, mushrooms, with quill pasta
in a light sherry cream sauce. - with shrimp only... 19

SEARED BACON WRAPPED SCALLOP PASTA... 27

Sea scallops with a citrus butter cream sauce over linguine with toasted almonds.

JUMBO COCONUT SHRIMP... 24

Rolled in coconut. Served with an orange-ginger sauce, and your
choice of garlic mashed potatoes or baked potato.

◀ 1200° F ▶

Served with your choice of garlic mashed potatoes or baked potato.

FILET MIGNON... 1/3 LB... 32 -or- 1/2 LB... 39

N.Y STRIP... 3/4 LB... 37

PRIME RIBEYE, bone-in... 1 to 3 LBs... Mkt

TOMAHAWK, long bone... 1 to 3 LBs... Mkt

Ribeye and Tomahawk sold by the ounce. Ask your server for details.

For your steak, please choose one if you would like an accompanying sauce.

Béarnaise, Chimichurri, or A-1 “Our Way”

TWIN BACON-WRAPPED FILET MIGNON... 39

A pair of center cut petite filets wrapped with applewood smoked bacon.

SURF & TURF... 55

Filet Mignon and Lobster Tail

◀ YOU CAN SURF ▶

SOUTH AFRICAN FIRE ROASTED LOBSTER TAIL... add 23

◀ OTHER SPECIALTIES ▶

MILE-HIGH MEATLOAF... 16

Roasted red pepper and mushroom laced loaf. Topped with
garlic mashed potatoes, a rich demi glace, and crispy onion straws.

CHICKEN ROCK’N BLEU... 16

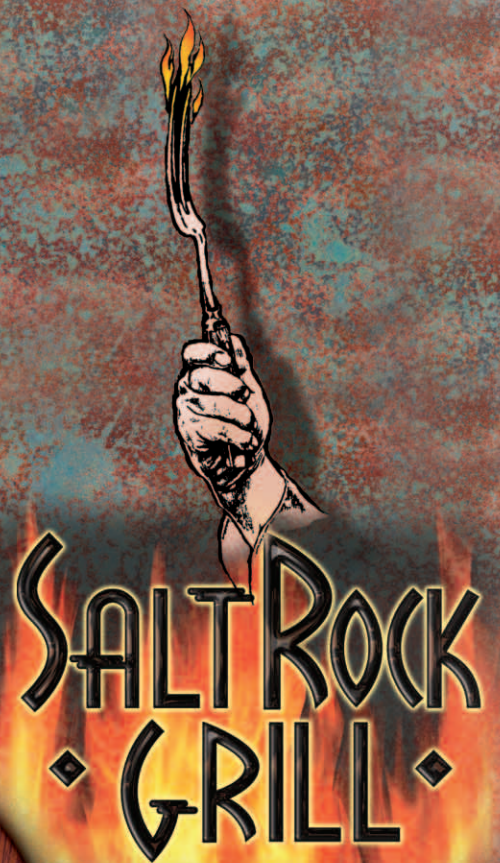
Ham, mozzarella and fresh spinach. Champagne mushroom sauce.
Served with garlic mashed potatoes.

1 LB. JUMBO “DUROC” PORK CHOP... 23

“sous vide” slow cooked, then finished on our wood & coal fire grill,
pomegranate-molasses glaze.

AZTEC CHICKEN PASTA... 15

Grilled chicken, asparagus, sundried tomatoes, adobo broth,
cilantro coulis & Manchego garni.



Visit our other fine locations:

Island Way Grill • Seaweed

Rumba Island Bar & Grill

Marina Cantina Tequila Bar & Grill

Salt Cracker Fish Camp • Salt Rock Tavern

Poké Havana • Roundabout Pizza

Blowfish Sushi • Shuck It Raw Bar

Cool Cookie • Baystar Catering