



**SALT ROCK  
GRILL**

**Dine-In Hours:**

**Monday-Friday  
4-10pm**

**Saturday & Sunday  
12-10pm**

visit us online at:  
[www.saltrockgrill.com](http://www.saltrockgrill.com)

◀ **RAW BAR** ▶

**YORK RIVER OYSTERS, VIRGINIA... 14**  
Half Dozen.

— **HOT OFF THE GRILL** —

**KEY LIME OYSTERS... 16**  
Garlic, parmesan, key lime butter.

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

◀ **APPETIZERS** ▶

**GROUPEL CHOWDER... 7**      **LOBSTER BISQUE... 9**

**JUMBO SHRIMP COCKTAIL... 14**

**BAY SHRIMP COCKTAIL... 7**

**FRANKIE'S TUNA... 20**

Tuna, cream cheese, gobo, asparagus, kani-kama, fried tempura crunch, topped with masago & eel sauce, spicy mayo.

**VOLCANO... 19**

Tempura shrimp, avocado, kani-kama salad, tempura crunch, eel sauce and masago, topped with spicy mayo.

**KINGSTON TRIO... 13**

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... 17**

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

**TUNA SASHIMI... 21**

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

◀ **GREENS** ▶

**HOUSE OR CAESAR SALAD... 6** with entrée **4**

**WEDGE OF ICEBERG... 9**

Red onions, bacon, grape tomatoes, blue cheese dressing.

**CAPRESE... 8**

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

**SALAD OF THE SEA... 24**

Lobster and jumbo shrimp, chop cobb salad with spring mix, avocado, tomatoes, blistered corn, hard-boiled eggs, brandy dijon vinaigrette, everything bagel seasoning.

**KALE CAESAR... 8**

Bacon and eggs.

**ROASTED BEET & ARUGULA... 9**

Goat cheese croutons and strawberry balsamic.

**SHRIMP LOUIE... 11**

Iceberg, gulf shrimp, tomato, red onion, thousand island dressing, everything bagel seasoning.

**POKE BOWL...**

Sushi rice, seaweed salad, poke sauce, masago, spicy mayo and eel sauce.

**Tuna...19 Salmon...17 Combo...18**

◀ **HANDHELDS** ▶

**JUST CAUGHT SANDWICH... Mkt**

Fried, grilled or blackened, lettuce, tomato & onion, grilled Martin potato roll, French fries.

**OUR FRESH MAHI-MAHI SANDWICH... 17**

Grilled, blackened, or fried, lettuce, tomato & onion, grilled Martin potato roll, French fries.

**ARTISAN BUTCHER BURGER... 18**

Beef brisket, short rib, 100% USDA Prime, white cheddar, bacon jam, arugula, toasted Martin potato roll, French fries.

◀ **SHAREABLE SIDES \$9** ▶

**ROASTED JALAPENO & THREE CHEESE  
AU GRATIN POTATOES...**

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

**Truffled Mac & Cheese... Brussels 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.

**MAHI-MAHI... Mkt • GROUPE... Mkt**

**AMERICAN RED SNAPPER... Mkt**

Select from one of our unique and flavorful presentations:

**INDIAN SHORES**

*Our Signature Preparation:*  
tomatoes, onion, lemon, capers,  
garlic, parmesan, fresh basil - add 4

**WOOD FIRE-GRILLED**

basil, lemon, butter sauce  
mango-papaya salsa

**PICCATA**

sautéed with lemon,  
caper, white wine  
butter sauce - add 4

with **Gulf Shrimp and Scallops Stuffing...** add 7

## ◀ SEAFOOD SPECIALTIES ▶

**MAINE LOBSTER TAILS**

Single Tail... 25 Twin Tails... 49 Triple Tails... 72  
Fire roasted, served with garlic mashed potatoes.

**SEABASS NAPOLEON... 39**

Pineapple, portobella, roasted red pepper mascarpone.  
Served with garlic mashed potatoes.

**ROASTED PLANK SALMON... 21**

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

**STUFFED MAHI-MAHI... 29**

Pink gulf shrimp & fresh sea scallops stuffed, roasted and  
finished with citrus cream, garlic mashed potatoes.

**LOBSTER AND SHRIMP SAUTE... 39**

Lobster, shrimp, broccolini, red peppers, mushrooms, with quill pasta  
in a light sherry cream sauce. - with shrimp only... 25

**SEARED BACON WRAPPED SCALLOP PASTA... 31**

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

**JUMBO COCONUT SHRIMP... 26**

Rolled in coconut. Served with an orange-ginger sauce and garlic mashed potatoes.

## ◀ 1200° F ▶

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

**FILET MIGNON... 1/3 LB... 36 -or- 1/2 LB... 43**

**N.Y STRIP... 3/4 LB... 39**

**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, choose one if you would like an accompanying...

Chimichurri, or A-1 "Our Way" sauce • Béarnaise sauce 3

You can Shroom... sautéed mushrooms 6

**TWIN BACON-WRAPPED FILET MIGNON... 45**

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

**SURF & TURF... 59**

Filet Mignon and Maine Lobster Tail

## ◀ YOU CAN SURF ▶

**MAINE LOBSTER TAIL... Fire roasted. add 24**

## ◀ OTHER SPECIALTIES ▶

**MILE-HIGH MEATLOAF... 18**

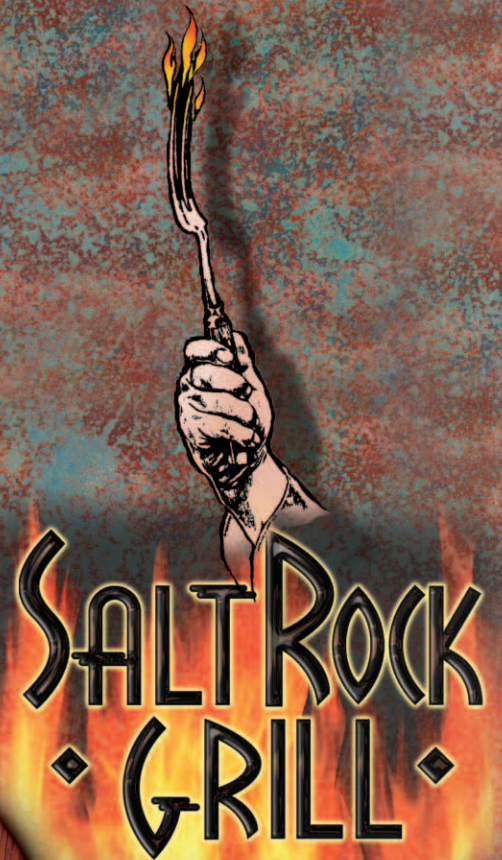
Roasted red pepper and mushroom laced loaf. Topped with  
garlic mashed potatoes, a rich demi glace, and crispy onion straws.

**CHICKEN ROCK'N BLEU... 18**

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

**1 LB. JUMBO "DUROC" PORK CHOP... 25**

Slow "sous vide" cooked, then finished on our wood & coal fire grill,  
blackberry reduction.



All of our Steaks are hand cut U.S.D.A. Prime or Choice Grade Beef from top midwestern feeders. We age them four to six weeks in our in-house temperature controlled aging room to develop maximum flavor and tenderness. Then we grill them over our natural oak and citrus wood pit fire.

*You won't find a better steak!*

**BAYSTAR**  
  
**RESTAURANT GROUP**

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