



Dine-In Hours:

Monday-Friday
4-10pm

Saturday & Sunday
12-10pm

visit us online at:
www.saltrockgrill.com

◀ RAW BAR ▶

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

— HOT OFF THE GRILL —

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

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

◀ APPETIZERS ▶

GROUPE CHOWDER... 7 LOBSTER BISQUE... 9

JUMBO SHRIMP COCKTAIL... 14

BAY SHRIMP COCKTAIL... 7

TRIPLE TUNA*... 20

Tuna, spicy tuna, cucumber, topped with spicy tuna, tempura crunch, eel sauce, wasabi tobiko.

VOLCANO... 18

Tempura shrimp, avocado, topped with crab salad, tempura fried, spicy mayo, eel sauce, masago.

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

Rollled in coconut, orange-ginger sauce.

ESCARGOT... 11

In mushroom caps with fresh herbs and garlic butter.

CALAMARI... 17

Lightly fried kung pao style 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... 8

WEDGE OF ICEBERG... 9

Red onions, bacon, grape tomatoes, blue cheese dressing. Make it a steakhouse wedge with sliced tenderloin... 16

CAPRESE... 8

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

SALAD OF THE SEA... 17

Shrimp & scallops, 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, 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 ▶

All served on grilled Martin potato roll, with parmesan herb fries.

JUST CAUGHT SANDWICH... Mkt

Fried, grilled or blackened, lettuce, tomato & onion.

TWIN FILET MIGNON SLIDERS... 19

Horseradish sauce.

FIRE GRILLED CHICKEN... 15

Applewood smoked bacon, swiss cheese, lettuce, tomato, and house honey mustard.

ARTISAN BUTCHER BURGER... 16

Beef brisket, short rib, 100% USDA Prime, white cheddar, bacon jam, arugula.

◀ SHAREABLE SIDES \$10 ▶

ROASTED JALAPENO & THREE CHEESE
AU GRATIN POTATOES...

Fire Roasted Vegetable Stack

Truffled Mac & Cheese

Cauliflower & Vermont Cheddar Gratin

Twice Rocked Potatoes

Brussels Sprouts

Grilled Asparagus

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

◀ CATCH OF THE DAY Mkt ▶

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

MAHI-MAHI... • GROUPE...

AMERICAN RED SNAPPER... • JUST CAUGHT...

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

with **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.

SEA BASS SCALLOP CRUSTED... 36

Buttered Ritz crackers and champagne beurre blanc.
Served with garlic mashed potatoes.

ROASTED PLANK SALMON... 22

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

MAHI-MAHI... 33

Stuffed with shrimp & scallops, 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... 34

Sea scallops with a citrus butter cream sauce over linguine.

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

Ribeyes and Tomahawks 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

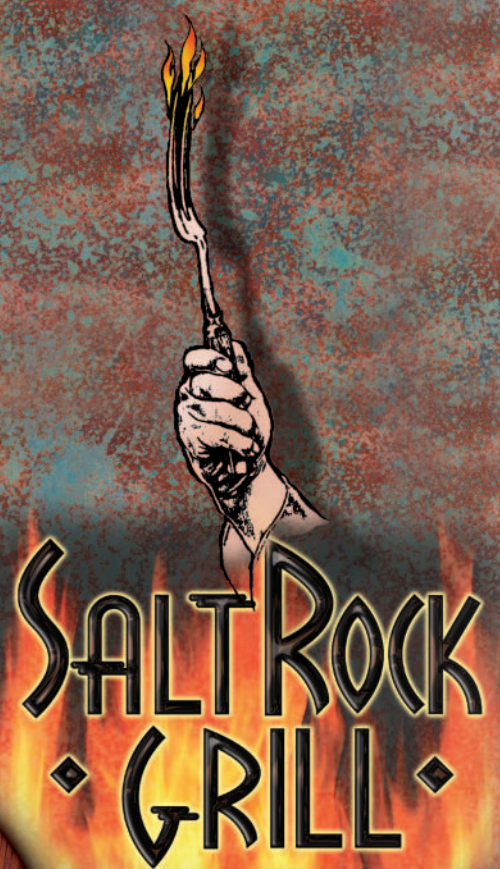
Roasted red pepper and mushroom laced loaf. Topped with
garlic mashed potatoes, a rich demi glace, and crispy onion straws.

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 charcoal pit fire,
blackberry tequila reduction.



All steaks are hand cut
U.S.D.A. Prime, Black
Angus or Choice Grade
Beef from top midwestern
feeders. Aged in our
temperature controlled
aging room for a minimum
of eight weeks to develop
maximum flavor and
tenderness. Seasoned
with our in-house steak
seasoning and grilled over
our charcoal pit fire.

*You won't find
a better steak!*



Visit our other fine locations:

Island Way Grill • Seaweed

Rumba Island Bar & Grill

Marina Cantina Tequila Bar & Grill

Salt Cracker Fish Camp • Taqueria

Roundabout Pizza • Cool Cookie

Baystar Catering