

SALT ROCK GRILL

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 15

— HOT OFF THE GRILL —

KEY LIME OYSTERS... 18
Garlic, parmesan, key lime butter.

CLAMS CASINO... 14
Bacon, peppers, onions, garlic butter.

◀ APPETIZERS ▶

WARM BREAD BASKET... 4

Pane Rustica sourdough served with our house seasoned olive oil.

GROUPER CHOWDER... 7 LOBSTER BISQUE... 9

JUMBO SHRIMP COCKTAIL... 14

TRIPLE TUNA*... 21

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

VOLCANO... 19

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... 14

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

STEAK TARTARE*... 15

COCONUT SHRIMP... 14

Rolled in coconut, orange-ginger sauce.

ESCARGOT... 11

In mushroom caps with fresh herbs and garlic butter.

CALAMARI... 17

Lightly fried Kung Pao style, sweet chili, crispy noodles, and spicy ponzu.

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... 10

Red onions, bacon, grape tomatoes, blue cheese dressing.
Make it a steakhouse wedge with sliced tenderloin... add 12

CAPRESE... 8

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

SALAD OF THE SEA... 21

Shrimp & scallops, chopped cobb salad with spring mix, avocado, tomatoes, blistered corn, soft egg, brandy dijon vinaigrette, everything bagel seasoning.

TUNA NIÇOISE... 24

Seared tuna, soft egg, bacon, baby greens, red onion, tomatoes, cucumber, olive tapenade, crispy potato, green beans, brandy dijon vinaigrette.

KALE CAESAR... 9

Caesar dressing, house-made garlic croutons, parmigiano-reggiano, bacon and eggs.

ROASTED BEET & ARUGULA... 9

Goat cheese croutons and strawberry balsamic.

POKE BOWL*... 9

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

Tuna...19 Salmon...17 Hamachi...23 Combo...21

◀ HANDHELDS ▶

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

CATCH OF THE DAY... Mkt

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

TWIN FILET MIGNON SLIDERS... 21

Horseradish sauce.

FIRE GRILLED CHICKEN... 15

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

ARTISAN BUTCHER BURGER... 17

White cheddar, bacon jam, and arugula.

◀ SHAREABLE SIDES \$12 ▶

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

Fire Roasted Vegetable Stack

Twice Rocked Potatoes

Truffled Mac & Cheese

Brussels Sprouts

Cauliflower & Vermont Cheddar Gratin

Charred 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, or flown in jet-fresh daily. Served with garlic mashed potatoes.

Select from one of our unique and flavorful presentations:

WOOD FIRE-GRILLED

basil, lemon, butter sauce
mango-papaya salsa

MACADAMIA CRUSTED

crowned with a buttery macadamia nut crust,
finished with charred pineapple salsa - add 4

INDIAN SHORES

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

SEAFOOD STUFFING

shrimp and scallop stuffing,
finished with a citrus beurre blanc
- add 8

◀ 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... 39

Buttered Ritz crackers and champagne mushroom sauce.
Served with garlic mashed potatoes.

ROASTED PLANK SALMON... 23

Roasted on a cedar plank, honey-rhum glaze.
Served with 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... 36

Sea scallops with a citrus butter cream sauce over linguine.

COCONUT SHRIMP... 26

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

◀ 1200° F ▶

Brushed with our seasoned steak butter & garnished with onion straws.
Served with your choice of garlic mashed potatoes or baked potato.

FILET MIGNON... 1/3 LB... Mkt -or- 1/2 LB... Mkt

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

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

◀ YOU CAN SURF ▶

MAINE LOBSTER TAIL... Fire roasted. add 24

◀ OTHER SPECIALTIES ▶

MILE-HIGH MEATLOAF... 19

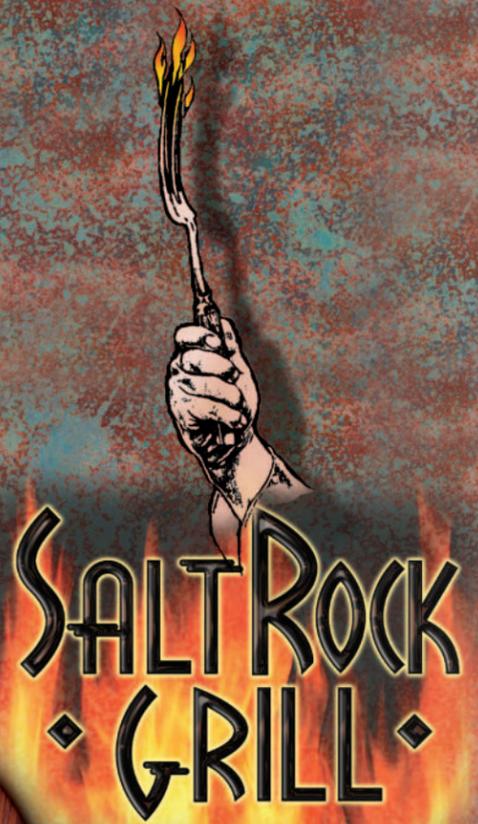
Roasted red pepper and mushroom laced, topped with
garlic mashed potatoes, a rich demi glace, and crispy onion straws.

CHICKEN ROCK'N BLEU... 21

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

1 LB. JUMBO "DUROC" PORK CHOP... 27

Slow "sous vide" cooked, then finished on our charcoal pit fire,
seasonal chutney.



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