MAIN & GRANBY

SALTINE
SHELLFISH • SEAFOOD • SPIRITS

ESTABLISHED 2017

RAW BAR

SEASONAL FEATURES MKT
Crab Legs | Stone Crab Claws | Soft Shell Crab

Daily Selection of Oysters* on the Half Shell GF **MKT**
mignonette | cocktail sauce | sold in orders of 3

Littleneck Clams* GF **11**
6 chilled raw clams | mignonette

Saltine Seafood Tower* 95
6 chilled jumbo shrimp cocktail | dozen half shell oysters
6 half shell clams | tuna poke | lump crab cocktail
P.E.I. mussels | steamed whole lobster | cocktail sauce
mignonette | charred lemon | grilled focaccia
contains pork

Old Bay Peel and Eat Shrimp GF **18**
5 chilled jumbo shrimp | cocktail sauce

Chilled Jumbo Shrimp Cocktail GF **19**
4 chilled jumbo shrimp | cocktail sauce

Live Maine Lobster GF **MKT per lb**
pick yours today | 1.5 to 3 lbs
broiled | steamed | crab stuffed & baked +$21
choice of 1 side | drawn butter

TABLESIDE POKE & CEVICHE
poke* 14
ahi tuna | sweet onion | scallion | shoyu
macadamia nut | sesame | seaweed | fresno chili
cucumber | house crackers

ceviche* 14
sea bass | leche de tigre | sweet onion | fresno chili
aji amarillo | cilantro | sweet potato | house crackers

STARTERS & SALADS

Charbroiled Bay Oysters GF **14**
5 oysters | sea butter | grilled lemon | parsley

Oysters Rockefeller GF **14**
5 oysters | pernod | spinach | grana padano
bacon | grilled lemon

Middle Neck Clams 19
beer and fennel broth | chorizo
white beans & kale | grilled focaccia

Saltine Signature Fried Shrimp
4 shrimp 17 | 8 shrimp 32
jumbo fantail shrimp | housemade seafood sauce
grilled lemon

P.E.I. Mussels 15
beer and fennel broth | chorizo
white beans & kale | grilled focaccia

Fried Oysters 14
remoulade | grilled lemon

Brined Chargrilled Fish Wings GF **10**
seasonal fish collars | pot liquor lacquer
bbq spice peanuts | house pickles

Rhode Island Style Calamari 16
banana pepper relish | remoulade | grana padano
grilled lemon

Smoked Fish Dip 15
hushpuppies | house crackers | seasonal mustard

VA Blue Crab Cake 23
remoulade

Saltine Classic Hushpuppies 9
honey butter

Truffle Fries
Full Order 12 | Half Order 8
grana padano | black garlic ranch | parsley

She Crab Soup
Bowl 12 | Cup 9
sherry | oyster crackers

New England Clam Chowder
Bowl 12 | Cup 9
oyster crackers | *contains pork*

Oyster Stew GF **12**
bowl | oyster crackers | *contains pork*

Baby Iceberg Wedge GF **14**
black garlic ranch | baby heirloom tomato
pickled red onion | house queso fresco | bacon lardon

Lobster Baby Iceberg Wedge 34
black garlic ranch | lobster salad | baby heirloom tomato
pickled red onion | house queso fresco | bacon lardon

Saltine Caesar 13
house dressing | boquerón anchovies
grana padano | house focaccia croutons

House Salad GF **10**
balsamic vinaigrette | mixed greens | cucumber
tomato | carrot | radish | onion

Enhance Your Salad
Chicken +7 | *Salmon +17 | Grilled or Fried Shrimp (4) +15
VA Blue Crab Cake +23 | Handpicked Lump Crab +16.50
*Tuna +17 | Butter Poached Lobster Tail +25

Guests serviced by a Bartender must initiate a tab using a valid credit card, room number, or identification.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
*These items contain food that is raw, undercooked, or cooked to order. **20% Gratuity will be added to parties of 6 or more, during holiday dates, or on discounted checks. One-Check Policy for parties of 8 or more.

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FRESH CATCH OF THE DAY

Fresh from the dock to your table, Saltine offers the ultimate year-round fresh seafood and raw bar experience GF **35**

prepared blackened, bronzed, or grilled | seasonal succotash | chermoula sauce

ENTREES

Middle Neck Clams 36
beer and fennel broth | chorizo
white beans & kale | grilled focaccia

Whole Fried Snapper MKT per lb
roasted delicata squash | sweet chili shoyu |
masa dumplings| bbq spiced peanuts

Whole Roasted Bronzino GF **MKT per lb**
pot liquor lacquer | seasonal succotash |
herb salad | preserved lemon vinaigrette

Whole Roasted Pancetta Crusted Trout 30
pea & pancetta couscous | pickled fennel salad
herb salad | preserved lemon vinaigrette

Filet Mignon* (8oz) 46
honey glazed baby carrots | romanesco | roasted
shallot | roasted garlic whipped potatoes | demi

Bone-In Hereford Ribeye* (40oz) 85
steak on stone | choice of 3 sides | demi

Virginia Blue Crab Cake Dinner
1 crab cake 30 | 2 crab cakes 40
seasonal succotash | remoulade

Wanchese N.C. Diver Scallops* GF **32**
butternut cheddar grits | smoked apple celery relish |
white cheddar crisp | sautéed local greens

Braised and Glazed Beef Short Rib 38
honey glazed baby carrots | romanesco | roasted
shallot | roasted garlic whipped potatoes | demi

Butter Poached Lobster Tail 44
house rigatoni pasta | clams | mussels | pancetta
white wine cream sauce | spring peas
herbed focaccia bread crumb | grana padano

Yard Bird 2 Ways 26
roasted delicata squash | masa dumplings |
pepita pomegranate relish

LIVE MAINE LOBSTER

pick yours today | 1.5 to 3 lbs GF **MKT per lb**

broiled | steamed | crab stuffed & baked +$21
choice of 1 side | drawn butter | grilled lemon

ENHANCEMENTS

Fried Oyster Rockefeller (4) 12 | VA Blue Crab Cake 23 | Handpicked Lump Crab 16.50
Grilled or Fried Shrimp (4) 15 | Scallop (1) 9 | Butter Poached Lobster Tail 25

SIDES 8

Seasonal Succotash GF **| Sautéed Local Greens** GF **| Roasted Delicata Squash** GF
| Butternut Cheddar Grits GF **| Honey Glazed Baby Carrots** GF **| Pea & Pancetta Couscous**
Roasted Garlic Whipped Potatoes GF **| Romanesco** GF **| Truffle Fries | Grilled Focaccia (4)**

We would love to host your special occasion or business function in one of our private dining rooms.