Visit our Florida Family of Restaurants

Beachside Hospitality Group

Crabby's Beachside Bar & Bites — Daytona
Crabby's Oceanside — Daytona
Crabby's — St. Cloud
Grabby's Bar & Grill — New Smyrna Beach
The Salty Crab Bar & Grill — Clearwater Beach
Crabby's On The Pass — Treasure Island
Crabby's Dockside — Clearwater Beach
Grabby's Bar & Grill — Clearwater Beach
Crabby's Dockside — Ft. Pierce
The Salty Crab Bar & Grill — Ft. Myers Beach

Salty's Island Bar & Grille

Home of The Famous CRUZAN RUM Crab Trap Bucket

Cruzan Tropical Rums with orange juice, pineapple juice and a splash of Cranberry.

Starters

Coconut Shrimp Bites wild caught red shrimp, hand-breaded with a piña colada dipping sauce. 13

Boom Boom Shrimp wild caught red shrimp deep fried & tossed in our spicy boom boom sauce. 12

Crab Cake large Florida style cake loaded with lump crab meat with pepper jam sauce. *market*

Fried Zucchini hand-cut, deep-fried with lemon aioli. 10

Calamari fried with hot cherry peppers and lemon aioli. 12

Avocado Egg Rolls made in house with cream cheese and a sweet Thai chili sauce. 12

Royal Red Shrimp
half 14 • full 20

Oil & Garlic, sautéed in olive oil and garlic
— or —
Chilled Reds, chilled and seasoned with Old Bay spice.

Ahi Tuna Nachos on a bed of crispy wontons with sriracha mayo, cucumber wasabi, sesame seeds and seaweed salad. 14

Stuffed Mushrooms stuffed with crab, spinach, & cream cheese topped with beurre blanc sauce. 12

Island Nachos black beans, pickled jalapeños, lettuce, sour cream, pico de gallo, queso sauce. 12
with... chicken 14 • steak 15

Tuna Poke traditional Hawaiian recipe. 14

Boneless Wings buffalo, bbq, or sweet Thai chili. 12

Grouper Finger Basket cajun-breaded over fries with key-lime tartar. *market*

Crabby Dip crab meat, cream cheese, fresh spinach, cheddar jack with tortilla chips. 14

Baked Oyster Bar

By the Dozen • *market*

Oyster Sampler four of each specialty oyster.

Salty Style garlic butter, parmesan, and old bay.

Crabbafeller crab, spinach, cream cheese, bacon and a beurre blanc sauce

New Orleans Andouille sausage, piquillo peppers, Cajun butter and parmesan.

Tacos

flour tortillas – with one side.

Gulf Grouper fried grouper, fresh pineapple salsa, cabbage, cheese and cilantro aioli. *market*

Red Shrimp grilled large wild caught red shrimp, jicama slaw, and cilantro aioli. 15

Avocado fried avocado, salsa verde, cabbage, carrots, cilantro aioli. 13

Steak grilled filet medallions, Sriracha slaw , onions, cheese, cilantro & a side of pico de gallo. 15

Chicken fried chicken, cabbage, cheese, spicy baja sauce, & house-made salsa verde. 14

Bowls

Steak coconut rice, avocado, cabbage, wonton strips, pico de gallo, cilantro aioli, and a soygave drizzle. 18

Ahi Tuna coconut rice, avocado, carrots, wonton strips, seaweed salad, cilantro aioli, and a soygave drizzle. 18

Coconut Shrimp coconut rice, fresh pineapple salsa, cabbage, and avocado. 18

Thai Chicken coconut rice, carrots, cabbage, cilantro, wontons, and a Thai peanut drizzle. 18

Sandwiches

with one side. side salad or Caesar add 3.

Grouper Fillet grilled, blackened, or fried. *market*

Mahi Mahi grilled or blackened. 15

Angus Burger chargrilled beef and brisket blend. 12

Salty Burger Angus Burger with fried onion rings, bacon, and bbq sauce. 14

Salty's Chicken grilled or fried with bacon, fried green tomato, sriracha mayo over fresh greens. 14

Pacific Rim Tuna ahi tuna fillet, seared, topped with a cusabi drizzle over baby greens, sesame ginger, on toasted ciabatta. 16

Crab Cake hand-pattied jumbo lump crab cake. served with tartar sauce. *market*

= Salty's Specialty Items

SaltysIsland.com

check out our giftshop!
great t-shirts

*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.

7.21

Fish Favorites

with two sides. side salad or Caesar add 3.

Gulf Grouper grilled, blackened, or fried. *market*

Hogfish Snapper a local favorite lightly baked with a parmesan cheese and panko crust. *market*

Hog Snapper Imperial
fried snapper topped with lump crab meat and a white wine cream sauce. *market*

Macadamia Nut Crusted Grouper
lightly fried with a vanilla rum butter side. *market*

Fish & Chips Panko breaded Alaskan cod fillet lightly fried. 19

Caribbean Mahi-Mahi
grilled with a pineapple salsa topping. 22

Ahi Tuna Steak grilled or blackened medium-rare, cucumber wasabi drizzle. 20

Combinations

with two sides. side salad or Caesar add 3.

Key West Griller mahi fillet and large wild caught red shrimp grilled and key-lime glazed. 24

Shrimp 4 -Way large wild caught reds served coconut, fried, grilled, and scampi. 24

Grilled Bairdi Crab and Shrimp fire roasted crab legs with large wild caught red shrimp. *market*

Salty Combo fried red shrimp, calamari, and grouper fingers. 24

Fish & Shrimp beer battered Alaskan cod and jumbo wild caught reds. 22

Pastas

with garlic bread. house salad add 3.

Chicken & Andouille Sausage linguini pasta, fresh spinach, and Cajun cream sauce. 20

Shrimp & Grits large wild caught red shrimp, andouille sausage, piquillo peppers, and cream sauce over southern style grits. 20

Shrimp Scampi linguini pasta, large wild caught red shrimp, garlic cream sauce, and tomatoes. 22

Entrées

with two sides. side salad or Caesar add 3.

Shrimp Dinner Grilled or Fried large wild caught red shrimp. 19

Coconut Shrimp large wild caught reds hand tossed in coconut breading. 21

New York Strip local Chairman's Reserve Premium Beef, prime 12oz, topped with scampi butter. 29

Crab Cake Dinner two hand-pattied jumbo lump crab cakes served with tartar sauce. *market*

Sea Scallops pan seared and served on a bed of creamed corn topped with bacon. 27

Chicken Picatta lightly battered and fried, topped with house-made picatta sauce. 18

Bairdi Snow Crab
a house favorite! Legs prepared traditional steamed or fire roasted with garlic butter and old bay seasoning. *market*

Salads

Add: chicken, mahi, steak, or tuna 8 • grouper, or shrimp 10

Island mixed greens, pineapple salsa, avocado, and tomatoes, with pineapple-mango vinaigrette. 10

Spinach & Strawberry sliced strawberries, spinach, macadamia nuts, and crumbled goat cheese with champagne vinaigrette. 10

Caesar romaine lettuce, Ken's Caesar dressing and fried green tomato croutons. 8

Clam Chowder

Try our famous original recipe loaded with hearty potatoes, clams, bacon, and house spices. 6

Sides

Coconut Rice • Plantains • Seasonal Vegetables • Mashed Potatoes
French Fries • Cheese Grits • Jicama Slaw
Cream of Corn with Bacon add $1 to substitute or $4 a la carte

Desserts

Killer Key Lime Pie Four Time National Champion! Made with Nellie & Joe's Key Lime Juice, poured into a made-from-scratch graham cracker crust. 5

Plantains and Vanilla Rum Sauce deep fried with vanilla rum sauce side. 5

SWEET WILLY'S Ice Cream

named after our founder's daughter Sylvia, who was given the nickname Silly Willy. 4

as seen on COOKING CHANNEL

Seasonal Fruit Nachos cinnamon sugar tossed flour tortillas, seasonal fruit reduction, orange liqueur, toasted coconut, melted dark and white chocolate drizzle. 7

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Beachside HOSPITALITY GROUP