



Beachside HOSPITALITY GROUP



Time Flies When You're Having Rum!

Rum Bucket

A delicious blend of Brinley's Coconut, Mango and spiced rums, topped off with tropical juices, ginger ale and a splash of grenadine, served in a bucket.



Breakfast served 8am to 11:30am daily
Sun-Thur 11:30am 'til 11pm • Fri & Sat 11:30am 'til 12am

STARTERS

Calamari fried golden brown, with fried cherry peppers and lemon aioli 11.99

Crab & Spinach Dip blue crab, fresh spinach, and cream cheese baked and topped with cheddar jack with freshly cooked corn tortilla chips 12.99

Easy Peel Shrimp

large wild red shrimp split and steamed with old bay seasoning
half 13.99 full 19.99



Shrimp Marinara large, wild caught royal red shrimp, deep fried and tossed in our boom boom sauce 10.99

Coconut Shrimp juicy and tender fried shrimp with Coconut breading, with a sweet pepper jam 12.99

Crab Cake large Florida style cake loaded with lump crab meat with pepper jam sauce 11.99

Fried Pickle Spears hand-breaded with our remoulade sauce 9.99

Conch Fritters six house-made conch fritters lightly fried, with honey mustard 11.99

Gator Bites Florida caught, hand-breaded with fried cherry peppers and remoulade sauce 13.99

Bavarian Pretzel Jumbo, lightly salted pretzel with chorizo queso 10.99

Avocado & Shrimp Ceviche* wild red shrimp marinated in lime juice and mixed in our mango salsa, with tortilla chips 11.99

Boneless Chicken Wings buffalo style with choice of ranch or blue cheese 11.99

Tuna Nachos* Fried wontons topped with Ahi Tuna, sriracha mayo, cusabi, and sesame seeds 12.99

Chips & Chorizo

house-made kettle chips topped with blackened chicken, chorizo queso, sour cream, and green onions 12.99

substitute shrimp - add 2.00



= Salty's Specialty Items

Shell Bar

Oysters Rockefeller* gulf oysters topped with creamy crab and spinach dip, bacon and hollandaise sauce one dozen *Market Price*

Garlic Mussels cold water mussels sautéed in garlic butter and white wine, with garlic bread 12.99

Salty's Baked Oysters

topped with garlic butter, parmesan cheese, and house seasoning
one dozen *Market Price*



Soup & Salads



Clam Chowder

Try our World Famous original recipe loaded with hearty potatoes, freshly shucked clams, bacon, and house spices 5.99

Calamari Caesar Salad

classic caesar salad topped with crispy calamari and fried cherry peppers, with garlic bread 15.99

Avocado Shrimp Salad*

crisp spinach mixed with homemade mango salsa, pico de gallo, citrus marinated shrimp, banana chips, topped with sliced avocado, and paired with a mango pineapple vinaigrette 15.99

Poke Tuna Salad*

Ahi Tuna poke placed on a bed of spring mix, served with mango salsa, avocado, wontons, and pineapple mango vinaigrette 15.99

House Salad

romaine and spring mix blend, topped with tomatoes, onions, croutons, and cheddar jack cheese 6.99

add a small House Salad to your meal for 2.99

add a small Caesar Salad to your meal for 3.99

proudly serving
KEN'S dressings: Ranch, Honey Mustard, Balsamic Vinaigrette, Italian, Bleu Cheese, Mango Pineapple Vinaigrette, Sesame Ginger, Oil and Vinegar

ADD

chicken breast 6.99 shrimp or mahi 8.99
grouper or tuna* 9.99

DESSERTS

Chocolate Mousse chocolate silk pie with chocolate cookie crust and a rich chocolate mousse filling

Killer Key Lime Pie

Key West authentic award winning pie

SWEET WILLY'S Ice Cream

named after our founder's daughter Sylvia, who was given the nickname Willy
Ask about our small-batched rotating flavors!
Flavors for your four-legged friends available too!

MIKE'S PIES



Ask about the coconuts!

Attention: Manager is not responsible



(239) 233-8224 • SaltyCrabBarAndGrill.com
1154 Estero Blvd. Ft. Myers Beach, FL 33931



Bairdi Crab

a house favorite! Served traditional, steamed or fire-roasted with garlic butter and old bay seasoning.
3/4 lb. \$25.99
1.5 lbs. \$38.99

Crab Plus!

Make it a platter by adding any of the following:

-  Calamari 9
-  Garlic Mussels 10
-  Crab Cake 10
-  Grouper 13
-  Cod 9
-  Mahi 10
-  EZ Peel Shrimp 10
-  Coconut Shrimp 10
-  Grilled or Fried Shrimp 10
-  Baked Oysters 10
-  Chicken Strips 9
-  New York Strip 15

COMBO PLATTERS

with two sides

Key West Combo

grilled mahi and large wild red shrimp glazed with key lime honey mustard, with conch fritters 22.99



Fried Combo large wild red shrimp and a cod filet, dipped and fried to golden brown perfection 17.99

 **Salty's Combo** a fried trio of grouper fingers, calamari and wild caught royal red shrimp 21.99

ONSHORE

with two sides

Loaded Chicken twin chicken breasts basted in sweet honey bbq and topped with bacon, onions and cheddar jack cheese 15.99

New York Strip* a 14oz Chairman's reserve cut, topped with garlic butter 24.99

Chicken Strips hand breaded with choice of sauce 14.99



OFFSHORE

with two sides

Red Gulf Grouper

local favorite. served fried, grilled, blackened, or Caribbean style *Market Price*

Mahi Mahi warm water fillet, served grilled, blackened, or Caribbean style 19.99

Coconut Hogfish Hand breaded in Malibu coconut breading and fried golden brown to perfection 19.99

Fish & Chips

panko crusted Alaskan cod filets with sea salt and a malt vinegar mist. 18.99

Ahi Tuna Steak* blackened medium-rare, with a side of our house made cusabi sauce 17.99

Wild Red Shrimp prepared grilled and skewered or lightly dusted and fried 17.99

Coconut Shrimp hand-breaded jumbo wild reds with our sweet pepper jam 19.99

American Red Snapper lightly blackened, with our homemade key lime tartar sauce 19.99

Sandwiches

with house-made kettle chips

 **Fresh Gulf Grouper** fried, grilled, blackened, or Caribbean style *Market Price*

Mahi Mahi grilled, blackened, or Caribbean style 14.99

Pacific Rim Tuna* ahi tuna fillet, seared, topped with a cusabi drizzle over baby greens, sesame ginger, on toasted ciabatta 15.99



Sirloin Burger* 1/2 lb of hand-pattied angus beef and brisket blend 11.99

Avocado Turkey Burger* chargrilled, low fat, high protein, premium ground turkey, topped with sliced avocado on a ciabatta roll 11.99

Buffalo Chicken fried and tossed in spicy buffalo sauce. 11.99

Crab Cake Hand-patted jumbo lump crab cake served with lemon aioli 13.99

Lobster Roll

Maine lobster meat tossed in Hellman's Mayonnaise on a New England style hot dog bun *Market Price*



Tacos

3 tacos with one side

 **Florida Grouper** lightly fried grouper fingers, fresh cabbage, cheddar cheese, topped with a spicy baja sauce and a house-made salsa verde 15.99 - grilled, blackened, or Caribbean add \$1.00

Tropical Mahi Mahi blackened mahi mahi, shredded cabbage, mango salsa, topped with cheddar cheese and a homemade cilantro cream sauce 15.99

Tuna* tuna poke in a flour tortilla with cabbage, carrots, avocado, pineapple mango dressing, and crispy wontons on top. Siriacha mayo on the side 15.99

Chicken fried chicken fingers, fresh cabbage, cheddar cheese, topped with a spicy baja sauce and a house-made salsa verde 12.99

Avocado fried avocado, cabbage, carrots, cilantro aioli 11.99

PASTAS

with garlic bread

Shrimp Pasta large wild red shrimp and linguine pasta tossed in our creamy alfredo sauce 16.99

Cajun Pasta linguine pasta tossed in a creamy cajun sauce with grilled chicken & smoked sausage, topped with parmesan cheese 15.99

Shrimp & Grits sautéed wild red shrimp, smoked sausage, and peppers over cheesy grits

check out our giftshop!
next to the host stand



Visit our Florida Family of Restaurants
www.beachsidehospitalitygroup.com

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