



Beachside HOSPITALITY GROUP



Time Flies When You're Having Rum!



### Wicked Rum Bucket

A delicious blend of Wicked Dolphin'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 14.99 full 19.99



**Shrimp Mancini** large, wild caught royal red shrimp, deep fried and tossed in our boom boom sauce 11.99

**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 12.99

**Fried Pickle Spears** hand-breaded with our remoulade sauce 9.99

**Conch Fritters** six house-made conch fritters lightly fried, with honey mustard 12.99

**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

### 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 seasonings  
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

a 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

**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

**Classic Caesar Salad** topped with grated parmesan cheese and croutons 7.99  
add a small Caesar Salad to your meal for 3.99

**ADD** chicken breast 7.99  
shrimp or mahi 9.99  
grouper or tuna\* 10.99

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

## 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!

Ask about the coconuts!

Attention: Management is not responsible



(239) 233-8224 • SaltyCrabFMB.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. *Market Price*  
1.5 lbs. *Market Price*

## Crab Plus!

Make it a platter by adding any of the following:

- Calamari 9
- Garlic Mussels 12
- Crab Cake 11
- Grouper 13
- Cod 9
- Mahi 10
- EZ Peel Shrimp 12
- Coconut Shrimp 11
- Shrimp Mancini 11
- Grilled or Fried Shrimp 11
- Baked Oysters 10
- Chicken Strips 9
- New York Strip 25

## 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 27.99

**Chicken Strips** hand breaded with choice of sauce 14.99



**Red Gulf Grouper**  
a local favorite. served fried, grilled, blackened, or Caribbean style *Market Price*

**Coconut Hogfish** hand breaded in Malibu coconut breading and fried golden brown to perfection 24.99

**Mahi Mahi** warm water fillet, served grilled, blackened, or Caribbean style 21.99

**Bairdi Crab** a house favorite! served traditional steamed or fire-roasted with garlic butter and old bay seasoning. 1.5 lbs. *Market Price*

**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 18.99

**Sea Scallops** pan-seared on a bed of fresh creamed corn and crumbled cherrywood bacon, includes one additional side *Market Price*

**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 21.99

**Shrimp Boil**  
smoked sausage & fresh corn, and your choice of either our house-made garlic or cajun sauce. Includes one additional side. *Market Price*



**Sides:** • Fries • Cheesy Grits  
• Black Beans & Rice • House-Made Kettle Chips  
• Garlic Mashed Potatoes • Fresh Veggie  
• 1/2 Ear Fresh Corn (seasonal availability) • Coleslaw

**Caribbean Street Corn**  
add 1.99 to substitute or 4.99 a la carte

**Mac & Cheese -or- Creamed Corn**  
add .99 to substitute or 3.99 a la carte

## 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-pattied jumbo lump crab cake served with lemon aioli 13.99

## 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

**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 large wild red shrimp, smoked sausage, and piquillo peppers over cheesy grits 16.99



\*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.