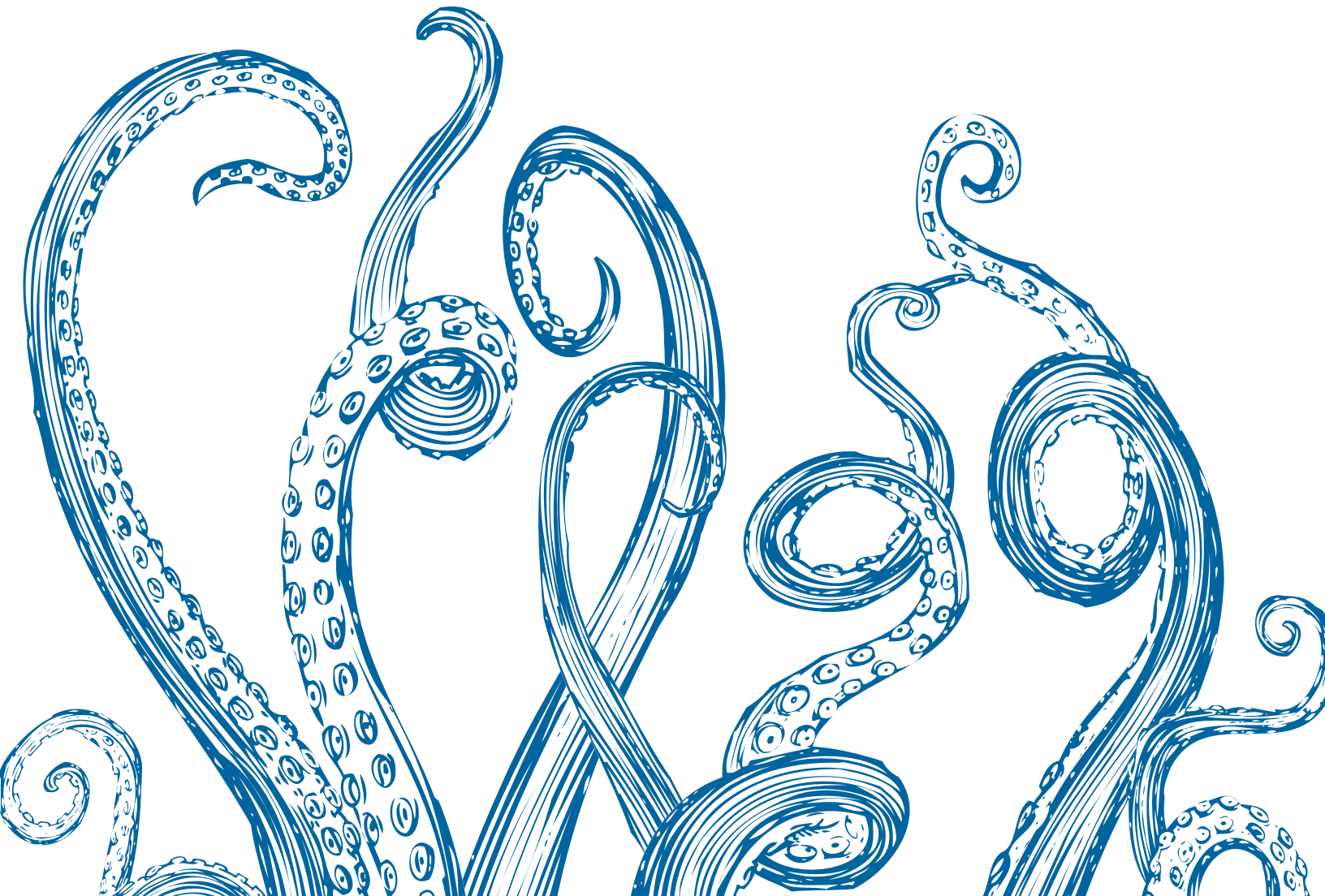




Saltine

FINE FOOD & DRINK



Soup / Salad / Bread

House-made dressings: Feta, Black Pepper Ranch,
Citrus Vinaigrette & Comeback

SHRIMP & ANDOUILLE GUMBO

Delta Blues rice, green onions 6/12

SEARED YELLOWFIN TUNA

Lettuce, togarashi, Kentuckyaki, marinated
cucumbers, pickled carrots 16

SALTINE SALAD

Baby greens, radishes, cucumbers, tomatoes,
oyster crackers, choice of dressing 6/12

KALE SALAD

Feta dressing, sliced almonds, olives, pickled
onions 7/12

SKILLET CORNBREAD

Jalapeño, green onions 7 *add:* bacon 2

**ADD TO ANY SALAD: OYSTERS 8 | CHICKEN 8 |
SHRIMP SKEWER 8 | SEARED TUNA 14**

From the Oyster Bar

OYSTERS ON THE HALF SHELL*

SEE OUR DAILY RAW BAR SELECTIONS

Smoked pepper cocktail sauce, mignonette

WOOD-FIRED OYSTERS **HALF DOZEN**

- Citrus Butter: butter, citrus, shallot,
garlic 15
- Oysters Rockefeller: spinach, shallots,
parmesan cheese 15
- Oysters Lafitte: crawfish tails, bacon,
parmesan, hot sauce butter 17
- Sampler 17

*Small Plates*

LOADED SHRIMP & CRAWFISH DIP

Queso, crawfish sauce, pickled red onions,
pepperoncinis, green onions

served with: house chips 13 | over fries 15

GRAVY FRIES

Roast beef gravy, gruyère, pickled chiles 8/14

SMOKED TUNA DIP

Old Bay twice-baked saltines 12

CRAB CLAWS

6oz serving, choice of sautéed or fried 30

CRAB & AVOCADO TOAST

Gulf crab, Gil's sourdough, lettuce, citrus
vinaigrette 15

SEARED PORK BELLY

Crispy pork belly, pepper jelly, boiled peanuts 14

FRIED GREEN TOMATOES

Blackened shrimp, crawfish etouffée 16

SHRIMP & LOBSTER SPRING ROLLS

Garlic chile sauce, marinated cucumbers 16

FRIED CALAMARI

Garlic chile sauce, jalapeño, cilantro, mint,
cabbage 13

FRIED OYSTERS

- Feta dressing, pepperoncini, olives, onion 16
- Comeback & saltines 15

Handhelds

COMEBACK CHICKEN SANDWICH

Buttermilk & pickle-brined fried chicken breast, pickles, comeback slaw, fries 15

SALTINE BURGER

All-beef patties, American cheese, tomato, lettuce, onions, pickle, Duke's mayo, fries
Single 14 | Double 17 *add:* bacon 2

FISH SANDWICH

Fried or blackened redfish, Asian slaw, fries 18

QUESADILLA

Seasoned peppers and onions, cheddar jack 15
choice of: shrimp, chicken, or veggie

SALTINE TACOS

choice of three: 15

- CATFISH | Comeback slaw
- SHRIMP | Bang slaw
- CHICKEN | BBQ ranch, lettuce, pickles, tomatoes

Po'boys

Over-stuffed & fully dressed with creole mayo, lettuce, tomato, onions, pickles & your choice of fries, Old Bay chips or side salad

Substitute cup of gumbo 2

CHICKEN *fried or grilled* 14

ROAST BEEF DEBRIS 14

SIMMONS CATFISH *fried or blackened* 16

GULF SHRIMP *fried or grilled* 16

FRIED OYSTER 16



Veggies & Sides

ROASTED SWEET POTATO

Coffee honey, white pepper crème fraîche 8

BRUSSELS SPROUTS

Sweet chile sauce, cabbage, peanuts 10

GOAT CHEESE GRITS

Original Grit Girl grits, fresh chèvre 8

HUSHPUPPIES

Pickled red onions, tartar sauce 8

Entrées

CATFISH & CHIPS

Spicy beer batter or cornmeal batter, tartar sauce, pickled red onions, hushpuppies, fries 21

GULF SHRIMP & GRITS

Tasso ham, tomatoes, kale, goat cheese grits 24

BLACKFISH & BRUSSELS

Roasted potatoes, bacon brussels, crabmeat worcestershire sauce 34

CAJUN SEARED SALMON

Goat cheese grits, fried kale, shrimp, garlic chile sauce 30

NASHVILLE HOT CHICKEN **SPICY!**

Chicken tenders, pickles, bunny bread, black pepper ranch, fries 18

CAJUN SEAFOOD PASTA

Gulf shrimp, Louisiana crawfish, linguine, peppers, shiitakes, house tasso cream sauce 24

MEAT & POTATOES

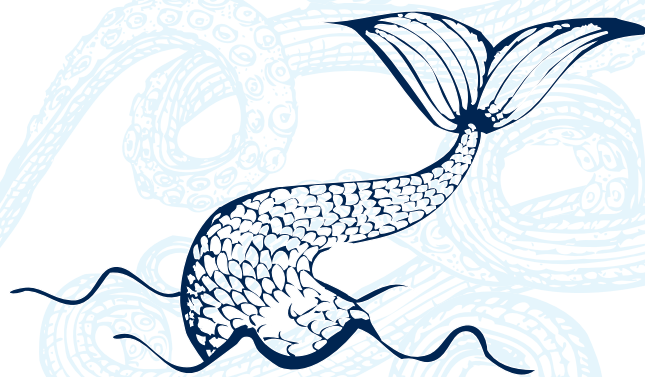
Two 6oz grilled pork chops, roasted sweet potatoes, onion jam, coffee honey, sage, white pepper crème fraîche 28

CAJUN RIBEYE

12oz, roasted potatoes, zesty bacon and cheese broccoli 48

LOW COUNTRY BOIL

Gulf shrimp, Country Pleasin' Andouille sausage, corn, new potatoes, creole spice
HALF DOZEN 18 | DOZEN 28



*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions.

Lunch MONDAY – FRIDAY 11–3PM

Blue Plate Specials

Includes two sides and cornbread

MONDAY

RED BEANS & RICE

Andouille sausage, rice 13

TUESDAY

CHOPPED STEAK

Roast beef gravy 13

WEDNESDAY

CHICKEN FRIED CHICKEN

White gravy, green onion garnish 13

THURSDAY

PORK CHOP *grilled or fried*

6oz, bone-in, roast beef gravy 13

FRIDAY

FRIED CATFISH

Cornmeal battered, hushpuppies 13

Veggies & Sides

black eyed peas

butter beans

fries

brussels sprouts

sweet potatoes

cabbage

goat cheese grits

mashed potatoes

mac n' cheese

cajun broccoli

saltine salad

kale salad

VEGGIE PLATE 3 each

Po'boy Lunch Special

$\frac{1}{2}$ of any po'boy with your choice of fries, salad, house Old Bay chips or cup of gumbo 13

CHICKEN *fried or grilled*

ROAST BEEF DEBRIS

SIMMONS CATFISH *fried or blackened*

GULF SHRIMP *fried or grilled*

FRIED OYSTER



Brunch SATURDAY 11–3PM | SUNDAY 10:30–3PM

BOURBON CARAMEL FRENCH TOAST

Scrambled eggs, fried tenders, strawberries, orange cream, syrup 16

BREAKFAST WRAP

Spinach wrapped with bacon, egg, cheese & hash 12
add: chicken 4

BANANA FOSTERS PANCAKES

Two house pancakes, fosters sauce, bacon 14

LOADED BISCUITS & GRAVY

Two biscuits, fried egg, bacon, gravy, syrup 12
add: chicken 4

HOMEMADE CINNAMON ROLL

Cream cheese icing, caramel candied pecans 12

CHICKEN BISCUIT

choice of three: Nashville Hot, polynesian, honey butter, sweet n smoky 12

\$5 BLOODY MARYS AND MIMOSAS

Desserts

KEY LIME TART

Saltine cracker crust, coconut kafir sorbet, toasted meringue 10

BANOFFEE PIE

Graham cracker, dulce de leche, fresh banana, whipped cream, Beanfruit coffee 10

S'MORES CAKE

Chocolate cake, burnt marshmallow cream, graham cracker, cayenne chocolate ganache 12

CINNAMON ROLL CHEESECAKE

Maple cinnamon cheesecake topped with a warm cinnamon roll, cream cheese glaze, bourbon caramel, graham cracker pecan crumble 12