

FINE FOOD & DRINK



Saltine

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 SALMON 9
SHRIMP SKEWER 9 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 16
- 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

**Merwed with: house chips 13 | over fries 15

GRAVY FRIES

Roast beef gravy, gruyére, pickled chiles 8/14

SMOKED TUNA DIP

Old Bay twice-baked saltines 13

CRAB CLAWS

6oz serving, choice of sautéed or fried 30

CRAWFISH TOAST

French bread, crawfish cheese spread, fresh mozzarella, green onion 13

SEARED PORK BELLY

Crispy pork belly, pepper jelly, 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 14

FRIED OYSTERS

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

HUSHPUPPIES

Pickled red onions, tartar sauce 8

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, sweet potato 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

ASPARAGUS
Garlic butter 8

BRUSSELS SPROUTS
Sweet chile sauce, cabbage 10

BROCCOLI

Cajun spices 8

GOAT CHEESE GRITS
Original Grit Girl grits, fresh chèvre 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 & BRUSSFLS

Roasted potatoes, 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, tomatoes, onions, peppers, shiitakes, house tasso cream sauce 24 add: jumbo lump crab 5 | lobster 10

MEAT & POTATOES

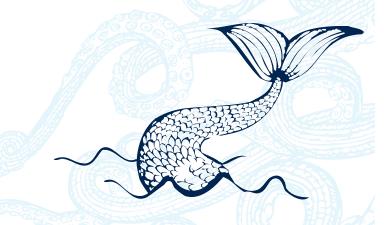
Two 6oz grilled pork chops, roasted sweet potatoes, onion jam, coffee honey, sage, white pepper crème fraîche 28

CAJUN RIBEYE

16oz, roasted potatoes, zesty bacon and cheese broccoli 48 add: jumbo lump crab or shrimp 5

LOW COUNTRY BOIL

Gulf shrimp, Polk's Andouille sausage, corn, new potatoes, creole spice
HALF DOZEN 20 | DOZEN 30



*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* 60z, bone-in, roast beef gravy 13

FRIDAY

FRIED CATFISH

Cornmeal battered, hushpuppies 14

Veggies & Sides

black eyed peas goat cheese grits
butter beans mashed potatoes
fries mac n' cheese
brussels sprouts cajun broccoli
sweet potatoes saltine salad
cabbage kale salad

VEGGIE PLATE choice of four 12

Po'boy Lunch Special

 $\frac{1}{2}$ of any polboy 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 I SUNDAY 10:30–3PM

BOURBON CARAMEL FRENCH TOAST

Scrambled eggs, fried tenders, strawberries, blueberries, whipped cream, syrup 16

BREAKFAST WRAP

Spinach wrapped with bacon, egg, cheese & hash 12

SALTINE PANCAKES

Two house pancakes, bacon 13 add: bannanas fosters 2

LOADED BISCUITS & GRAVY

Two homemade biscuits, fried egg, bacon, gravy, syrup 12

HOMEMADE CINNAMON ROLL

Cream cheese icing, caramel candied pecans 12

CHICKEN BISCUIT

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

BRUNCH SANDWICH

Homemade biscuit, fried chicken, egg, bacon 13

\$5 BLOODY MARYS AND MIMOSAS

Brunch Add-ons

two eggs any style 2 | hashbrowns 3 | grits 3 | fried chicken 3 | andouille sausage 4

Desserts

a la mode 2

KFY I TMF 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