



Home of The Famous

CRUZAN Rum Bucket

Cruzan tropical rum blended with orange & pineapple juices with a splash of cranberry.



Starters

- Creamy Crab & Spinach Dip** crab meat, spinach & cheddar jack cheese served with corn tortilla chips. 13
- Loaded Fries** piled high with cheese, bacon, sour cream & scallions. 12
- Oil & Garlic Mussels** 1 pound of mussels sautéed in oil & garlic served with garlic bread. 16
- Gator Nuggets** real Florida gator fried with banana peppers & served with remoulade. 14
- Coconut Shrimp Bites** wild caught red shrimp, hand-breaded with our house-made piña colada sauce. 14
- Cajun Grouper Bites** fresh grouper nuggets breaded in a spicy batter & fried until golden brown served over a bed of French fries. *market*
- Boneless Chicken Wings** tossed in buffalo sauce with blue cheese. 13
- Boom Boom Shrimp** wild caught red shrimp deep fried & tossed in our spicy boom boom sauce. 13
- Crab Cake** large Florida style grilled crab cake loaded with lump crab meat served with tarter sauce. 14
-  **Ahi Tuna Nachos*** sushi grade tuna on a bed of crispy wantons with sriracha mayo, cucumber wasabi, sesame seeds & seaweed salad. 14
- Meatballs** 3 large meatballs with a dollop of fresh ricotta cheese & our house-made red sauce. 14
- Calamari** lightly fried calamari with fried banana peppers & our house-made red sauce. 13

Pasta


with garlic bread

- Cajun Shrimp & Sausage Alfredo** sautéed large wild caught royal red shrimp & smoked sausage over linguine tossed in our creamy Cajun alfredo. 20
- Shrimp Scampi Pasta** large wild caught royal red shrimp sautéed in a garlic wine cream sauce with tomatoes over linguine. 20
-  **Seafood Pasta** royal red shrimp, mussels & scallops sautéed in garlic oil & white wine with our house-made red sauce over linguine. 30
- Cajun Chicken Alfredo** blackened chicken breast over linguine tossed in our creamy Cajun alfredo & sautéed spinach. 18
- Chicken Parmesan** traditional chicken parmesan over linguine. 16



Shrimp & Oysters



 **E Z Peel Shrimp** large wild caught royal red shrimp.

Served either sautéed in olive oil & garlic -or- chilled with Old Bay Seasoning. half-order 14, full-order 20

Shrimp Feta Toast a delicious blend of royal red shrimp, olive oil & melted feta cheese with fresh Cuban bread. 14

Rock Shrimp sautéed in a house-made scampi sauce. (subject to availability, check with your server for details) half-order *market*, full-order *market*

Crabby's Baked Oysters topped with garlic butter, parmesan cheese & house seasonings. one dozen. *market*

Oysters Crabafella gulf oysters topped with crab & spinach dip, bacon & our famous beurre blanc sauce. one dozen. *market*

Hand-Tossed Pizza

Our sauce is made with only the finest Marzano tomatoes & paired with the freshest ingredients available topped with 100% Grande cheese.


Gluten free pizza crust available for a \$2 upcharge.

Margherita house-made red sauce with fresh basil & mozzarella cheese. 17

The New Yorker house-made red sauce with pepperoni & Italian sausage. 17



Shrimp Scampi the best of both worlds- enjoy the garlic olive oil base with fresh mozzarella, cherry tomatoes & perfectly sautéed shrimp scampi. 19

 **Veggie** red onion, ricotta cheese, artichoke hearts, sun-dried tomatoes, garlic & mozzarella cheese with a white balsamic reduction & fresh squeezed lemon. 17

Create Your Pizza starting with our cheese pizza. 15

Add any of these toppings for \$1 each: bacon, sausage, ham, meatballs, pepperoni, red onion, fresh garlic, banana peppers, jalapenos, sun-dried tomatoes, cherry tomatoes, pineapple, artichokes, mushrooms, fresh spinach, feta, ricotta, shredded mozzarella or fresh mozzarella

Soups & Salads

Clam Chowder Try our World Famous original recipe loaded with hearty potatoes, freshly shucked clams, bacon & house spices. 7

Calamari Caesar Salad classic Caesar topped with crispy calamari. 16

House Salad blend of fresh mixed greens, tomatoes, red onion, cheddar jack cheese & croutons. 7

Caesar Salad romaine lettuce tossed & topped with grated percorino romano cheese & croutons. 8

Add to Salad
grouper 13 mahi 11 grilled chicken breast 9
grilled shrimp 11

Salads served with your choice of these dressings: ranch, honey mustard, bleu cheese, mango pineapple vinaigrette, orange sesame ginger, Russian, Caesar or oil & vinegar

 = Salty's Specialty Items

Beachside HOSPITALITY GROUP



*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.

Fish Favorites

with two sides

Stuffed Grouper stuffed with our house-made creamy crab & spinach topped with beurre blanc sauce & baked to perfection. *market*

Grouper Dinner fried, Cajun fried, grilled or blackened. *market*

Ahi Tuna Steak* grilled medium rare & topped with heirloom tomato salsa. 24

 **Hogfish Snapper** tossed in Malibu coconut breading & fried with our house-made piña colada sauce -or- parmesan panko breaded & baked & topped with our famous beurre blanc sauce. *market*

Mahi Fresca grilled & topped with salsa fresca & avocado. *market*

Land Favorites

with two sides

Rib Eye Steak 12oz Chairman's Reserve grain fed Certified Premium beef with exceptional flavor & tenderness. 28

NY Strip 14oz Chairman's reserve cut topped with garlic butter. 28

Chicken Melt two large grilled chicken breasts, fresh avocado, bacon & provolone cheese. 18

Sandwiches

with fries

Grouper Melt lightly blackened, topped with sautéed onions, provolone cheese & Russian dressing on toasted fresh local Cuban bread. *market*

Cali Chicken Sandwich grilled with bacon, provolone & avocado mayo on toasted fresh local Cuban bread. 14

 **Shrimp Po Boy** hand breaded topped with lettuce, chopped tomato & house-made remoulade on a toasted hoagie roll. 16

Gator Po Boy Florida gator tail hand breaded & fried topped with lettuce, chopped tomato & house-made remoulade on a toasted hoagie roll. 16

Sirloin Burger half pound of blended Angus beef & brisket. 14

Classic Grouper Sandwich fresh local grouper prepared Cajun fried, fried, grilled or blackened. *market*

Chicken Caesar Wrap classic handheld with grilled or blackened chicken, parmesan cheese & Caesar dressing. 13

Shrimp Caesar Wrap classic handheld with grilled or blackened shrimp, parmesan cheese & Caesar dressing. 14

Meatball Sub authentic Italian meatballs dressed in our house-made red sauce served on a fresh hoagie roll sprinkled with pecorino romano cheese. 15

Mahi Sandwich mild flaky filet prepared grilled or blackened. 16

SaltyCrabNorthBeach.com
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Seafood Specialties


with two sides

Panko Crusted Scallops baked with a panko parmesan crust & topped with our famous beurre blanc sauce. *market*

Stuffed Shrimp large wild caught royal red shrimp butterflied & filled with seafood stuffing, all baked & topped with beurre blanc sauce. 22

Coconut Shrimp large wild caught royal red shrimp butterflied & hand tossed in Malibu coconut breading, fried & served with our house-made piña colada sauce. 22

Fried or Grilled Royal Red Shrimp large wild caught royals. 20

 **Bairdi Crab 1.5 Pounds** a house favorite! Served steamed or fire-roasted with garlic butter & old bay seasoning. *market*


Crab Cake Dinner two grilled Florida style crab cakes. 29

Tasty Combinations

with two sides

Strip and Surf a 14oz Chairman's reserve cut New York Strip topped with garlic butter.

—with Stuffed Shrimp *market*
—with Bairdi Crab *market*

 **Coconut Combo** grouper, shrimp & sea scallops hand tossed in Malibu coconut breading & fried, served with our house-made piña colada sauce. 28

Shrimp 3 Ways wild caught royal red shrimp served coconut, stuffed & hand breaded fried. 28



Boils: Shrimp or Crab

Seafood boils are served with fresh corn on the cob, potatoes & smoked sausage.



Shrimp Boil

served with either our Cajun or scampi sauce.
Classic or Jumbo
Market

Crab Boil

served with either our Cajun or scampi sauce.
Classic or Jumbo
Market

Add To Your Boil

1/2 lb EZ Peel Royal Red Shrimp 12
1/2 lb Sea Scallops 14 1 lb of Mussels 10
1/2 lb Rock Shrimp (subject to availability) *Market*

Tacos & Bowls

all tacos are garnished with two lime wedges


Chicken Tacos fried chicken fingers & cabbage topped with cheddar jack cheese, spicy baja sauce & house-made salsa verde. 15

 **Grouper Tacos** lightly fried grouper fingers & cabbage topped with cheddar jack cheese, spicy baja sauce & house-made salsa verde. 17
*add \$1.00 for grilled or blackened

Steak Tacos grilled filet medallions, Sriracha slaw, onions, cheese, cilantro & a side of pico de gallo. 16

Boom Boom Tacos boom boom shrimp & cabbage topped with cheddar jack cheese & spicy baja sauce. 16

Steak Bowl grilled filet medallions, coconut rice, avocado, cabbage, wonton strips, pico de gallo, cilantro aioli & soygave. 18

 **Ahi Tuna Bowl*** coconut rice, avocado, carrots, wonton strips, seaweed salad, cilantro aioli & soygave drizzle. 17

Chicken Bowl blackened chicken breast, coconut rice, avocado, cabbage, wonton strips, pico de gallo, cilantro aioli & soygave drizzle. 16

Premium Sides

\$2 to upgrade from a regular side dish — or — \$5 à la carte

House Salad Caesar Salad

 **Caribbean Street Corn**
Loaded Fries

Sides

Half Ear Fresh Corn
Roasted Veggies
Tropical Coleslaw
Red Skin Potatoes

Desserts

Beignets fried to a light golden brown & covered in powdered sugar. 6



Key Lime Pie Four Time National Champ! Made with Nellie & Joe's Key Lime Juice, poured into a made-from-scratch graham cracker crust. 6

