




## STARTERS

 **EZ Peel Shrimp** large wild caught royal red shrimp.

Served either sautéed in olive oil & garlic -or- chilled with Old Bay Seasoning. half order 17, full order 25

**Mussels** 1 pound of PEI Mussels, sautéed in oil & garlic -or- in marinara sauce, served with garlic bread. 16

**Creamy Crab & Spinach Dip** crab meat, spinach & cheddar jack cheese served with corn tortilla chips. 13

**Cajun Shrimp** large tail on red shrimp, sautéed in our house made cajun sauce with toasted bread for dipping. 17

**Loaded Fries** piled high with cheese, bacon, sour cream & scallions. 12

**Florida Alligator Bites** 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 bleu 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, tsesame 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

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

## 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

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

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

### Add to Salad

**grouper** *market*    **mahi** 11    **grilled shrimp** 11  
**grilled chicken breast** 9

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



= Salty's Specialty Items

\*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.

## Home of The Famous **CRUZAN** Rum Bucket

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



Breakfast served  
8:30am to 11:30am,  
Lunch & Dinner 'til 11pm daily



## OYSTER BAR

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

**Crabby's Baked Oysters** topped with garlic butter, parmesan cheese & house seasonings. 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. 21



 **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, basil.

**Ask about our specialty pizzas!**

## PASTA served with garlic bread

**Cajun Shrimp & Sausage Alfredo** sautéed large wild caught royal red shrimp & smoked sausage over linguine tossed in our creamy Cajun alfredo. 22

**Shrimp Scampi Pasta** large wild caught royal red shrimp sautéed in a garlic wine cream sauce with tomatoes over linguine. 22



### 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. 20

**Chicken Parmesan** traditional chicken parmesan over linguine. 18

## Discover the Best Breakfast on the Beach!



Scan to check out  
our Breakfast Menu!



## 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 fresh avocado 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 fresh avocado salsa. *market*

## LAND FAVORITES

with two sides

**Rib Eye Steak** 12oz Chairman's Reserve grain fed Certified Premium beef with exceptional flavor & tenderness. 30

**NY Strip** 14oz Chairman's Reserve cut topped with garlic butter. 30


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

## SANDWICHES

with fries. Udi's gluten free bun for .99 upcharge

**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. 19

**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

## DESSERTS

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

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

## SEAFOOD SPECIALS


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, 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

## 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. 1/2 lb. -or- full pound *market*

### Crab Boil

served with either our Cajun or scampi sauce. 3/4 lb. -or- 1.5 lbs. *market*

### ADD TO YOUR BOIL

1/2 lb EZ Peel Royal Red Shrimp 15

1/2 lb Sea Scallops *market*

1 lb of Mussels 14


1/2 lb Rock Shrimp

(subject to availability) *market*

## TACOS & BOWLS

tacos served with French Fries


**Chicken Tacos** fried chicken strips, cabbage & cheddar jack cheese topped with cilantro, onion, spicy baja & house-made salsa verde. 17

 **Grouper Tacos** fried, grilled or blackened grouper, cabbage & cheddar jack cheese topped with cilantro, onion, spicy baja & house-made salsa verde. *market*

**SteakTacos** grilled filet medallions, Sriracha slaw, onions, cheese, cilantro & a side of pico de gallo. 18

**Boom Boom Tacos** boom boom shrimp, cabbage & cheddar jack cheese, topped with spicy baja & green onions. 17

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

 **Tuna Bowl\*** seared tuna steak, coconut rice, avocado salsa, carrots, wonton strips, seaweed salad, cilantro aioli & soygave drizzle. 18

**Chicken Bowl** blackened chicken breast, coconut rice, avocado salsa, cabbage, wonton strips, pico de gallo, cilantro aioli & soygave drizzle. 17


**Shrimp Bowl** grilled shrimp skewers, coconut rice, avocado salsa, carrots, wonton strips, seaweed salad, cilantro aioli & soygave drizzle. 17

**Grouper Bowl** blackened grouper, coconut rice, avocado salsa, carrots, wonton strips, seaweed salad, cilantro aioli & soygave drizzle. *market*

## Premium Sides

\$3 to upgrade from a regular side dish — or — \$6 à la carte

House Salad or Caesar Salad  
Loaded Fries

 **Caribbean Street Corn**

## Sides

Coconut Rice

Tropical Coleslaw

Fries

Half Ear Fresh Corn

Roasted Veggies

Rosemary Potatoes

**SaltyCrabNorthBeach.com**  
**(727) 330-1750**

