

SALTUS RIVER GRILL

802 BAY STREET
BEAUFORT, SC 29902
843.379.3474

WWW.SALTUSRIVERGRILL.COM

LANTZ PRICE, OWNER

JIM SPRATLING, CHEF

BRIAN WATERS, SOUS CHEF

RAW BAR

SELECT OYSTERS AND LOCAL LITTLENECKS CLAMS AVAILABLE BY THE PIECE
ABOVE SERVED WITH CLASSIC COCKTAIL SAUCE, MIGNONETTE, OR DRAWN BUTTER

STEAMED LOCAL SHRIMP BY THE HALF POUND 10 OR BY THE POUND 20
SERVED WITH CLASSIC COCKTAIL SAUCE

STARTERS

LOWCOUNTRY SHE-CRAB SOUP 7

CHARCUTERIE PLATE 12

ARTISAN CHEESE PLATE 13

BLUE CRAB COCKTAIL, STICKY RICE, FRESH AVOCADO, WASABI AIOLI 9

STEAMED PORK DUMPLINGS, PONZU SAUCE 7

FLASH SEARED TUNA, SALAD OF BABY BOK CHOY, GINGER-SOY VINAIGRETTE 12

SKILLET BROWNED CRAB CAKE, SWEET CORN RELISH, SAUCE BEURRE BLANC 13

LOCAL SHRIMP, SAUTÉED WITH COUNTRY HAM AND SHIITAKES ON STONE GROUND GRITS 11

GRILLED QUAIL SATAY, BABY DAU MIU SALAD, RED CHILI SAUCE 9

CHOPPED CRISP HEAD LETTUCE, CUCUMBER, BACON, GREEN OLIVES, FRESH TOMATO, BUTTERMILK DRESSING 6

BIBB LETTUCE, GOAT CHEESE CROUTON, SPICED PECANS, RED ONION, JULIENNE TOMATO, AND BALSAMIC DRESSING 8

HEARTS OF ROMAINE, TRADITIONAL CAESAR DRESSING, IMPORTED WHITE ANCHOVIES, AND PARMESAN REGGIANO 8

CHILLED ICEBERG WEDGE, SLICED TOMATOES, CRUMBLLED BLUE CHEESE, AND BACON LARDONS 6

JUMBO LUMP CRAB, CRISP HEAD LETTUCE, CAPERS, TOMATOES, HARD BOILED EGGS, AND CLASSIC DRESSING 12

SPECIALTIES

CRISPY DUCK LEG "CONFIT", THAI BASIL, BABY BOK CHOY, FRESH GINGER, SWEET POTATO 26

OLIVE OIL POACHED ORGANIC SALMON, WARMED BLACK LENTILS, OLIVE SALAD 26

SPRING LOBSTER "STEW" WITH LEEKS, FRESH PEAS, SWEET CORN AND CHERVIL 29

LOCAL SHRIMP SAUTÉED WITH COUNTRY HAM, SCALLIONS, SHIITAKES AND GARLIC
ON CREAMY STONE GROUND GRITS 22

GRILLED RED CHILI QUAIL, "YAKITORI" GLAZE, CABBAGE AND APPLE SLAW 27

CORNMEAL SCALLOPS, CAULIFLOWER PUREE, GOLDEN RAISINS, CAPERS AND ITALIAN PARSLEY 26

"BLACKENED" DORADO, RAGOUT OF FENNEL AND LEEKS, SAUCE BEURRE BLANC,
SMASHED FINGERLING POTATO AND CRAB GRATIN 29

TEMPURA FRIED LOCAL FLOUNDER, BABY BOK CHOY, ORANGE-SOY SAUCE 25

SKILLET BROWNED CRAB CAKES, WARM ASPARAGUS, PETITE TOMATO, SWEET CORN
AND COUNTRY HAM SALAD, MUSTARD VINAIGRETTE 26

ORRECHIETE WITH CAULIFLOWER, GUANCIALE, GARLIC, BASIL, PARMESANO REGGIANO, ALMONDS 22

FROM THE GRILL

DORADO 24

ORGANIC SALMON 22

YELLOWFIN TUNA 25

10OZ FLATIRON STEAK 24

8OZ CENTER CUT TENDERLOIN 32

14OZ KANSAS CITY CUT STRIP LOIN 29

CHOOSE FROM

ASIAN STYLE WITH STIR FRY BOK CHOY AND ORANGE SOY GLAZE
OR BISTRO STYLE WITH HARICOT VERTS AND BEURRE BLANC

SERVED WITH

POMME FRITES OR WHIPPED POTATOES,
SEASONAL VEGETABLES, AND NATURAL DEMI GLACE

CHILDREN'S OPTIONS AVAILABLE
20% GRATUITY ADDED TO PARTIES OF 6 OR LARGER