

S·A·L·T·U·S

RIVER GRILL

RAW BAR

SELECT OYSTERS*

Available By The Piece
MARKET PRICE

LOCAL SHRIMP

Fried or Steamed

(Peel & Eat with Old Bay)

With Classic Cocktail Sauce
And Fresh Lemons

1/4 Pound 9 1/2 Pound 18
Pound 30

SUSHI

SPICY TUNA ROLL* 13

Ahi Tuna, Asparagus, House Sauce
Fresh Jalapeño, Tempura Crunch
& Togarashi

CALIFORNIA CRUNCH ROLL 12

Lump Crab Meat, Cucumber, Avocado,
House Sauce, & Tempura Crunch

DYNAMITE ROLL* 16

Fried Shrimp, Spicy Tuna, Asparagus
Avocado, Jalapeño, Scallion, House & Eel
Sauce, Tempura Crunch & Togarashi

FRIED MAHI ROLL 13

Fried Mahi, Pineapple, Cilantro,
Jalapeño, Yuzu & Citrus Tobiko

SALMON & EEL ROLL* 14

Salmon, Eel, Cucumber, Avocado, Scallion,
Cream Cheese, Eel Sauce & Wasabi Mayo

SALMON & TUNA ROLL* 14

Salmon, Ahi Tuna, Cucumber,
Avocado, Scallion, Wasabi Yuzu,
Wasabi & Citrus Tobiko

SWEET & SPICY SALMON ROLL* 13

Salmon, Mango, Carrots, Avocado,
Citrus Tobiko, Sriracha, Radish
& Side Ponzu

VEGETABLE ROLL 11

Asparagus, Avocado, Carrots,
Bell Pepper, Scallion, Radish
& Thai Chili Sauce
in Soy Paper over Wakame

WATERMELON ROLL* 14

Ahi Tuna, Cucumber, Avocado, Carrots,
Wasabi Yuzu & Wasabi Tobiko
Over Wakame

SASHIMI*

with Wakame Salad

TUNA* 12 SALMON BELLY* 10

SIDES

**YUKON GOLD POTATO PUREE w/
CRISPY ONIONS 6**

POMME FRITES w/ 5
ROSEMARY SALTS

**POMME FRITES w/
PARMESAN & WHITE TRUFFLE OIL 6**

**CREAMY STONE GROUND GRITS &
STEWED TOMATOES 5**

WILTED SPINACH w/ SHALLOTS 5

CREAMED SWEET CORN 5

**CAESAR SIDE SALAD w/ BRIOCHE
CROUTONS & CLASSIC DRESSING 5**

SOUPS & SALADS

SIGNATURE CRAB BISQUE 11
Chives, Sherry, Citrus Tobiko

SOUP DU JOUR MKT
Preparation Changes Daily

ARUGULA SALAD (GF) 11
Roasted Beets, Herbed Goat Cheese, Spiced Pecans, White Balsamic Vinaigrette

CRAB LOUIS SALAD (GF) 13
Jumbo Lump Crab, Baby Iceberg Lettuce, Capers, Baby Tomatoes, Cornichons, Hard Cooked Farm Egg, Russian Dressing

STEAKHOUSE SALAD 11
Wedge of Baby Iceberg, Clemson Blue Cheese, Bacon Lardons, Baby Tomatoes, Brioche Croutons, Buttermilk Dressing

SMALL PLATES

STEAMED COLDWATER MUSSELS* 13
PEI Mussels, Yellow Curry, Coconut Milk, Cilantro & Grilled Baguette

CRISPY G&M FARMS QUAIL 15
Cornmeal Scallion Pancakes, Sweet Chili Sauce

COUNTRY STYLE PATE 14
Keegan Fillion Pork & Chicken Livers, Cornichons, Arugula, Whole Grain Mustard & Grilled Baguette

STEAK TARTARE* (GF) 14
Raw Beef Tenderloin, Capers, Shallots, Italian Parsley, Sriracha, Cornichons, Quail Egg Yolk & House Made Potato Chips

WOOD FIRED LOCAL OYSTERS* (GF) 16
1/2 Dozen Single Lady Oysters w/ Charred Scallion Butter

CHEF SPECIALTIES

MARKET FISH EN COCOTTE* (GF) MKT
Pork Braised Butter Beans, Steamed Carolina Gold Rice & Beurre Blanc

CARAMELIZED SEA SCALLOPS* (GF) 34
Creamed Sweet Corn, House Made Pork Belly Chorizo, Buttermilk Cheese & Cilantro

SEA ISLAND SHRIMP & CREAMY STONE GROUND GRITS (GF) 27
Roasted Shiitake Mushrooms, Scallions, Bacon Lardons, Garlic Confit & Chicken Pan Jus

BLACKENED DORADO* (GF) 35
Smashed Fingerling Potato & Crab Gratin, Fennel & Leek Confit, Red Pepper Puree & Beurre Blanc

"CHICKEN & DUMPLINGS" 30
Keegan Fillion Farms Roasted Chicken Breast & Confit Leg, Herb Gnocchi, Peas, Carrots & Chicken Pan Jus

CRISPY PORCHETTA CONFIT (GF) 28
Heritage Pork Belly, Pomme Puree, Roasted Beet Relish & Demi-Glace

FROM THE WOOD GRILL

DORADO* 29
SCOTTISH SALMON* 26
SEA SCALLOPS* 32
FRIED LOBSTER TAILS* 35
Choice of Beurre Blanc or Béarnaise
DELMONICO RIBEYE* 36
FILET MIGNON* 38
N.Y. STRIP* 35
K.F. PORK CHOP* 27
Choice of Demi-Glace or Truffle Butter & Choice of One Side
Add Fried Maine Lobster Tail - 15
Add Butter Poached Jumbo Lump Crab - 12

**Consuming raw or undercooked meats, fish and shellfish may increase your risk of a food borne illness*
Please let your server know of any dietary restrictions; not all ingredients are listed*

(GF) gluten free option

Gratuity of 20% will be added to parties of 6 or more