

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/
ROSEMARY SALTS 5**

**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

WHITE WINE

WINE BLENDS

RED WINE

SPARKLING

	<u>Glass</u>	<u>Bottle</u>
Cote Mas, Brut, France	10	46
Dom Perignon, France		290
Domaine Carneros, Rose, CA		70
Lamberti, Prosecco, Italy	10	45
Veuve Clicquot, Brut, France	14	85
Moet Imperial, France		78

PINOT GRIGIO

Acrobat, Oregon	9	36
Santi, Italy	10	43

SAUVIGNON BLANC

Cakebread, CA		66
Cloudy Bay, New Zealand		52
Glazebrook, New Zealand	9	36
Honig, CA	10	44
Pascal Jolivet Sancerre, France		58

CHARDONNAY

Bliss, CA	8	32
Far Niente, CA		95
Frank Family, CA		60
Isabel, Mondavi, CA		48
Kistler, CA		135
Louis Latour Charlemagne, France		180
Louis Latour Pouilly Fuisse, France	15	64
Mer Soleil, CA		56
Mer Soleil Silver, Unoaked, CA		58
Sonoma Cutrer, CA	16	66
Rombauer Carneros, CA		74

OTHER WHITE WINES

	<u>Glass</u>	<u>Bottle</u>
Biltmore White Zinfandel, NC	6	24
Cape Mentelle, Semillion, Australia	10	44
Chateau Campuget Rose, France	8	35
Miner Napa Viognier, CA		50
Néboa, Albarino, Spain	9.5	38
Pierre Sparr, Pinot Blanc, France	10	40
Once Bitten Riesling, Germany	8	32

OTHER RED WINES

Brancaia Ilatraia, Italy		90
Calcu, Carmenere, Chile		38
Duckhorn Paraduxx, CA		95
Flora Springs Trilogy, CA		95
Hess Treo, CA	10	43
Joseph Phelps "Insignia" Meritage Napa, CA		295
Justin Isosceles, Paso Robles, CA		130
Marchesi Di Barolo, Italy		150
Miner Sangiovese, CA		60
Newton Claret, CA		60
Numanthia Termes Tempranillo, Spain		80
Opus One, Napa, CA		295
The Prisoner, CA		88
Pahlmeyer Jayson, Napa, CA		195
Rubicon "Inglenook," Napa, CA		295

PINOT NOIR

	<u>Glass</u>	<u>Bottle</u>
Cloudline, Oregon	13	58
Byron, CA	11	44
Domaine Carneros, CA		66
Hahn SLH, CA	15	68
Schug Carneros, CA		70
Fel, CA		185

MERLOT

Frei Brothers, CA	10	40
Heron, CA		32

CABERNET SAUVIGNON

B.R.Cohn, CA	13	59
Cakebread, Napa, CA		130
Caymus, Napa, CA		150
Caymus "Special Select" Napa, CA		270
Emblem, Mondavi Family, CA		62
Far Niente "Oakville" Napa, CA		235
Honig, CA		75
Jordan, CA		100
Justin, CA	15	66
Louis M. Martini Centric, CA	10	43
Shafer "Hillside Select" Napa, CA		380
Shafer "One Point Five" Napa, CA		135
Silver Oak, Napa, CA		195
Silverado, CA		95
ZD, CA		95

RED ZINFANDEL

Buehler, CA	12.5	52
Rombauer, CA		70

MALBEC

Catena Siesta, Argentina		78
Catena Tahuan, Argentina	11.5	44
Sur, Argentina	8	32

SYRAH / SHIRAZ

The Guilty, Shiraz, Australia	13.5	56
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SEASONAL COCKTAILS

Grand Bellini \$9

Raspberry Peach Grand Mariner & French Brut Champagne

Rye Manhattan \$12

Bulleit Rye Whisky, Sweet Vermouth, West Indian Orange Bitters

Peach Mule \$9

SKYY Peach Vodka, Peach Puree, Goslings Ginger Beer

Saltus Sangria \$8.5

Classic Brandy Infused Red Wine Cocktail

Bay Street Lemonade \$9

Bacardi Rum, Fresh Basil & Strawberries, Lemonade

House Old Fashioned \$11

Bulleit Rye, Fresh Squeezed Grapefruit Juice, House Made Sage Syrup & Angostura Bitters

Cucumber Gimlet \$10

Effen Cucumber Vodka or Death's Door Gin, Muddled Cucumber & Cilantro, Fresh Lime, Simple Syrup

Bottled Beer

Amstel Light	5.5
Blue Moon	5.25
Bold Rock Cider	5.5
Bud	4.5
Bud Light	4.5
Corona	5
Corona Light	5
Coors Light	4.5
Chimay	9
DogFishHead 90min	6.5
Heineken	5.5
Kirin	5
Kaliber NA	4.5
Michelob Ultra	4.5
Miller Light	4.5
Newcastle	5.5
Stella Artois	5.5
Yuengling	4.5