



Salt Traders Coastal Cooking

Menu Prices — October 25, 2026

Salt Traders Coastal Cooking menu with prices in United States, updated January 2020: 44 items across 7 categories, prices from \$4.00 to \$34.00.

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Salt Traders Coastal Cooking Menu with Prices (United States)

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Menu categories: Bar Snacks · Coastal Soups & Salads · Beginnings · From The Kettle · Plates · Extras · Dessert

Bar Snacks

ITEM	PRICE
Kettle Chips Blue cheese, chives.	\$6.00
Hushpuppies Jalapeño, cornbread batter, remoulade.	\$5.00
Ceviche Tostada Avocado mousse, cured fish.	\$5.00
Snapper Collar Bull red sauce, tartar.	\$6.00
Fried Oysters Cornmeal dusted, remoulade.	\$5.00

Coastal Soups & Salads

ITEM	PRICE
Lobster & Shrimp Snobb Salad Greens, sweet corn, egg, avocado, bacon, tomato, sherry mustard vinaigrette.	\$21.00
Clam Chowda Clams, potato, leeks, bacon.	\$6.00
Caesar Salad White anchovies, romaine, pecorino, grilled bread croutons, creamy caesar.	\$7.00
Seafood Gumbo Shrimp, oyster, andouille, okra, rice.	\$7.00
Grilled Trout Waldorf Salad Walnuts, apple, grapes, gorgonzola, creamy chive vinaigrette.	\$16.00
Marinated Steak Salad Butter lettuce, fingerling potato, radish, blue cheese, buttermilk dressing.	\$16.00
House Salad Pears, sunflower seeds, golden raisins, sherry mustard vinaigrette.	\$7.00

Beginnings

ITEM	PRICE
Crab Cake Lump crab, fennel slaw, tartar	\$19.00
Chowda Fries Clams, leeks, bacon	\$13.00
Pot Stickers Pork, bamboo shoots, pickled ginger, sweet soy dipping sauce	\$9.00
Guacamole	\$9.00

ITEM	PRICE
New Orleans BBQ Shrimp Preserved lemon, fresh herbs, soppin’ bread	\$14.00
Steamed Mussels Fennel, garlic, charred tomato, grilled bread	\$13.00
Grilled Oysters Half dozen, chef ’s topping	\$14.00
Fried Oyster Lettuce Wraps Cornmeal crusted oyster, butter lettuce, tartar, fennel slaw	\$11.00
Gulf Of Mexico Shrimp Cocktail Chayote, cucumber, tomato, avocado, saltines	\$11.00
Smoked Fish Dip Smoked fish, cream cheese, chives, kettle chips	\$9.00

From The Kettle

ITEM	PRICE
From The Kettle Prepared to order with the day’s catch serves 1-4.	\$20.00

Plates

ITEM	PRICE
Shrimp & Lobster Roll Butter poached shrimp & lobster, butter roll, pickled celery, kettle chips.	\$19.00
Simple Grilled Fish Sun-dried tomato rice, broccolini, white wine butter.	\$26.00
Fish & Chips Cod, lone star batter, salt fries, tartar, malt vinegar.	\$18.00
Wood Fired Salmon Broccolini, kale pesto, smoked red pepper coulis.	\$21.00
Fried Fish & Shrimp Platter Tartar, cocktail, salt fries, fennel slaw.	\$18.00
Seared Scallops Whipped cauliflower, grilled asparagus, brown butter, preserved lemon.	\$24.00
Blackened Fish Enchiladas Harissa cream, pepper jack, street corn salad, cotija.	\$14.00
Flat Top Fish Tacos Candied jalapeños, fennel slaw, cilantro, avocado mousse, street corn salad.	\$14.00
Linguine & Clams Sautéed clams, bacon, pecorino, grilled bread.	\$19.00
Grilled Tuna Steak Crab fried rice, miso, pickled cucumber.	\$28.00
Shrimp & Grits Yellow grits, charred tomatoes, sweet corn, shrimp butter.	\$18.00
Fish Sandwich Butter roll, tartar, bread & butter pickles, fennel slaw, kettle chips.	\$14.00
Wood Fired Steak Roasted d. C. Demi, garlic herb butter.	\$34.00

ITEM	PRICE
The Jack Stack Burger Slab bacon, harissa mayo, romaine, heirloom tomato, yellow american, bread & butter pickles, salt fries.	\$12.00
Wood Fired Half Chicken Herbed potatoes, asparagus, cremini mushrooms, whipped cauliflower, roasted d. C. Demi.	\$18.00

Extras

ITEM	PRICE
Crab Fried Rice	\$9.00
Housemade Bread & Whipped Butter	\$4.00
Fried Green Tomatoes	\$5.00
Grilled Asparagus	\$6.00
Bacon Mac	\$8.00

Dessert

ITEM	PRICE
The Key Lime Pie	\$9.00