

SALTWATER GRILL






CASUAL DINING ON MOBILE BAY

Appetizers to Share


- Saltwater's Crab Cakes.....\$14.95**
Poppy Seed Coleslaw and Caramelized Lemon Aioli
- GF**  **Alabama Appellation Oysters**
Cocktail, Horseradish and House Made Hot Sauce
1/2 Dozen**.....\$9.95
Dozen**.....\$17.95
- GF** **Oyster's Grandfeller.....\$13.95**
Alabama Oysters, Conecuh Sausage, Braised Greens,
Blackened Hollandaise
- Conecuh Sausage Corndogs.....\$14.95**
Corn Batter, Mango-Habañero Mustard and Smoked Ketchup
- Gulf Crab and Artichoke Dip.....\$13.95**
Dried Tomato, Spinach, Flat and Garlic Breads
- GF** **Jumbo Shrimp Cocktail.....\$13.95**
Poached Shrimp, Horseradish Cocktail and Avocado
- Fried Green Tomatoes.....\$8.95**
Crawfish and a Conecuh Cream Sauce
- Umami Shrimp.....\$16.95**
Crispy Shrimp with Thai Chili Sauce
- Local Peanut Hummus.....\$9.95**
Warm Flatbread and a Vegetable Crudit 

Salads and Soups

- Caesar Salad.....\$7.95**
Parmesan Reggiano and Focaccia Croutons
with Grilled Chicken.....\$13.90
with Grilled Shrimp.....\$14.90
-  **Grand Salad.....\$6.95**
Carrot, Beet, Tomatoes, Cucumber, Sherry Vinaigrette
- GF** **Roasted Chicken Waldorf.....\$14.95**
Pulled Chicken, Oranges, Berries, Cornbread Croutons,
Belle Chevre Goat Cheese, Cider Vinaigrette
-  **Eastern Shore Cobb Salad.....\$17.95**
Local Lettuce, Avocado, Bacon, Grilled Shrimp, Jumbo
Blue Crab, Hard Boiled Eggs, Blue Cheese, Tomatoes, Green
Onions, Your Choice of Red Wine Vinaigrette or House Made
Buttermilk Ranch Dressing
- GF**  **Pecan Crusted Verlasso Salmon Salad.....\$25.95**
Dried Fruit, Arugula, Quinoa, Spiced Pecans and a
Citrus Vinaigrette
- Grand Gumbo.....\$8.95**
A Grand Tradition
- Soup du Jour.....\$9.95**

FOOT PRINTS IN THE SAND...




We are proud of our beaches and bays that surround our property, therefore we are dedicated to protecting the environment. Our mission is to serve you the most sustainable ingredients that we can find. First we look locally and if it is not produced locally then we purchase from businesses that utilize sustainable methods to produce their goods or services. We have marked each item that is sustainable with a green leaf  . Don't Forget to leave your green footprints in the sand!

Wines

We created a wine list that will entice you to try different whites and reds. Please ask your server for our more expansive bottle wine list if you do not see one here that you would like.

- Blanc de Blanc, Veuve du Vernay.....\$32**
- Pinot Grigio, Pinetti Notte.....\$8 | \$32**
- Sauvignon Blanc, Canyon Road.....\$8 | \$32**
- Pinot Grigio, Velio.....\$11 | \$44**
- Chardonnay, Canyon Oaks.....\$8 | \$32**
- Chardonnay, Auspicion.....\$11 | \$44**
- Pinot Noir, Vandori.....\$8 | \$32**
- Pinot Noir, Elouan.....\$13 | \$52**
- Tempranillo | Rose, Finca Cerrada.....\$13 | \$52**
- Cabernet Sauvignon, Ironstone Vineyards.....\$11 | \$44**
- Cabernet Sauvignon, Lyeth.....\$13 | \$52**

Luscious Libations

- Perfect Storm.....\$11.00**
Square One Vodka, Midori, Peach Schnapps, Sloe Gin, Fresh
Squeezed Orange and Pineapple Juice
- Tea Thyme.....\$9.00**
Firefly Sweet Tea Vodka, Raspberries, Fresh Squeezed Lemon,
Angostura Bitters and Hand-Picked Lemon Thyme from the
Chef's Garden
- Happy Jalape o.....\$10.00**
Bombay Sapphire Gin, Seeded Jalape os, Orange Blossom
Water, Orange and Lemon
- Point Clear of Stress.....\$9.00**
Vodka, Malibu, Peach Schnapps, Pineapple, Grenadine
and Orange Juice
- Grand Margarita.....\$10.00**
A Perfect Bayside Companion
- Saltwater Grill Sunset.....\$9.00**
Midori, Malibu Rum, Pineapple Juice, House Made Sweet and
Sour, Splash of Grenadine
-  **Blue Island Breeze.....\$9.00**
Local 27 Springs Vodka, Blue Curacao, Blueberries, Fresh Lemon
Juice, House Made Sweet and Sour, Pineapple Juice
- Nojito Medley.....\$4.50**
A Non-Alcoholic Version of our Tasty Mojito with Raspberries,
Strawberries, Blueberries, Limes, Mint, Simple Syrup, Topped
with Soda Water
- Raspberry Spritzer.....\$3.75**
Muddled Raspberries, Simple Syrup and Fresh Mint from our
Chef's Garden, Topped with Raspberry Seltzer
- Rosemary-Cucumber Lemonade.....\$3.75**
Muddled Cucumber, Rosemary and Simple Syrup Topped
with Lemonade and Garnished with Cucumber and Rosemary

GF Items marked with this symbol are Gluten Friendly



SALTWATER GRILL



CASUAL DINING ON MOBILE BAY



FRESH FISH!!!

We proudly serve Alabama Gulf Seafood

Alabama Gulf Seafood is a tradition that stretches back further than that of our own country. The first European settlers in Alabama reported that fish were one of the Native Americans’ main sources of food, and by the mid-1700s, Mobile had established itself as a premiere seafood spot thanks to dishes like stuffed Snapper and shrimp jambalaya. Seafood is a big part of who we are, which is why we feel it is important to make sure your seafood comes from Alabama waters.

Seafood

- GF** **Blackened Redfish.....\$28.95**
Warm Crab Salad, Shellfish Dirty Rice and Caramelized Lemon
- Jubilee Pasta.....\$19.95**
Cavatappi Pasta, Gulf Fish, Crab, Shrimp, Asparagus Tips, Mushrooms in a Spicy Cream
- Saltwater’s Crab Cakes.....\$23.95**
Remoulade, Shellfish Dirty Rice and Chef’s Garden Vegetables
- GF** **Third Coast Shrimp and Grits.....\$19.95**
Baldwin County Grits, Conecuh Sausage and a Smoked Tomato Gravy
- GF** **Roasted Gulf Grouper.....\$26.95**
Forbidden Risotto, Charred Spring Onions and a Lemon Coriander Vinaigrette
- GF** **Catfish and Caviar.....\$17.95**
Pan-Fried Catfish with Potatoes and Garden Beans
- Fried Gulf Seafood Platter.....\$24.95**
Bon Secour Oysters, Jumbo Shrimp, Local Flounder, Crab Cakes, Grit Fritters and a Poppy Seed Slaw
- GF** **Sautéed Gulf Snapper.....\$26.95**
Buttered New Potatoes, Mint and a Spring Pea Purée
- Whole Gulf Flounder.....\$28.95**
Tomato-Cucumber Tabbouleh and a Yogurt Sauce
- Blackened Fish Po-Boy.....\$14.95**
Blackened Fresh Catch, Lettuce, Tomato, Onion, Spicy Remoulade, Caramelized Onion and French Fries

Gulf Wild Program



The Gulf Wild trademark ensures that your Grouper, Snapper & other seafood was harvested by US fishermen & came from a well-monitored and continuously improving fishery in the Gulf of Mexico under innovative conservation standards. Using sequentially numbered gill tags with traceable QR codes, there is full disclosure & accountability. From details such as who caught it, where was it caught, from what vessel & more, there are no lingering questions or concerns about authenticity, integrity or value.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*
***There is a risk associated with consuming raw oysters: If you have chronic illness of the liver, stomach or blood, or have immune disorders you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.*



Fresh Catch of the Day

FRESHLY PREPARED BY-CATCH
MARKET PRICE

TOP YOUR **FRESHLY** PREPARED FISH
WITH **FRESH LUMP CRABMEAT....\$7.95**

Landfood

- GF** **Grilled Filet Of Beef*.....\$37.95**
Butter-Whipped Potatoes, Jumbo Asparagus and Glazed Carrots
- Lemon-Thyme 1/2 All-Natural Chicken.....\$18.95**
Chef’s Garden Vegetable, Baldwin County Grits and a Chicken Velouté
- GF** **Spring Pea Falafel.....\$17.95**
Green Garlic Puree, Marinated Peppers, Chef’s Garden Vegetables
- Ultimate Mac ‘n Cheese.....\$11.95**
Four Cheeses, Bill-E’s Small Batch Bacon, Tomatoes, Green Onions, Garlic
 - with Grilled Chicken.....\$17.90**
 - with Grilled Shrimp.....\$18.90**
 - with Conecuh Sausage.....\$17.90**
- American Kobe Burger*\$17.95**
Lettuce, Tomato, Onion, White Cheddar, Black Pepper Brown Sugar Bacon, Spicy Caramelized Onion and French Fries

VERLASSO SALMON

Harmoniously Raised Fish



Verlasso salmon are raised in the clean waters of Patagonia, where Verlasso takes great measures to minimize any effect they might have on the environment. Their fish are given ample room to grow, and interaction with the natural environment is carefully managed. By ensuring the health of their salmon, they ensure their benefit to your health. Scan the QR Code for more information

Quality | Verlasso is dedicated to raising fish of the highest quality. The great care they take in raising their fish is evident in the salmon’s color, texture and flavor.

Taste | When you purchase a Verlasso fillet, you can expect the exceptional flavor that you associate with premium-quality salmon.

Freshness | Verlasso’s salmon are filleted locally where they are caught, packed on ice and shipped in less than 24 hours to ensure fresh-caught quality.

Omega-3 | Verlasso is careful to maintain healthy levels of omega-3 in the fish’s diet, so each fillet provides the omega-3s you expect when you eat salmon (about 3.5 grams per 6-ounce serving).