



## CHEF'S STARTERS

### oven roasted old bay chipotle wings | 15

celery sprigs + peck of pickled carrots + lime crema

### pei mussels & grilled ciabatta | 13

tasso ham + grain mustard cream

### tom jones shrimp skewer | 13

zucchini + zesty black pepper brown butter sauce + lemon wedge

### littleneck clams & grilled ciabatta | 13

scampi sauce + pepper relish

## CHEF'S SPECIAL OF THE DAY

### surf & turf | 49

7 oz. ribeye cap + crab cake + fall hash + herbed demi + butternut squash puree



## SOUP + SALADS

### salt air broccoli and cheese soup | 7

topped with smoked gouda and croutons

### the salt air caesar | 9/14

romaine + parmesan cheese + croutons + buttermilk caesar dressing

### stonefruit spinach salad | 12

peaches + blueberries + granola + pickled shallots + whipped herbed goat cheese + green goddess dressing

*with a fire grilled ribeye cap | 29*

### burrata salad | 15

croutons + baby arugula + red onion + watermelon radish + tomato + bell pepper + green tomato + herbed white balsamic vinaigrette + balsamic reduction



## SHAREABLES

### boardwalk fries | 7

### cream of corn cornbread + butter | 6

### smashed gouda potatoes | 12

### tempura broccoli | 13

buffalo honey sriracha tossed + wasabi

shoyu mayo + green onion

# Salt Air

KITCHEN + BAR

a delaware beach picnic

**general manager** | sabrina davis

**executive chef** | pete farley

**sous chefs** | joe kucharski + ryan brown

## SNACK BAR



### tuna poke | 17

sweet mirin rice + seaweed salad + avocado + radish + cucumber shallot + snow peas + pineapple sesame ponzu + spicy mayo

### crab toast | 16

ciabatta + heirloom tomatoes + radish + goat cheese + lime crema



## CHEESE BOARD

red dragon, moody bleu, and midnight moon plus all the fixins | 19  
enjoy the cheese board also with a glass of chateau roumieu sauternes | 16



## FROM THE OCEAN

### grilled salmon ratatouille | 29

zucchini + summer squash + heirloom cherry tomatoes + egg-plant thyme + basil béarnaise

### eastern shore crab cakes | 37

fall hash + delacatta squash + red onion + granny smith apples + sweet potatoes + coleslaw + remoulade

### shrimp & andouille sausage | 24

anson mill cheesy grits + tomato + pepper relish + baby spinach

### pan seared halibut | 37

sautéed root veggies + wilted spinach + roasted garlic couscous + citrus hollandaise

### blackened scallops | 39

fettuccine alfredo + asparagus + spinach + tomato + parmesan cheese + lemon wedge

### salt air's famous shrimp fry | 26

cornflake encrusted shrimp + coleslaw + boardwalk fries + cornbread + salt air cocktail sauce

### seafood stew | 32

shrimp + salmon + white fish + mussels + scallops + clams + tomato saffron broth + red potatoes + grilled ciabatta + salsa verde

### blackened tuna | 33

cilantro lime rice + warm pico de gallo + cotija cheese + chorizo + pineapple relish + lime crema



## FROM THE FARM

### 14 oz. grilled pork chop | 27

anson mill cheesy grits + country style green beans + honey mustard

### brined "free bird" chicken half | 24

anson mill cheesy grits + steamed broccoli + shallot pan jus

### cauliflower stir fry | 21

watermelon radish + breakfast radish + snow peas + broccoli + green onion + carrot + pineapple ponzu + cilantro lime rice

### 8 oz. custom cut creekstone filet | 48

fall hash + grilled asparagus + herbed red wine demi

### meatballs & grits | 27

beef, pork, veal blend + spinach-basil pesto + anson mills cheesy grits + chunky marinara + parmesan cheese

### 14 oz. USDA prime ribeye | 48

smashed red creamer potatoes + sautéed asparagus + charred red pearl onions + heavy cream + smoked gouda + spinach-basil pesto

Guests with allergies: We care tremendously about your safety. Our from-scratch kitchen includes an active bakery, and nuts, wheat, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s). Consuming raw or undercooked meats, poultry, eggs or shellfish may increase your risk of foodborne illness.

# WINE *we pour a 6 1/4 oz. glass of wine.*

## white

	gl   btl
montstable chardonnay, france	10   40
shirts by field recordings chardonnay, ca	16   64
morgan metallico un-oaked chardonnay, ca	15   60
villa maria sauvignon blanc, new zealand	10   40
palisade sauvignon blanc, france	10   40
trione sauvignon blanc, sonoma county, ca	56
illumination sauvignon blanc, napa valley, ca	110
spirito, pinot grigio, italy	10   40
santa julia pinot grigio, argentina	10   40
highdef riesling, germany	10   40
tattoo girl riesling, washington	12   48
les boursicottes sancerre, france	18   72
domaine des petits bourgogne chardonnay, france	70
pine ridge white blend (chenin blanc, viognier), ca	10   40
chateau pesquie white blend, france	12   48
cape mentelle white blend, margaret, australia	13   52
moreau & fils chablis, france	92
camina verdejo, spain	40
melea verdejo & sauvignon white blend, spain	12   48
leira, albarino, spain	68
placido moscato d'asti, italy	40
el enemigo semillon, mendoza, argentina	68
clos marie pouilly-fuisse la loufrandise, france	85
chassagne-montrachet la caniere, france	100

## red

	gl   btl
aresti reserva cabernet sauvignon, chile	10   40
borne of fire cabernet sauvignon, wa	13   52
the fableist cabernet sauvignon, ca	18   70
obsidian ridge half mile cabernet sauvignon, ca	120
hendry cabernet sauvignon, napa valley, ca	145
lamoreaux landing cabernet franc, new York	44
villa maria pinot noir, new zealand	10   40
wonderwall pinot noir, paso robles, ca	15   60
morgan twelve clines pinot noir, ca	88
ultima tulie syrah, 2016, paso robles ca	95
schild estate shiraz, 2018, australia	44
ca'momi merlot, napa valley, ca	10   40
sottano malbec, argentina	13   52
fiction by field recordings red blend, ca	14   56
eschol by trefethen red blend, napa valley, ca	16   64
boneshaker old wine zinfandel, napa valley, ca	12   48
hendry HRW zinfandel, napa valley, ca	15   60
la paradou garnacha, spain	40
belleruche côte du rhône, france	52
sposato sabia savia red blend, 2017, argentina	110
henschke henrys seven barossa blend, australia	125
herman story milk and honey red blend, ca	150

## rosé & bubbles

	gl   btl
le vie en rose, cinsault, france	10   40
whispering angel, cotes de provence, france	14   56
melea tempranillo rosado, spain	10   40
chateau sainte croix rose, france	65
ehlers estate rose, st. helena, napa valley, ca	70
charles de fere brut sparkling, france	12   48
carpene malvolti prosecco, split 187 ml, italy	14
carpene malvolti prosecco, italy	12   48
il nido rose extra dry prosecco, argentina	10   40
high-def bubbly riesling, germany	48
jules loren cuvee brut rose, france	40
ployez-jacquemart brut, france, 375 ml	40
chandon brut blanc sparkling, ca	48
domaine carneros brut by tattinger, napa valley ca	90
moet & chandon brut imperial champagne, france	125
veuve clicquot champagne, france	135

# HAND CRAFT COCKTAILS

**green with envy** | 14  
thrashers green spiced rum, lime juice, mint simple syrup, sparkling water, rocks

**the smokeshow** | 15  
sombra joven mezcal, chinola passionfruit liqueur, mango juice, rocks

**house margarita** | 12  
tanteo blanco tequila, lime, lemon, agave

**make it spicy +2** *with jalapeño, habanero or chipotle*

**cyrus "noble" bourbon manhattan** | 14  
cyrus noble small batch whiskey of san francisco, pere dom brandy, perucchi sweet vermouth, cherry, rocks

**the "wild roses" manhattan** | 14  
four roses bourbon of kentucky, perucchi sweet vermouth of italy, bourbon cherry, rocks

**the wilmington manhattan** | 14  
george dickel rye, bulleit bourbon, sweet vermouth, cherry compote, up

**gardener's gimlet** | 14  
mcclintock gardeners gin, muddled cucumber, lemon juice, simple syrup, rocks

**purple pearl sangria** | 13  
rosé, empress 1908 gin, triple sec, orange juice, lemon juice, simple syrup, ginger ale, rocks

*Western Son was founded in 2011 by a group of friends burnt out from corporate life, ready to carve their own path. A mixture of midwest & Texas yellow corn, water from the pilot point aquifer, and a 20 ft column still with 13 perforated plates, come together to produce award-winning, 10x distilled vodka.*

## COCKTAILS from western son

<b>not my first crush</b>	14
western son orange vodka, chandon garden spritz, canton ginger liqueur, orange juice, rocks <i>... ask for grapefruit!</i>	
<b>prickly pear mule</b>	12
western son prickly pear vodka, goslings ginger beer, lime rocks	
<b>blueberry cosmo</b>	14
western son "piney woods" blueberry vodka, fresh lemon juice, up	
<b>cool as a cucumber</b>	14
western son cucumber vodka, watermelon puree, lime juice, mint simple syrup, rocks	

## BEER

evo lot #3 ipa 6.5 | bud light 4 | modelo 5 | stella artois 6.5  
narragansett can 4 | downeast cider 6.5 | michelob ultra 4.5  
dogfish head 60 minute IPA 5.5 | dogfish head hazy IPA 5.5 |  
fhoegaarden 6 | fruit smash seltzer 5 | bells two hearted ale ipa 6 |

### for prohibitionists

<b>designated driver</b>   12 seedlip garden zero proof, lime juice, jalapeño, ginger beer	<b>watermelon cooler</b>   10 watermelon puree, lime juice, sparkling water, mint simple syrup
<b>elderflower basil fizz</b>   10 elderflower cordial, lemonade, basil simple syrup, sparkling water	<b>st. paulie girl n/a</b>   5

### decadent italian red wines bottles

seiano rosso 2020 | 40  
cavaliere d'oro chianti 2016 | 70  
g.d. vajra langhe nebbioli 2020 | 94  
masi costasera amarone classico 2016 | 122  
**saint k wines from paso robles, ca bottles**  
she doesn't like diamonds 2020 | 94  
sauvignon blanc + chardonnay  
flower bomb 2021 malvesia bianca | 98  
around the way 2021 rose of pinot noir | 90  
days gone by 2020 cabernet sauvignon + syrah | 113

### Want to ring the bell?

Ring the bell on the way out to show the kitchen your appreciation, this earns the crew a round of cold ones at the end of the night! **\$15**