



CHEF'S STARTERS

oven roasted old bay chipotle wings | 15
celery sprigs + peck of pickled carrots +
lime crema

tom jones shrimp skewer | 13
zucchini + zesty black pepper brown butter
sauce + lemon wedge

littleneck clams & grilled ciabatta | 13
scampi sauce + pepper relish

pei mussels & grilled ciabatta | 13
tasso ham + grain mustard cream

CHEF'S SPECIAL OF THE DAY

espresso rubbed salmon | 33
butternut squash puree + sautéed mush-
rooms + bell pepper + asparagus + wasabi
honey butter



SOUP + SALADS

roasted red pepper and tomato bisque | 7
basil pesto + 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 kale + 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 | ryan brown

sous chefs | ryan west

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 + butternut squash + red
onion + granny smith apples +
sweet potatoes + coleslaw + re-
moulade

shrimp & andouille sausage | 24
anson mill cheesy grits + tomato +
pepper relish + baby spinach

pan seared halibut | 37
sauteed root veggies + wilted
kale + roasted garlic couscous + cit-
rus 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 + toma-
to saffron broth + red potatoes +
grilled ciabatta + spinach basil pesto

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

14oz. ny strip | 52

smashed red creamer potatoes + sautéed asparagus + charred red pearl onions +
heavy cream + smoke 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
highdef riesling, germany	10 40
tattoo girl riesling, washington	12 48
les boursicottes saucerre, 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
la soufrandise clos marie pouilly-fuisse, france	18 72
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
ca'momi merlot, napa valley, ca	10 40
sottano malbec, argentina	13 52
fiction by field recordings red blend, ca	14 56
ryan patrick rock island red blend, washington	14 56
boneshaker old wine zinfandel, napa valley, ca	12 48
hendry HRW zinfandel, napa valley, ca	15 60
la paradou garnacha, spain	40
volver tempranillo, spain	44
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 tattering, napa valley ca	90
moet & chandon brut imperial champagne, france	125
veuve clicquot champagne, france	135

HAND CRAFT COCKTAILS

maple old fashioned | 14
whistle pig piggy back, whistle pig maple syrup, black walnut bitters, 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*

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

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 |
fruit smash seltzer 5 | bells two hearted ale ipa 6 |

for prohibitionists

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