



CHEF'S STARTERS

oven roasted old bay chipotle wings | 13

celery sprigs + peck of pickled carrots + lime crema

tom jones shrimp skewers | 13

squash + zesty black pepper brown butter sauce + lemon wedge

littleneck clams & grilled ciabatta | 15

scampi sauce + pepper relish

pei mussels & grilled ciabatta | 14

tasso ham + mustard cream

CHEF'S SPECIAL OF THE DAY

southern rock-fish | 36

mesquite rub + butternut puree + charred pearl onions + roasted potatoes + roasted asparagus + cajun butter+ crispy onion



SOUP + SALADS

roasted red pepper bisque | 11

croutons + blue cheese + greens

the salt air caesar | 9/14

romaine + parmesan cheese + croutons + buttermilk caesar dressing

stone fruit spinach salad | 13

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

with a fire grilled ribeye cap | 29

burrata salad | 15

baby kale + candied pecans + sweet potatoes + butternut squash + charred red onion vinaigrette + balsamic reduction + butternut puree



SHAREABLES

boardwalk fries | 7

cream of corn cornbread + whipped maple butter | 6

smashed gouda potatoes | 12

fried brussel sprouts | 11

honey sriracha drizzle + tasso ham + capers

Salt Air

KITCHEN + BAR
a delaware beach picnic

general manager | raelle rivera

executive chef | ryan west

SNACK BAR



meatballs & grits | 17

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

pan fried cheddar pierogies | 13

caramelized onions + tasso ham + brown butter + horseradish cream sauce



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 + eggplant + thyme + basil béarnaise

eastern shore crab cakes | 37

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

shrimp & andouille sausage | 24

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

cornmeal encrusted fluke | 29

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

blackened scallops | 39

fettuccine alfredo + baby kale + 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 + scallops + clams + mussels + tomato 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 | 31

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

vegan curry | 22

heirloom carrots + eggplant + green onion + broccoli + mushrooms + squash + zucchini + red coconut curry + cilantro lime rice

8 oz. custom cut creekstone filet | 48

fall hash + grilled asparagus + herbed red wine demi

country fried chicken thighs | 26

two boneless thighs + anson mills cheesy grits + honey sriracha drizzle + chorizo sausage gravy + fried brussel sprouts

14oz. ribeye | 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
bogle chardonnay, ca	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, chile	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
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
patrick miolane chassagne-montrachet, france	100

red

	gl btl
skyside cabernet sauvignon, ca	13 52
borne of fire cabernet sauvignon, wa	16 64
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
franc by field recordings cabernet franc, ca	73
villa maria pinot noir, new zealand	10 40
wonderwall pinot noir, paso robles, ca	15 60
barra of mendocino pinot noir, mendocino, ca	17 65
morgan twelve clones pinot noir, ca	88
herman story nuts & bolts syrah, 2020, ca	119
ultima tulie syrah, 2019, paso robles ca	117
ca'momi merlot, napa valley, ca	10 40
sottano malbec, argentina	13 52
fiction by field recordings red blend, ca	14 56
chasing rain red blend, washington	17 68
boneshaker old wine zinfandel, napa valley, ca	12 48
hendry HRW zinfandel, napa valley, ca	15 60
martinelli zinfandel, russian river valley, ca	105
borsao garnacha, spain	40
valdehermoso joven tempranillo, spain	44
belleruche côte du rhône, france	52
henschke henrys seven barossa blend, australia	125
herman story late bloomer grenache, ca	137

rosé & bubbles

	gl btl
le vie en rosé, cinsault, france	10 40
whispering angel, cotes de provence, france	14 56
melea tempranillo rosado, spain	10 40
chateau sainte croix rosé, france	65
ehlers estate rosé, 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	145
veuve clicquot rosé brut champagne, france	160

HAND CRAFT COCKTAILS

maple old fashioned 15 whistle pig piggy back, whistle pig maple syrup, black walnut bitters, rocks	the wilmington manhattan 14 george dickel rye, bulleit bourbon, sweet vermouth, cherry compote, up
house margarita 12 tanteo blanco tequila, lime, lemon, agave	lost in pear-adise 13 white rum, pear liqueur, apple cinnamon puree, lemon juice, cinnamon simple syrup, up
make it spicy +2 <i>with jalapeño, habanero or chipotle</i>	gettin' figgy with it 14 bluecoat american dry gin, lemon juice, fig simple syrup, tonic water, rocks
wild roses manhattan 14 four roses small batch bourbon of kentucky, perucci sweet vermouth, bourbon cherry, rocks	snow white's temptation 14 apple crisp whiskey, brandy, cinnamon simple, apple cider, white wine, rocks (Salt Air's fall sangria)
salt air's pumpkin martini 14 mollys pumpkin spice irish cream, mount gay eclipse, barrel aged maple syrup, cinnamon sugar rim, up	autumn's harvest 14 pumpkin pumpkin whiskey, apple cider, cinnamon simple syrup, cinnamon sugar rim

COCKTAILS *from western son*

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.

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

BEER

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

for prohibitionists

designated driver 12 seedlip garden zero proof, lime juice, jalapeño, ginger beer	apple of my chai 10 chair pear shrub, lemon juice, apple cider, cinnamon simple syrup, chai spice rim
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**