



## CHEF'S STARTERS

**oven roasted old bay chipotle wings** | 13  
celery sprigs + peck of pickled carrots +  
lime crema

**stuffed poblano peppers** | 12  
chorizo dirty rice + cotija + salsa roja

**littleneck clams & grilled ciabatta** | 15  
scampi sauce + pepper relish

**pei mussels & grilled ciabatta** | 14  
german style bratwurst + mustard cream +  
scallions

## CHEF'S SPECIAL OF THE DAY

**southern rockfish** | 36  
mesquite rub + sweet & smokey glazed  
zucchini + squash + butternut puree +  
crispy onions + hot honey



## SOUP + SALADS

**tomato bisque** | 9  
goat cheese + basil oil + croutons + micro 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

**winter green salad** | 12  
baby kale + pomegranate seeds + shaved fennel +  
segmented orange + fresh mozzarella + candied  
pecans + cranberry vinaigrette



## SHAREABLES

**cream of corn cornbread + whipped maple  
butter** | 6

**boardwalk fries** | 7

**fried brussel sprouts** | 11  
honey sriracha drizzle + tasso ham + capers

**lavender thyme scalloped potatoes** | 12

# Salt Air

KITCHEN + BAR

a delaware beach picnic

**general manager** | raelle rivera

**executive chef** | ryan west

## SNACK BAR



**vegetable pot stickers** | 16  
brown butter + pineapple ponzu +  
scallions

**pan fried cheddar pierogis** | 13  
caramelized onions + tasso ham +  
brown butter + horseradish cream  
sauce



## CHEESE BOARD

**red dragon, manchego, and midnight moon plus all the fixins** | 19  
enjoy the cheese board 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  
white wine & butter poached carrots  
& brussels + 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

**lobster saffron carbonara** | 41  
saffron + parmesan + egg + pancetta  
+ cracked black pepper

**blackened scallops** | 32  
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 + scal-  
lops + clams + mussels + tomato  
saffron broth + red potatoes + grilled  
ciabatta + spinach-basil pesto

**blackened tuna** | 34  
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

**eggplant ragu** | 21  
eggplant + san marzano tomatoes + fettucine

**8 oz. custom cut creekstone filet** | 53  
lavender thyme scalloped potatoes + 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** | 53  
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
montsable chardonnay, france	10   40
shirts by field recordings chardonnay, ca	16   64
morgan metallico un-oaked chardonnay, ca	15   60
sposato sauvignon blanc, argentina	10   40
palisade sauvignon blanc, chile	10   40
trione sauvignon blanc, sonoma county, ca	56
duckhorn north coast sauvignon blanc, napa county, ca	88
illumination sauvignon blanc, napa valley, ca	110
spirito, pinot grigio, italy	10   40
tattoo girl riesling, washington	12   48
lamoreaux landing semi-dry riesling, finger lakes	13   52
domaine sylvaine bailly sancerre, france	18   70
jean marie reverdy sancerre, france	88
domaine des petite bourgogne chardonnay, france	70
cape mentelle white blend, margaret, australia	13   52
moreau & fils chablis, france	92
aveleda vinho verde, portugal	10   40
leira, albarino, spain	68
placido moscato d'asti, italy	40
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
phifer pavitt date night cabernet sauvignon, ca	110
hendry cabernet sauvignon, napa valley, ca	145
lamoreaux landing cabernet franc, finger lakes	44
franc by field recordings cabernet franc, ca	73
cloisonne pinot noir, sonoma coast	15   60
barra of mendocino pinot noir, mendocino, ca	17   68
morgan twelve clones pinot noir, ca	88
union sacre syrah, 2019, paso robles ca	62
herman story nuts & bolts syrah, 2020, ca	119
ultima tulie syrah, 2019, paso robles ca	117
ca'momi merlot, napa valley, ca	10   40
duckhorn three palms merlot, napa valley, ca	210
montes malbec, chile	48
sottano malbec, argentina	13   52
fiction by field recordings red blend, ca	14   56
the stag red blend, ca	15   60
chasing rain red blend, washington	17   68
na'mouche portugese red blend, portugal	16   66
boneshaker old vine zinfandel, napa valley, ca	12   48
the biker zinfandel, paso robles, ca	13   50
hendry HRW zinfandel, napa valley, ca	15   60
borsao garnacha, spain	40
valdehermoso joven tempranillo, spain	44
finca nueva tempranillo, spain	57
la bouvaude cotes du rhone, 2019, france	12   48
chateau pegau maclura cotes du rhone, 2017, france	83
bouquet de monbrison margaux, 2016, france	105
henschke henrys seven barossa blend, australia	125
herman story bolt cutter red blend, ca	139
herman story late bloomer grenache, ca	137
rosé & bubbles	gl   btl
ca'maiol chiantetto rose, italy	12   48
whispering angel, cotes de provence, france	14   56
melea tempranillo rosado, spain	10   40
chateau sainte croix rosé, france	65
charles de fere brut sparkling, france	12   48
carpena malvolti prosecco, split 187 ml, italy	14
il nido rose extra dry prosecco, argentina	10   40
high-def bubbly riesling, germany	48
vai lambrusco secco, italy	46
jules loren cuvee brut rose, france	40
chandon brut blanc sparkling, ca	48
domaine carneros brut by taittinger, napa valley, ca	90
moet & chandon brut imperial champagne, france	125
veuve clicquot champagne, france	145

# HAND CRAFT COCKTAILS

<b>maple old fashioned</b>   15 whistle pig piggyback, maple syrup, black walnut bitters, rocks	<b>caramel kisses</b>   12 smirnoff kissed caramel vodka, apple cider, rocks
<b>merry margarita</b>   12 blanco tequila, lime, cranberry, cinnamon simple, cinnamon sugar rim	<b>snow on the green</b>   12 rocktown lemon vodka, house made iced tea, sugar rim
<b>make it spicy +2</b> with jalapeño, habanero or chipotle	<b>flower power sour</b>   14 absaroka double cask gin, st. germain, lemon, simple
<b>wild roses manhattan</b>   14 four roses small batch bourbon of kentucky, perucci sweet vermouth, bourbon cherry, rocks	<b>santa's little helper</b>   13 tito's vodka, apple cider, lime, ginger beer
<b>the wilmington manhattan</b>   14 george dickel rye, bulleit bourbon, sweet vermouth, cherry compote, up	

## 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.*

<b>not my first crush</b> western son orange vodka, chandon garden spritz, canton ginger liqueur, orange juice, rocks	14
<b>prickly pear mule</b> western son prickly pear vodka, goslings ginger beer, lime rocks	12
<b>blueberry cosmo</b> 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 | narragansett can 4 |  
fruit smash seltzer 5

### *for prohibitionists*

<b>kombucha</b>   11 kombucha, cranberry, ginger ale, rosemary simple	<b>fauxspresso martini</b>   12 espresso, house made vanilla bean simple, oat milk, up
<b>holiday in the sun</b>   9 cranberry juice, pineapple, sprite, lime	<b>gin &amp; juice</b>   12 dhos na gin, cranberry, pineapple
	<b>st. paulie girl n/a</b>   5

### decadent italian red wines bottles

seiano rosso 2020 | 40  
cavaliere d'oro chianti 2016 | 70  
ruffino toscana rosso modus 2017 | 92  
g.d. vajra langhe nebbioli 2020 | 94  
masi costasera amarone classico 2017 | 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

### 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**