



CHEF'S STARTERS

oven roasted old bay chipotle wings | 13

celery sprigs + peck of pickled carrots + lime crema

cucumber melon bruschetta | 10

whipped honey ricotta + sea salt + sour dough

littleneck clams & grilled ciabatta | 15

green curry + lemon grass + pepper relish

pei mussels & grilled ciabatta | 14

bleu cheese + lager + tasso ham + garlic + shallot + scallions

CHEF'S SPECIAL OF THE DAY

panko crusted rockfish | 37

sautéed spinach bell pepper mushroom medley + spinach basil pesto oil



SOUP + SALADS

roasted red pepper bisque | 9

goat cheese + croutons + micros + sea salt

the salt air caesar | 13

romaine + parmesan cheese + croutons + buttermilk caesar dressing

salt air spinach salad | 13

spinach + bacon vinaigrette + whipped honey ricotta + granny smith apples + toasted almonds + dried cranberry
with a fire grilled ribeye cap | 29

baby fennel salad | 13

frisee + shaved fennel + segmented orange + fresh mozzarella + candied pecans + cranberry vinaigrette



SHAREABLES

cream of corn cornbread + whipped maple butter | 6

boardwalk fries | 5

artichoke jalapeno romesco | 10

thyme scalloped potatoes | 12

tempura fried vegetable medley | 14

black garlic aioli + sesame seeds

Salt Air

KITCHEN + BAR

a delaware beach picnic

general manager | jess baum

executive chef | ryan west

SNACK BAR



croquettes | 12

fresh mozzarella + tasso ham + tomato jam

pickled shrimp cocktail | 15

red onion + lemon + pickling spices + cocktail verde



CHEESE BOARD

red dragon, manchego, and midnight moon plus all the fixins' | 19

add a glass of chateau roumieu sauternes | 16



FROM THE OCEAN

southern salmon | 28

sweet potato + brussels + mesquite glaze + crispy onion straws + compound butter

shrimp & andouille sausage | 24

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

blackened fluke | 27

cajun red beans & rice + avocado crema

lamb bolognese | 28

ground lamb + fennel seed + golden raisins + fettucini + parmesan + fresh basil

eastern shore crab cakes | 37

charred corn & red onion potato salad + remoulade + slaw

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

sesame tuna | 36

black garlic aioli + cilantro ginger rice + seaweed salad + cucumber melon pico de gallo

pan seared scallops | 37

charred onion veloute + quinoa + couscous + bacon vinaigrette + asparagus + mesquite glaze



FROM THE FARM

14 oz. grilled pork chop | 31

braised greens + anson mills cheesy grits + spiced blueberry reduction

brined "free bird" chicken half | 24

anson mill cheesy grits + steamed broccoli + shallot pan jus

green lemongrass curry | 21

vegetable medley + cilantro ginger rice + scallions

8 oz. custom cut creekstone filet | 53

thyme scalloped potatoes + grilled asparagus + herbed red wine demi

duck breast | 36

pomegranate risotto + pancetta + goat cheese + pea puree

marinated flank steak | 28

orange soy marinade + artichoke cacciatore + chimichurri roja

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.*

	gl btl
white	
spirito, pinot grigio, italy	10 40
montsable chardonnay, france	10 40
louis latour ardeche chardonnay, burgundy, france	15 48
morgan metallico un-oaked chardonnay, ca	19 60
decoy 'limited' chardonnay, sonoma coast, ca	88
duckhorn chardonnay, napa valley, ca	102
domaine des petite bourgogne chardonnay, france	70
moreau & fils chablis, burgundy, france	82
bogle sauvignon blanc, clarksburg, ca	10 40
palissade sauvignon blanc, chile	11 44
trione sauvignon blanc, russian river valley, ca	18 70
duckhorn north coast sauvignon blanc, napa county, ca	88
illumination sauvignon blanc, napa valley, ca	110
domaine sylvaine bailly sancerre, france	18 70
silex sancerre, loire valley, france	88
skins by field recordings white blend, paso robles, ca	18 70
tattoo girl riesling, washington	12 44
lamoreaux landing semi-dry riesling, finger lakes	13 52
placido moscato d'asti, italy	10 40
terrazas de los andes torrentes, argentina	12 44
leira, albarino, spain	56
patrick miolane chassagne-montrachet, france	110
red	gl btl
borne of fire cabernet sauvignon, columbia valley, wa	15 56
skyside cabernet sauvignon, north coast, ca	19 60
the fableist cabernet sauvignon, ca	68
phifer pavitt date night cabernet sauvignon, ca	110
hendry cabernet sauvignon, napa valley, ca	111
lamoreaux landing cabernet franc, finger lakes, ny	48
franc by field recordings cabernet franc, ca	60
robert mondavi private selection pinot noir, central coast, ca	12 44
louis latour valmoissine pinot noir, burgundy, france	17 56
wonderwall pinot noir, paso robles, ca	19 60
morgan twelve clones pinot noir, monterey, ca	85
decoy 'limited' pinot noir, sonoma coast, ca	88
goldeneye pinot noir, anderson valley, ca	112
herman story late bloomer grenache, paso robles, ca	111
union sacre syrah, paso robles, ca	62
ultima tulie syrah, paso robles, ca	101
herman story nuts & bolts syrah, paso robles, ca	105
ca'momi merlot, napa valley, ca	12 44
prime cut 55 merlot, santa barbara, ca	15 58
duckhorn three palms merlot, napa valley, ca	210
andeluna raices malbec, mendoza, argentina	10 40
sottano malbec, mendoza, argentina	12 44
fiction by field recordings red blend, paso robles, ca	15 48
herman story made, red blend, paso robles, ca	112
na'mouche portugese red blend, portugal	15 48
hendry HRW zinfandel, napa valley, ca	17 56
borsao garnacha, spain	44
valdehermoso joven tempranillo, spain	40
finca nueva tempranillo, spain	57
la bouvaude cotes du rhone, france	12 48
chateau pegau maclura cotes du rhone, france	83
bouquet de monbrison margaux, france	91
henschke henrys seven barossa blend, australia	97
herman story bolt cutter red blend, paso robles, ca	111
rosé & bubbles	gl btl
hayes ranch rosé, ca	10 40
borsao rosé, spain	12 44
chateau sainte croix rosé, france	15 48
charles de fere brut sparkling, france	10 40
il nido rosé extra dry prosecco, argentina	15 48
high-def bubbly riesling, germany	48
jules loren cuvé brut rosé, france	40
decoy brut cuvé, napa valley, ca	84
chandon brut blanc sparkling, ca	70
domaine carneros brut by taittinger, napa valley, ca	110
moet & chandon brut imperial champagne, france	109
veuve clicquot champagne, france	145
veuve clicquot rosé brut champagne, france	160

HAND CRAFT COCKTAILS

maple old fashioned | 15
whistle pig piggyback, maple syrup, black walnut bitters, rocks

wild roses manhattan | 14
four roses small batch bourbon of kentucky, perucci sweet vermouth, bourbon cherry, rocks

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

ciao bella | 13
tanteo blanco tequila, lime, disaronno, agave, orange

sweet on you | 13
strawberry and orange infused rosé, orange liqueur, orange bitters, rose water, splash sprite

root beer rickey | 14
bardstown fusion series bourbon, vanilla bean simple, root beer, house made vanilla bean cold foam float

pineapple express | 14
tanteo jalapeno tequila, canton ginger liqueur, lime, pineapple, jalapeno simple

dressed to empress | 15
empress gin, blueberry rosemary liqueur, rosemary simple, dry vermouth, lime, egg white

flower power sour | 14
absaroka double cask gin, elderflower liqueur, lemon, simple

blueberry bramble | 14
fords gin, chartreuse, blueberry compote, mint lemonade, splash soda

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*

early buddin' 13
western son grapefruit vodka, grapefruit liqueur, lemon, cinnamon simple, prosecco

prickly pear mule 12
western son prickly pear vodka, goslings ginger beer, lime rocks

blueberry cosmo 14
western son "piney woods" blueberry vodka, fresh lemon juice, up

BEER

big oyster noir et bleu 9 | **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 citrus squall** 6.5 |
dogfish head blue hen pils 6.5 | **downeast cider** 6.5 |

for prohibitionists

straight from the barrel | 11
root beer, vanilla bean simple, house made vanilla bean cold foam float, club soda

gone berry pickin' | 11
mint lemonade, blueberry compote, mint, lemon

fauxpresso martini | 12
espresso, house made vanilla bean simple, oat milk, up

gin & juice | 12
dhos na gin, cranberry, pineapple

stella artois na | 5

decadent italian red wines bottles
seiano rosso | 40
zensa organico primitivo | 44
vai lambrusco secco | 46
allegri valpolicella | 60
cavaliere d'oro chianti 2016 | 70
ruffino toscana rosso modus 2017 | 82
g.d. vajra langhe nebbioli | 94
saint k wines from paso robles, ca bottles
she doesn't like diamonds | 94
sauvignon blanc + chardonnay
flower bomb malvasia bianca | 98
around the way rose of pinot noir | 90
days gone by 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**