



CHEF'S STARTERS

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

littleneck clams & grilled ciabatta | 16
green curry + lemon grass + pepper relish

pei mussels & grilled ciabatta | 14
bleu cheese + lager + tasso ham + garlic + shallot
+ scallions

scallop + shrimp ceviche | 16
pico + guacamole + tostada + chipotle crema

CHEF'S SPECIAL OF THE DAY

blackened mahi | 28

basil pesto + squash + zucchini + pico de
gallo + parm + heirloom cherry tomatoes



SOUP + SALADS

chilled avocado & coconut soup | 10
ginger + garlic + lime + scallions + croutons +
sesame oil

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 + marcona
almonds + golden raisins
top with a fire grilled bavette | 18

heirloom panzanella | 13
pickled heirloom tomatoes + shallots + cucumber
+ bell peppers + house croutons + arugula + cotija
+ honey jalapeno vinaigrette



SHAREABLES

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

boardwalk fries | 7

truffle creamed corn | 10

gouda thyme scalloped potatoes | 12

cowboy caviar | 14 black eyed pea + corn
salsa +

Salt Air KITCHEN + BAR

general manager | jess baum
executive chef | ryan brown
sous chef | matt gurley

SNACK BAR



crab deviled eggs | 11
jalapeño chip + jumbo lump crab +
old bay

crab & spinach dip | 15
parmesan cheese + artichoke hearts
+ grilled sourdough

fried baby seafood cakes | 16
crab + shrimp + scallop +
elote crema

cucumber melon bruschetta | 10
whipped honey ricotta + sea salt +
ciabatta



CHEESE BOARD

red dragon, point reyes bay bleu, & midnight moon plus all the fixins' | 19
add a glass of chateau roumieu sauternes | 16



FROM THE OCEAN

summer salmon | 28
sautéed zucchini + summer squash
+ portabellas + heirloom peppers +
garlic + white wine + lemon dill
cream + parmesan

shrimp & andouille sausage | 26
anson mill cheesy grits + tomato +
pepper relish + baby spinach

pan seared halibut | 39
warm corn succotash + green to-
matoes + edamame + honey jala-
peno vinaigrette + remoulade

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 | 33
shrimp + salmon + white fish + scal-
lops + clams + mussels + tomato
saffron broth + red potatoes + grilled
ciabatta + spinach-basil pesto

shadow blackened tuna | 38
black eyed pea & corn salsa + lime
rice + cotija + chipotle crema + gua-
camole

pan seared scallops | 37
charred onion veloute + quinoa +
couscous + bacon vinaigrette +
asparagus + mesquite glaze



FROM THE FARM

14 oz. grilled pork chop | 33
roasted asparagus + anson mills cheesy grits + spiced blueberry reduction

brined "free bird" chicken half | 24
anson mills cheesy grits + steamed broccoli + shallot pan jus

summer squash pasta | 21
zucchini + summer squash noodles + bell pepper + onion + sun dried tomatoes +
garlic + spinach basil pesto

8 oz. custom cut creekstone filet | 53
gouda thyme scalloped potatoes + grilled asparagus + herbed red wine demi

marinated flat iron steak | 36
orange soy marinade + artichoke cacciatore + chimichurri roja

lamb bolognese | 28
ground lamb + dill + orecchiette + parmesan + grilled ciabatta + fresh basil

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.

	gl btl
white	
spirito pinot grigio, veneto, italy	10 40
conti di san bonifacio pinot grigio, veneto, italy	12 44
trimbach pinot blanc, alsace, france	70
willamette vineyards white pinot noir, willamette valley, or	82
fattoria il muro lama chardonnay, italy	15 56
morgan metallico un-oaked chardonnay, ca	19 60
decoy 'limited' chardonnay, sonoma coast, ca	77
daou bodyguard chardonnay, central coast, ca	85
duckhorn chardonnay, napa valley, ca	88
the prisoner chardonnay, carneros, ca	100
terres secretes 'les trois pecheurs' vin de bourgogne, france	19 68
domaine des petite bourgogne chardonnay, france	70
moreau & fils chablis, burgundy, france	82
patrick miolane chassagne-montrachet, france	110
conti speroni gavi, piemonte, italy	15 56
rata sauvignon blanc, marlborough, nz	12 44
colli di poianis sauvignon blanc, friuli, italy	15 56
josh scott 'yeah cool' natural sauvignon blanc, marlborough, nz	62
barter & trade sauvignon blanc, cascade mountains, washington	19 68
duckhorn north coast sauvignon blanc, napa county, ca	78
quintessa illumination sauvignon blanc, napa valley, ca	110
silex sancerre, loire valley, france	88
ulacia txakolina, getaria, spain	17 64
lamoreaux landing semi-dry riesling, finger lakes	15 48
trisaetum ribbon ridge dry Riesling, willamette valley, or	62
parolvini moscato d'asti, italy	10 40
terrazas de los andes torrontes, argentina	12 44
rosé & bubbles	gl btl
di giovanna 'vurria' rosé, sicily, italy	12 44
conti di san bonifacio rosé, tuscany, italy	15 58
daou rosé, paso robles, ca	68
bouchaine vin gris of pinot noir, napa valley, ca	75
j.m. crochet sancerre rosé, loire valley, france	82
herman story after hours rosé, paso robles, ca	91
conti di san bonifacio prosecco, veneto, italy	56
chandon brut blanc sparkling, ca	19 60
decoy brut cuveé, napa valley, ca	68
beau joie brut champagne, france	102
red	gl btl
broken earth cabernet sauvignon, paso robles, ca	12 44
paul dolan vineyards cabernet sauvignon, mendocino county, ca	15 48
the fableist cabernet sauvignon, ca	68
daou cabernet sauvignon, paso robles, ca	19 70
phifer pavitt date night cabernet sauvignon, ca	110
newton unfiltered cabernet sauvignon, napa valley, ca	120
fiction by field recordings red blend, paso robles, ca	58
murrieta's well 'the spur' red blend, livermore valley, ca	19 70
lamoreaux landing cabernet franc, finger lakes, ny	15 48
imagery pinot noir, sonoma, ca	15 56
la crema pinot noir, monterey, ca	19 70
morgan twelve clones pinot noir, monterey, ca	77
willamette valley 'elton' pinot noir, willamette valley, or	99
goldeneye pinot noir, anderson valley, ca	112
herman story casual encounters red blend, paso robles, ca	120
desperada 'sackcloth & ashes' red blend, central coast, ca	122
union sacre syrah, paso robles, ca	17 64
ultima tulie syrah, paso robles, ca	101
wente vineyards sandstone merlot, livermore valley, ca	15 56
paradigm merlot, napa valley, ca	108
duckhorn three palms merlot, napa valley, ca	172
conti di san bonifacio 'monteregio' riserva, tuscany, italy	15 56
herman story made, italian red blend, paso robles, ca	120
rombauer zinfandel, napa valley, ca	88
sottano malbec, mendoza, argentina	12 44
valdehermoso 'joven' tempranillo, ribera del duero, spain	48
valdehermoso 'crianza' tempranillo, ribera del duero, spain	72
la bouvade latitude cotes du rhone, rhone valley, france	15 48
chateau pegau maclura cotes du rhone, france	83
chateau rocher figeac rouge bordeaux blend, france	17 58
bouquet de monbrison margaux, france	91
herman story bolt cutter red blend, paso robles, ca	120

maple old fashioned 16 george dickel rye, maple syrup, black walnut bitters, orange zest, amarena cherry, big cube	root beer rickey 15 maker's mark, vanilla bean simple, barq's root beer, house made vanil- la bean cold foam float
the salt air cosmo 15 western son peach vodka, Coin- treau, white cranberry, lime, peach bitters, up	pineapple express 14 jalapeno infused sauza, canton gin- ger liqueur, lime, pineapple, jala- peno simple
the wilmington manhattan 16 bulleit, george dickel rye, sweet vermouth, cherry compote, cher- ry bitters, up	dressed to impress 16 western son piney woods blueber- ry vodka, rosemary simple, dry ver- mouth, lime, egg white
ciao bella 14 sauza blanco, lime, amaretto, agave, orange	flower power sour 14 absaroka cask gin, elderflower liqueur, lemon, simple
sweet on you 13 strawberry and orange infused rosé sangria, orange liqueur, or- ange bitters, rose water, sprite	basil lime time 13 western son blueberry vodka, house made basil limeade, blueberry compote, splash soda
granny smith sangria 13 red blend, apples, brandy, orange + peach liqueur, sprite	apple of my eye 15 captain morgan apple, apple li- queur, pineapple, lime, agave
early buddin' 14 western son grapefruit vodka, giffard grapefruit liqueur, lemon, cinnamon simple, prosecco float	strawberry swing 16 western son strawberry vodka, house made rose champagne sim- ple, lemon, dry vermouth, egg white
quick n' dirty 16 stoli elit vodka, olive brine, house stuffed bleu cheese olives, in & out vermouth, up	

BEER

burley oak bilsner 6.5 | **dogfish seaquench** 6.5 | **big oyster solar power** 9 |
dogfish citrus squall 6.5 | **modelo** 5.5 | **rolling rock** 5 | **mich ultra** 5 |
ballast point grapefruit sculpin ipa 8 | **stella** 6.5 | **left hand milk stout** 8 |
big oyster noir et bleu 9 | **downeast cider** 8 | **downeast blackberry** 8 |

for prohibitionists

straight from the barrel 11 barq's root beer, vanilla bean sim- ple, house made vanilla bean cold foam float, club soda	fauxspresso martini 12 espresso, house made vanilla bean simple, oat milk, up
gone berry pickin' 11 mint lemonade, blueberry com- pote, mint, lemon	gin & juice 12 dhos na gin, cranberry, pineapple
acqua panna + san pellegrino 6	citrus fizz trio 13 dhos na gin, lemon, lime, orange, egg white, up
	stella artois na 6.5

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 nebbiolo | 94
saint k wines from paso robles, ca bottles
she doesn't like diamonds | 85
sauvignon blanc + chardonnay
flower bomb malvasia bianca | 85
around the way rose of pinot noir | 77
dial tone mourvedre | 102
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! **\$20**