



CHEF’S STARTERS

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

crab & spinach dip | 16
parmesan cheese + artichoke hearts + grilled ciabatta

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

pei mussels & grilled ciabatta | 15
white wine + lemon + thyme + garlic + tasso ham + butter

CHEF’S SPECIAL OF THE DAY

fire grilled flat iron | 36
roasted garlic mashed potatoes + oven roasted garlic & parmesan tossed broccoli cauliflower medley + hollandaise



SOUP + SALADS

roasted red pepper & tomato bisque | 12
house croutons + grapefruit crème fraiche + fresh herbs

the salt air caesar | 13
romaine + parmesan cheese + house croutons + buttermilk caesar dressing

winter beet salad | 14
arugula + baby spinach + purple haze goat cheese + candied pecans + pears + red and golden beets + blood orange vinaigrette
top with a fire grilled sliced filet | 18

buffalo burrata salad | 14
baby kale + quinoa + honey roasted butternut squash + pepitas + pomegranate molasses + spiced raspberry vinaigrette



SHAREABLES

cream of corn cornbread + whipped maple honey butter | 8

boardwalk fries | 8 **truffle ’em up** | +5

tricolor potato medley | 12
mushrooms + parmesan + cream + bacon vin

blueberry dijon brussels | 11
flash fried brussels + blueberry ginger dijon sauce

Salt Air
KITCHEN + BAR
a delaware beach picnic

general manager | jess baum
executive chef | ryan brown
sous chef | isaac shirey

SNACK BAR

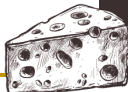


meatballs & grits | 16
house blend meatballs + gouda + tomato jam + castle valley grits + basil spinach pesto

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

stuffed portabellos | 19
lump crab + goat cheese + sun-dried tomatoes + baby kale + garlic + shallots + old bay hollandaise

tempura fried cauliflower | 14
hot honey tossed + gochujang aioli + scallions



cheese + charcuterie board

manchego, midnight moon, & bay blue plus all the fixins’ | 22
prosciutto + fennel pollen salami + assorted house pickles + honey comb + fig jam
add a glass of chateau roumieu sauternes | 16

FROM THE OCEAN

faroe island salmon | 28
ratatouille of local eggplant + heirloom tomatoes + zucchini + squash + grapefruit crème fraiche

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

togarashi rubbed tuna | 33
cilantro lime rice + sesame seaweed salad + napa cabbage kimchi + wasabi aioli

shrimp & grits | 26
castle valley cheesy grits + andouille sausage + roasted tomato + baby spinach + pepper relish

eastern shore crab cakes | 37
root vegetable hash + honey roasted squash+ bbq roasted carrots & parsnips + remoulade + purple cabbage slaw

salt air’s famous shrimp fry | 26
cornflake encrusted shrimp + purple cabbage slaw + boardwalk fries + cornbread + salt air cocktail sauce

pan seared scallops | 38
dayboat scallops + bbq carrot purée + quinoa + cous cous + asparagus + bacon vinaigrette

crispy rainbow trout | 27
bacon braised red beans + spanish onions + cilantro lime rice + chorizo + cajun spices + elote crema



FROM THE FARM

14 oz. grilled pork chop | 36
country bacon green beans + castle valley cheesy grits + whole grain honey mustard

brined “free bird” chicken half | 24
castle valley cheesy grits + steamed broccoli + shallot pan jus

turkey mushroom meatloaf | 27
porcini + hen o’ the woods + bbq glaze + blueberry dijon ginger brussels

8 oz. custom cut creekstone filet | 54
tricolor potato medley + mushrooms + parmesan + bacon vin + cream + grilled asparagus + herbed red wine demi

coconut milk mushroom marsala | 24
portabello caps + maitake + cremini + coconut marsala sauce + lemon basil risotto + torn basil

sun-dried spaghetti | 24
sun-dried tomato sauce + garlic + blistered plum tomatoes + basil + parmesan + fried prosciutto

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
voga pinot grigio, delle venezie, italy	10 42
conti di san bonifacio pinot grigio, veneto, italy	12 44
frescobaldi ‘pomino’ pinot bianco + chard, tuscany, italy	15 58
saint k ‘she doesn’t like diamonds’ white blend, paso robles, ca	85
twenty acres by bogle chardonnay, clarksburg, ca	12 44
alexander valley vineyards chardonnay, sonoma, ca	15 58
calera chardonnay, central coast, ca	19 70
daou vineyards ‘bodyguard’ chardonnay, paso robles, ca	85
hendry ‘barrel fermented’ chardonnay, napa valley, ca	94
flowers chardonnay, sonoma coast, ca	120
charly nicolle ‘mont de milieu’ chablis 1er cru, burgundy, france	105
kim crawford sauvignon blanc, marlborough, new zealand	15 58
duckhorn sauvignon blanc, north coast, ca	19 72
robert mondavi sauvignon blanc, napa valley, ca	94
desperada sauvignon blanc, york mountain, ca	98
domaine du moulin camus muscadet, loire valley, france	15 58
la caña albarino, rías baixas, spain	62
saint k ‘flower bomb’ malvasia bianca, paso robles, ca	85
saracco moscato d’asti, piedmont, italy	45
dopff & irion cuvee riesling, alsace, france	15 58
union sacre pinot blanc, monterey, ca	15 58
union sacre ‘lorangerie’ gewürztraminer, arroyo seco, ca	64
miali ‘firr’ minutolo, valle d’itria, italy	58
rosé & bubbles	gl btl
conti di san bonifacio rosé, tuscany, italy	13 48
kermit lynch tintero rosato, mango, italy	15 56
willamette valley vineyards ‘whole cluster’ rosé, willamette, or	17 64
bouchaine rosé, napa valley, ca	19 72
conti di san bonifacio prosecco, veneto, italy	56
cune brut cava, barcelona, spain	15 58
prisoner wine co. ‘unshackled’ sparkling rosé, central coast, ca	16 62
domaine carneros by taittinger brut, napa valley, ca	115
g.h. mumm grand cordon brut champagne, reims, france	150
veuve clicquot brut rosé champagne, reims, france	165
lanson ‘le rosé’ brut champagne, reims, france	195
red	gl btl
three saints cabernet sauvignon, santa barbara, ca	13 48
skyside cabernet sauvignon, north coast, ca	15 58
serial cabernet sauvignon, paso robles, ca	19 72
sposato grand reserve cabernet sauvignon, mendoza, argentina	92
booker ‘my favorite neighbor’ cabernet sauvignon, oakville, ca	152
stag’s leap ‘limited reserve’ cabernet sauvignon, napa valley, ca	262
ulysses cabernet sauvignon, napa valley, ca	342
bogle phantom red blend, clarksburg, ca	14 54
murrieta’s well ‘the spur’ red blend, livermore valley, ca	16 62
prisoner ‘unshackled’ red blend, central coast, ca	19 72
orin swift machete red blend, saint helena, ca	145
union sacre cabernet franc, dry creek vineyard, paso robles, ca	17 64
three saints pinot noir, santa maria valley, ca	13 48
grayson cellars ‘lot 5’ pinot noir, ca	15 58
gundlach bundschu ‘gun bun’ pinot noir, sonoma, ca	19 72
ken wright cellars pinot noir, willamette valley, or	92
adelsheim ‘breaking ground’ pinot noir, chehalem mountains, or	125
ken wright ‘shea vineyard’ pinot noir, willamette valley, or	155
louis latour ‘marsannay’ grand bourgogne, burgundy, france	91
saint k ‘days gone by’ cab sauv + syrah, paso robles, ca	113
union sacre syrah, paragon vineyard, edna valley, ca	17 64
ultima tulie syrah, paso robles, ca	101
conti di san bonifacio ‘sustinet’ syrah, tuscany, italy	103
henschke ‘henry’s seven’ shiraz, barossa, australia	97
saint k ‘dial tone’ mourvedre, paso robles, ca	102
st francis zinfandel, sonoma coast, ca	15 56
rombauer vineyards zinfandel, napa valley, ca	88
st francis merlot, sonoma coast, ca	15 56
zensa nero d’avola, tuscany, italy	12 44
frescobaldi tenuta castiglioni, tuscany, italy	15 58
ruffino ‘modus’ toscana rossa, tuscany, italy	82
g.d. vajra langhe nebbiolo, barolo, italy	94
sposato vineyards reserve malbec, mendoza, argentina	16 62
chateau pegau maclura cotes du rhone, rhone valley, france	83
bouquet de monbrison margaux, france	91

HAND CRAFT COCKTAILS

grand old fashioned 19 whistlepig piggyback 6 yr rye, maple, black walnut bitters, or-ange zest, amarena cherry, big cube, grand marnier float	the smokeshow 19 patron ahumado reposado, cinna-mon simple, angostura bitters, or-ange zest, amarena cherry, big cu-be, whole smoked cocktail
midnight special 16 espolon reposado, blackberry puree, pom, jalapeño simple, lime, smoked salt	el jefe 17 patron silver, orange liqueur, lime, agave, salt, grand marnier, rocks
the salt air cosmo 16 svedka peach vodka, cointreau, white cranberry, lime, peach bit-ters, up	pineapple express 14 jalapeño infused sauza, canton gin-ger liqueur, lime, pineapple, jala-peño simple
quick n’ dirty 17 stateside vodka, olive brine, hand stuffed bleu cheese olives, olive bitters, in & out dolin dry vermouth, up	dressed to empress 16 empress gin, rosemary simple, lime, dolin dry vermouth, egg white, up
the wilmington manhattan 16 nelson bros whiskey, nelson bros rye, sweet vermouth, cherry compote, cherry bitters, up	pear agua fresca 15 grey goose la poire, pear nectar, lemon, lime, agave, sprite
root beer rickey 15 nelson bros whiskey, vanilla bean simple, root beer, vanilla bean cold foam float	basil lime time 15 highclere castle gin, house made basil limeade, blueberry compote, soda
sweet on you 13 rosé sangria infused with strawberries & oranges, orange liqueur, peach schnapps, sprite	all i see is gold 16 kula toasted coconut rum, vino piña pineapple wine, coconut li-queur, gold dust, pineapple cube
sussex sunset punch 15 kula toasted coconut rum, pom, oj, pineapple, mamajuana dark rum	fennel paloma 16 espolon blanco, fennel simple, grapefruit juice, grapefruit bitters, soda, fennel salt
	winter mule 14 bacardi añejo, pama liqueur, lime, ginger beer

BEER

big oyster hammerhead ipa 11 mich ultra 5 stateside seltzer 7 modelo 7 downeast cider 8 rolling rock 5 stella 6.5 delirium tremens 16 tucher helles hefeweizen 9 high noon 8 founders porter 8 eggenberg pilsner 10 lindemans framboise 14

for prohibitionists

straight from the barrel 10 root beer, vanilla bean simple, va-nilla bean cold foam float, club so-da	fauxspresso martini 12 espresso, house made vanilla bean simple, oat milk, up
gone berry pickin’ 10 mint lemonade, blueberry com-pote, mint, lemon, soda	gin & juice 11 dhos na gin, cranberry, pineapple
stella na 6.5 clausthaler na ipa 7 san pellegrino 7 acqua panna 7	orange dreamsicle 11 dhos na orange liqueur, oj,, vanil-la bean simple, soda, cold foam float

herman story wines from paso robles, ca tomboy viognier 118 after hours rosé 91 smash city pinot noir 130 made italian red blend 125 casual encounters mourvedre, syrah, + grenache 120 late bloomer grenache 120 on the road grenache 122 milk & honey tempranillo blend 125 chelle mountain ‘18 cab sauv 325 first time caller petite syrah 125 large format bottles 1500 mL daou vineyards ‘soul of a lion’ cabernet sauvignon, adelaide district, paso robles, ca 578 stags leap ‘artemis’ cabernet sauvignon, napa valley, ca 392
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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**