



## 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* | add 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** | add 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

**hot honey brussels** | 13  
flash fried + tasso ham + hot honey + scallions

**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.

white	gl   btl
conti di san bonifacio pinot grigio, veneto, italy	12   44
colli di poianis pinot grigio, friuli orientali, italy	14   54
frescobaldi 'pomino' pinot bianco + chard, tuscany, italy	15   58
saint k 'she doesn't like diamonds' white blend, paso robles, ca	85
deloach vineyards 'heritage reserve' chardonnay, 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
atlantique sauvignon blanc, vin de pays, france	13   48
the prisoner 'unshackled' sauvignon blanc, paso robles, ca	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 'l'orangerie' 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
deloach 'heritage reserve' cabernet sauvignon, ca	14   54
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
silk & spice red blend, portugal	11   42
skyside red blend, north coast, ca	15   58
jax vineyards 'taureau y3' red blend, napa valley, ca	19   72
orin swift machete red blend, saint helena, ca	145
field recordings 'franc' cab franc, paso robles, ca	17   64
three saints pinot noir, santa maria valley, ca	13   48
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 burgogne, 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
deloach vineyards 'heritage reserve' merlot, ca	13   48
duckhorn 'three palms vineyard' merlot, napa valley, ca	172
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 reserve malbec, mendoza, argentina	16   62
chateau pegau maclura cotes du rhone, rhone valley, france	83

<b>grand old fashioned</b>   19 legent bourbon, maple, black walnut bitters, orange zest, amarena cherry, big cube, grand marnier float	<b>the smokeshow</b>   19 patron ahumado reposado, cinnamon simple, angostura bitters, orange zest, amarena cherry, big cube, whole smoked cocktail
<b>midnight special</b>   16 espolon reposado, blackberry puree, pom, jalapeño simple, lime, smoked salt	<b>el jefe</b>   17 patron silver, orange liqueur, lime, agave, salt, grand marnier, rocks
<b>the salt air cosmo</b>   16 svedka peach vodka, cointreau, white cranberry, lime, peach bitters, up	<b>purple haze</b>   16 lavender & blackberry infused stateside vodka, agave, lemon, soda
<b>quick n' dirty</b>   17 stateside vodka, olive brine, hand stuffed bleu cheese olives, olive bitters, in & out dolin dry vermouth, up	<b>pineapple express</b>   14 jalapeño infused sauza, canton ginger liqueur, lime, pineapple, jalapeño simple
<b>the wilmington manhattan</b>   16 nelson bros whiskey, nelson bros rye, sweet vermouth, cherry compote, cherry bitters, up	<b>dressed to empress</b>   16 empress gin, rosemary simple, lime, dolin dry vermouth, egg white, up
<b>root beer rickey</b>   15 nelson bros whiskey, vanilla bean simple, root beer, vanilla bean cold foam float	<b>basil lime time</b>   15 highclere castle gin, house made basil limeade, blueberry compote, soda
<b>snowfall sangria</b>   13 red sangria infused with limes & oranges, orange liqueur, peach schnapps, sprite	<b>all i see is gold</b>   16 kula toasted coconut rum, vino piña pineapple wine, coconut liqueur, gold dust, pineapple cube
<b>sussex sunset punch</b>   15 kula toasted coconut rum, pom, oj, pineapple, mamajuana dark rum	<b>fennel paloma</b>   16 espolon blanco, fennel simple, grapefruit juice, grapefruit bitters, soda, fennel salt
	<b>winter mule</b>   14 bacardi añejo, pama liqueur, lime, ginger beer

## BEER

stone delicious dipa 8 | big oyster hammerhead ipa 11 | stateside seltzer 7 | dogfish head seaquench 7 | modelo 7 | downeast cider 8 | rolling rock 5 | stella 6.5 | delirium tremens 16 | tucher helles hefeweizen 9 | high noon 8 | coors 5 | founders porter 8 | eggenberg pilsner 10 | lindemans framboise 14

### for prohibitionists

<b>straight from the barrel</b>   10 root beer, vanilla bean simple, vanilla bean cold foam float, club soda	<b>fauxspresso martini</b>   12 espresso, house made vanilla bean simple, oat milk, up
<b>gone berry pickin'</b>   10 mint lemonade, blueberry compote, mint, lemon, soda	<b>gin &amp; juice</b>   11 dhos na gin, cranberry, pineapple
<b>stella na</b>   6.5 <b>clausthaler na ipa</b>   7	<b>orange dreamsicle</b>   11 dhos na orange liqueur, oj, vanilla bean simple, soda, cold foam float
<b>san pellegrino</b>   7 <b>acqua panna</b>   7	<b>mionetto na prosecco</b>   12   44

### 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  
bolt cutter red blend | 135  
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, adalaida district, paso robles, ca | 578  
stags leap 'artemis' cabernet sauvignon, napa valley, ca | 392

### 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