



## 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  
michelada beer broth + chorizo + pico de gallo

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

## CHEF'S SPECIAL OF THE DAY

**lollipop lamb chops** | 36  
roasted garlic mashed potatoes + oven  
roasted garlic & parmesan tossed broccoli  
cauliflower medley + hollandaise



## SOUP + SALADS

**Vietnamese pho ga** | 12  
fennel + coriander + cinnamon + cardamom +  
ginger + Spanish onion + garlic + fish sauce +  
roasted chicken

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

**roasted beet salad** | 14  
arugula + baby spinach + humboldt fog 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** | jordan harris

## 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

**tempura fried cauliflower** | 14  
broccoli & cauliflower medley +  
hot honey tossed + gochujang aioli  
+ scallions

**Mediterranean pasta salad** | 14  
dry aged pepperoni + tri-color rotini  
+ Kalamata olives + pepperoncini +  
heirloom tomatoes + feta + greek  
dressing



## 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 + blood orange 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 + crispy shallots

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

**eastern shore crab cakes** | 34  
tzatziki salad + red potatoes +  
cucumber + garlic + greek yogurt +  
feta + lemon + herbs + 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 skin rainbow trout** | 27  
bacon braised red beans + spanish  
onions + cilantro lime rice +  
chorizo + cajun spices + elote crema

## FROM THE FARM



**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

**14 oz. grilled pork chop** | 29  
country bacon green beans + castle valley cheesy grits + whole grain honey mus-  
tard

**coconut milk mushroom marsala** | 24  
portobello 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
oynos pinot grigio, terre sicilliane, italy	12   44
occam's razor, pinot gris, columbia valley, wa	15   58
saint k 'she doesn't like diamonds' white blend, paso robles, ca	85
101 north chardonnay, ca	12   44
alexander valley vineyards chardonnay, alexander valley, 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
trefethen chardonnay, oak knoll, napa valley, ca	105
flowers chardonnay, sonoma coast, ca	120
charly nicolle 'mont de milieu' chablis 1er cru, burgundy, france	105
ferrari carrano 'fumé blanc' sauvignon blanc, sonoma, ca	13   48
the prisoner 'unshackled' sauvignon blanc, central coast, ca	17   64
robert mondavi sauvignon blanc, napa valley, ca	94
cloudy bay sauvignon blanc, marlborough, new zealand	110
domaine du moulin camus muscadet, loire valley, france	15   58
la caña albarino, rias baixas, spain	62
fattoria il muro 'verdone' vermentino, tuscan, italy	15   58
dry creek vineyards chenin blanc, clarksburg, ca	13   48
hi def riesling, mosel, germany	12   44
union sacre pinot blanc, monterey, ca	15   58
saint k 'flower bomb' malvasia bianca, paso robles, ca	85
union sacre 'l'orangerie' gewürztraminer, arroyo seco, ca	64
miali 'firr' minutolo, valle d'itria, italy	58
rosé & bubbles	gl   btl
foncalieu piquepoul rosé, vin de pays, france	13   48
kermit lynch tintero rosato, mango, italy	15   56
willamette valley vineyards 'whole cluster' rosé, willamette, or	17   64
mionetto extra dry brut rosé prosecco, veneto, italy	13   48
conti di san bonifacio prosecco, veneto, italy	56
decoy by duckhorn brut cuvée, ca	15   58
the prisoner 'unshackled' brut 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
lanson 'le rosé' brut champagne, reims, france	195
red	gl   btl
oakwood cabernet sauvignon, columbia valley, wa	13   48
precision wine co. 'navigator' cabernet sauvignon, sonoma, ca	17   64
serial cabernet sauvignon, paso robles, ca	19   72
trefethen cabernet sauvignon, oak knoll, napa valley, ca	142
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
fritz windisch dornfelder, rheinhessen, germany	11   42
omen red blend, sierra foothills, ca	17   64
primus 'the blend' red blend, apalta, colchagua valley, chile	19   72
orin swift machete red blend, saint helena, ca	145
veramonte 'reserva' organic pinot noir, casablanca valley, chile	13   48
montsablé pinot noir, haute vallée de l'aude, france	15   58
willamette valley vineyards 'whole cluster' pinot noir, or	19   72
goldeneye pinot noir, anderson valley, ca	29   112
louis latour 'marsannay' grand burgogne, burgundy, france	91
adelsheim 'breaking ground' pinot noir, chehalem mountains, or	125
ken wright 'shea vineyard' pinot noir, willamette valley, or	155
joseph phelps 'freestone vineyards' pinot noir, sonoma coast, ca	160
saint k 'days gone by' cab sauv + syrah, paso robles, ca	113
ultima tulie syrah, paso robles, ca	101
conti di san bonifacio 'sustinet' syrah, tuscan, italy	103
henschke 'henry's seven' shiraz, barossa, australia	97
saint k 'dial tone' mourvedre, paso robles, ca	102
grayson cellars 'lot 12' zinfandel, napa valley, ca	13   48
rombauer vineyards zinfandel, napa valley, ca	88
trefethen merlot, oak knoll, napa valley, ca	94
duckhorn 'three palms vineyard' merlot, napa valley, ca	172
ruffino 'modus' toscana rossa, tuscan, italy	82
g.d. vajra langhe nebbiolo, barolo, italy	94
ronco di sassi malbec-primitivo blend, puglia, italy	16   62
triton tinta de toro tempranillo, castilla, spain	15   56
guillaume gonnet 'le reveur' cotes du rhone, rhone valley, france	16   62
domaine de fontsainte corbières, languedoc-roussillon, france	65
château monbrison haut-médoc de monbrison, bordeaux, france	82

<b>grand old fashioned</b>   19	<b>the smokeshow</b>   19
angel's envy bourbon, maple,	vago mezcal, cinnamon simple,
black walnut bitters, orange zest,	angostura bitters, orange zest,
amarena cherry, big cube, grand	amarena cherry, big cube
marnier float	
<b>midnight special</b>   16	<b>el jefe</b>   17
ana maria tequila rosa, blackber-	patron silver, orange liqueur, lime,
ry puree, pom, jalapeño simple,	agave, salt, grand marnier, rocks
lime, smoked salt	
<b>the salt air cosmo</b>   16	<b>purple haze</b>   16
western son peach vodka, coin-	lavender & blackberry infused
treau, white cranberry, lime,	stateside vodka, agave, lemon, soda
peach bitters, up	
<b>quick n' dirty</b>   17	<b>pineapple express</b>   14
stateside vodka, olive brine,	jalapeño infused cazadores blanco,
hand stuffed bleu cheese olives,	canton ginger liqueur, lime, pineap-
olive bitters, in & out dolin dry	ple, jalapeño simple
vermouth, up	
<b>the wilmington manhattan</b>   16	<b>pom queen</b>   15
elijah craig straight bourbon,	steel blu orange vodka, lime,
bulleit rye, sweet vermouth,	agave, pom, up
cherry compote, cherry bitters,	
up	<b>basil lime time</b>   15
<b>root beer rickey</b>   15	highclere castle gin, house made
nelson bros whiskey, vanilla	basil limeade, blueberry compote,
bean simple, root beer, vanilla	soda
bean cold foam float	
<b>citrus sangria</b>   13	<b>all i see is gold</b>   16
citrus infused red sangria, or-	kula toasted coconut rum, vino
ange & peach liqueur, sprite	piña pineapple wine, coconut li-
	queur, gold dust
<b>sussex sunset punch</b>   15	<b>hanky panky</b>   19
kula toasted coconut rum, pom,	brown butter fat washed wood-
oj, pineapple, mamajuana dark	inville bourbon, maple simple, molé
rum	bitters, orange zest, amarena
	cherry
	<b>mexican mule</b>   14
	almendrado tequila, pama liqueur,
	lime, ginger beer

## BEER

<b>fiddlehead ipa</b> 12   <b>imprint surviving beautifully dipa</b> 13   <b>modelo</b> 7
<b>dogfish seaquench</b> 7   <b>stateside seltzer</b> 7   <b>downeast cider</b> 8   <b>stella</b> 6.5
<b>delirium tremens</b> 16   <b>tucher helles hefeweizen</b> 9   <b>high noon</b> 8   <b>coors</b> 5
<b>left hand nitro stout</b> 8   <b>eggenberg pilsner</b> 10   <b>lindemans framboise</b> 14

### for prohibitionists

<b>straight from the barrel</b>   10	<b>fauxspresso martini</b>   12
root beer, vanilla bean simple, va-	espresso, house made vanilla
nilla bean cold foam float, club so-	bean simple, oat milk, up
da	<b>gin &amp; juice</b>   11
<b>gone berry pickin'</b>   10	dhos na gin, cranberry, pineapple
mint lemonade, blueberry com-	<b>orange dreamsicle</b>   11
pote, mint, lemon, soda	dhos na orange liqueur, oj, vanilla
<b>athletic brewing free wave na</b>   7	bean simple, soda, cold foam float
<b>heineken 0.0</b>   6.5	<b>san pellegrino</b>   7 <b>acqua panna</b>   7

### 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
on the fence merlot   195
<b>large format bottles</b> 1500 mL
daou vineyards 'soul of a lion' cabernet sauvignon,
adelaida 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**