



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
dijon cream + stone ground mustard + tasso
ham + scallions + lemon

CHEF'S SPECIAL OF THE DAY

fire grilled 8 oz. flat iron | 36
roasted garlic mashed potatoes + oven
roasted garlic & parmesan tossed broccoli
cauliflower medley + hollandaise



SOUP + SALADS

roasted poblano & corn chowder | 12
dill + red onion + garlic + cumin + coriander +
citrus zest + calabrian chili oil + pico de gallo

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 | 13
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

grand old fashioned 19	the smokeshow 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	
midnight special 16	el jefe 17
ana maria tequila rosa, blackber-	patron silver, orange liqueur, lime,
ry puree, pom, jalapeño simple,	agave, salt, grand marnier, rocks
lime, smoked salt	
the salt air cosmo 16	purple haze 16
western son peach vodka,	lavender & blackberry infused
cointreau, white cranberry,	stateside vodka, agave, lemon, soda
lime, peach bitters, up	
quick n' dirty 17	pineapple express 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	
the wilmington manhattan 16	pom queen 15
elijah craig straight bourbon,	steel blu orange vodka, lime,
bulleit rye, sweet vermouth,	agave, pom, up
cherry compote, cherry bitters,	
up	basil lime time 15
root beer rickey 15	highclere castle gin, house made
nelson bros whiskey, vanilla	basil limeade, blueberry compote,
bean simple, root beer, vanilla	soda
bean cold foam float	
citrus sangria 13	all i see is gold 16
citrus infused red sangria, or-	kula toasted coconut rum, vino
ange & peach liqueur, sprite	piña pineapple wine, coconut li-
	queur, gold dust
sussex sunset punch 15	hanky panky 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
	mexican mule 14
	almendrado tequila, pama liqueur,
	lime, ginger beer

BEER

fiddlehead ipa 12 imprint surviving beautifully dipa 13 modelo 7
coors 5 rolling rock 5 stateside seltzer 7 downeast cider 8 stella 6.5
delirium tremens 16 tucher hefeweizen 9 thompson island ipa 11
left hand nitro stout 8 eggenberg pils 10 lindemans framboise 14

for prohibitionists

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