



## 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

**red white and juniper blue** | 32  
chamarro red rice + broccoli rabe and cherry  
tomato medley + juniper blueberry jam



## SOUP + SALADS

**watermelon ginger gazpacho** | 11  
local basil + mint + lime + heirloom tomatoes +  
fresh ginger root + cilantro

**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

**heirloom greek salad** | 14  
red leaf lettuce + pickled shallots & bell peppers +  
kalamata olives + heirloom cherry tomatoes +  
cucumber + mint + crumbled feta + greek dressing



## SHAREABLES

**cream of corn cornbread + honey & lemon  
zest butter** | 8

**boardwalk fries** | 8 **truffle 'em up** | add 5

**mediterranean pasta salad** | 12

**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

## SNACK BAR



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

**grilled spanish octopus** | 15  
calabrian chili oil marinated +  
honeydew jalapeño jam + mint +  
pickled cabbage

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

**polynesian pork belly** | 18  
applewood smoked pork belly +  
polynesian glaze + apricot  
gastrique + blueberry dijon brussels



## cheese + charcuterie board

**romao, 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

**herb crusted tuna** | 35  
herbs de provence + tri-color rotini  
+ dry aged pepperoni + kalamata  
olives + pepperoncini + heirloom  
tomatos + feta + greek dressing +  
orange leek jam

**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

**tempura battered jumbo soft  
shells** | 49  
corn + edamame + red bell pepper +  
cherry tomato succotash +  
remoulade + honey jalapeno  
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

**smoked duck breast** | 37  
pastrami cured + apple wood smoked + german cucumber salad + purple  
cabbage slaw + honey mustard + remoulade

**8 oz. custom cut creekstone filet** | 54

roasted garlic mashed potatoes + grilled asparagus + herbed rosé demi

**14 oz. grilled pork chop** | 29

sautéed lemon garlic green cabbage + castle valley cheesy grits + apricot gastrique

**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
conti di san bonifacio pinot grigio, veneto, italy	12   44
montinore estate 'borealis' pinot gris, or	15   58
saint k 'she doesn't like diamonds' white blend, paso robles, ca	85
gearbox chardonnay, ca	13   48
terrazas 'reserva' chardonnay, mendoza, argentina	15   58
diatom unoaked chardonnay, santa barbara, ca	19   72
gait chardonnay, napa valley, ca	21   82
daou vineyards 'bodyguard' chardonnay, paso robles, ca	85
flowers chardonnay, sonoma coast, ca	120
newton 'unfiltered' chardonnay, napa valley, ca	175
charly nicolle 'mont de milieu' chablis 1er cru, burgundy, france	105
palissade sauvignon blanc, valle de curicó, chile	13   48
alain de la treille sauvignon blanc, touraine, france	15   58
trione 'river road ranch' sauvignon blanc, russian river, ca	19   72
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 albariño, rias baixas, spain	62
ulacia txakolina, getaria, spain	17   64
dry creek vineyards chenin blanc, clarksburg, ca	13   48
nik weis st. urbans-hof riesling, mosel, germany	15   58
trefethen dry riesling, oak knoll, napa valley, ca	82
schloss johannisberger 'gelblack' riesling, rheingau, germany	94
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	15   58
rosé & bubbles	gl   btl
santo cristo 'zaza' rosé, campo de borja, spain	12   44
kermit lynch tintero rosato, mango, italy	15   56
elouan rosé, or	17   64
château d'esclans 'rock angel' rosé, côtes de provence, france	125
kim crawford prosecco, italy	15   58
the prisoner 'unshackled' brut rosé, central coast, ca	16   62
cantina zaccagnini brut blanc de blancs, italy	64
angels & cowboys 'méthode traditonelle' brut, ca	19   72
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
gearbox cabernet sauvignon, ca	13   48
precision wine co. 'navigator' cabernet sauvignon, sonoma, ca	17   64
skyside cabernet sauvignon, north coast, ca	19   72
sposato 'grand reserve' cabernet sauvignon, mendoza, argentina	92
trefethen cabernet sauvignon, oak knoll, napa valley, ca	142
booker 'my favorite neighbor' cabernet sauvignon, oakville, ca	152
fritz windisch dornfelder, rheinhessen, germany	11   42
omen red blend, sierra foothills, ca	17   64
skyside red blend, north coast, ca	19   72
orin swift machete red blend, saint helena, ca	145
gearbox pinot noir, ca	13   48
browne family battle creek 'unconditional' pinot noir, oregon	19   72
calera pinot noir, central coast, ca	22   84
goldeneye pinot noir, anderson valley, ca	29   112
louis latour 'marsannay' grand bourgogne, 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
alexander valley vineyards merlot, alexander valley, ca	17   64
trefethen merlot, oak knoll, napa valley, ca	94
duckhorn 'three palms vineyard' merlot, napa valley, ca	172
alexander valley vineyards 'sin zin' zinfandel, alexander vly, ca	17   64
argiano 'non confunditur' red blend, tuscan, italy	68
ruffino 'modus' toscana rossa, tuscan, italy	82
château labastide haute malbec, cahors, france	15   58
domaine giacometti 'patrimonio' nielluccio, corsica, france	17   64
domaine de fontsainte corbières, languedoc-roussillon, france	65
château monbrison haut-médoc de monbrison, bordeaux, france	82

<b>grand old fashioned</b>   19 angel's envy bourbon, maple, black walnut bitters, orange zest, amarena cherry, big cube, grand marnier float	<b>the smokeshow</b>   21 vago mezcal, cinnamon simple, angostura bitters, orange zest, amarena cherry, big cube, whole cocktail smoked
<b>secret garden</b>   15 chandon garden spritz, lemon, rosemary simple, rosemary lavender bitters, soda	<b>el jefe</b>   19 patron reposado, orange liqueur, lime, agave, salt, grand marnier, rocks
<b>midnight special</b>   16 libélula reposado tequila, blackberry puree, pom, jalapeño simple, lime, smoked salt	<b>razberi limonata</b>   14 stoli razberi, blackberry puree, fresh lemon juice, agave, soda
<b>the salt air cosmo</b>   16 western son peach vodka, cointreau, white cranberry, lime, peach bitters, up	<b>pineapple express</b>   14 jalapeño infused cazadores blanco, ancho reyes chile liqueur, lime, pineapple, jalapeño simple
<b>quick n' dirty</b>   18 stateside vodka, olive brine, hand stuffed bleu cheese olives, olive bitters, in & out dolin dry vermouth, up	<b>pom queen</b>   15 steel blu orange vodka, lime, agave, pom, up
<b>the wilmington manhattan</b>   16 elijah craig straight bourbon, elijah craig rye, sweet vermouth, cherry compote, cherry bitters, up	<b>basil lime time</b>   15 nolet's dry gin, house made basil limeade, blueberry compote, soda
<b>root beer rickey</b>   15 nelson bros bourbon, vanilla bean simple, root beer, vanilla bean cold foam float	<b>all i see is gold</b>   16 kula toasted coconut rum, vino piña pineapple wine, coconut liqueur, gold dust
<b>sussex sunset punch</b>   15 rum haven coco rum pom, oj, pineapple, mamajuana dark rum	<b>hanky panky</b>   19 brown butter fat washed wood-inville bourbon, maple simple, molé bitters, orange zest, amarena cherry
	<b>purple haze</b>   16 lavender & blackberry infused vodka, agave, lemon, soda

## BEER

cape may witbier 7 | imprint surviving beautifully dipa 13 | coors light 5 | stella 6 | stateside seltzer 7 | downeast cider 8 | ballast point grapefruit sculpin ipa 9 | modelo 7 | delirium tremens 16 | tucher hefeweizen 9 | thompson island ipa 11 | bell's light hearted ipa 7 | victory prima pils 7 | aval rosé cider 10 | rolling rock 5 | eggenberg pils 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>fauxpresso 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>athletic brewing free wave na</b>   7 heineken 0.0   6.5	<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

### 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, 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