

SET SAIL

HONEY SRIRACHA CHICKEN 12

Seasoned chunks of chicken breaded, fried, and tossed in our sweet and tangy honey Sriracha glaze, garnished with Crisp Chunks of Cucumber.



CALAMARI 13

Tender baby calamari fried fresh to order and topped with tempura-style jalapeños, sweet bell peppers, and crisp green beans. Green onion sauce for dipping.

GF

TUNA ONIGIRI 13

Ahi tuna tossed in a spicy mayo, lightly torched on top of crispy sushi rice, and finished with a maple unagi drizzle.

SCALLOPS REMOULADE 13

Baby scallops in a creamy remoulade sauce with fresh baked naan.



CURRY MUSSELS 14

PEI Mussels in a rich coconut curry broth, served with your choice of crispy fries or freshly toasted baguette.



ISLAND CHOWDER 8

P.E.I. mussels, clams, prawns, scallops, basa, and vegetables in our sweet sherry tomato broth.



GF

FEATURE SOUP 7.5

Ask your server...

CRAB CAKES 11

Dungeness crab, mixed with red pepper and spices, fried in a crisp Panko breading with a citrus salad and spicy chipotle mayo for dipping.

WINGS 12.25

Salty's house made chilli-lime sauce, celery and parmesan ranch dip.

BEEF SLIDERS 11.5

Spiced and hand pressed Creekstone Farms Black Angus beef, aged cheddar, crispy onions, lettuce, and spicy mayo.



YAM FRIES 8

Yam fries served with chipotle mayo.

BOWLS

RASTA PASTA 13

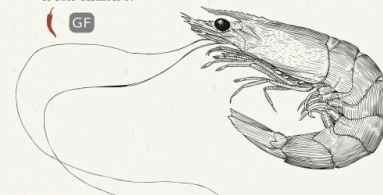
Fettuccine in a creamy basil rosé sauce, topped with italian parsley and Grana Padano parmesan.

blackened chicken +5
chorizo +5
prawns +6

PAD THAI 18.5

Shrimp, chicken, tofu, egg, Thai sauce, rice noodle, bean sprouts, peanuts, and fresh cilantro.

GF



SHARE

BAHAMA BREEZE PIZZA 16.5

Scallops, shrimp, dry cured bacon, garlic and thyme infused confit tomatoes, Manchego cheese, avocado, wasabi lime cream.

MSC



TANDOORI PIZZA 15.5

Tandoori chicken, sweet onion, peppers, mango chutney, curry yogurt, fresh cilantro.

LETTUCE WRAPS 11

Classic Asian 5 spice sauce with sautéed vegetables and crunchy noodles, served with 'DIY' iceberg lettuce.

chicken +5
prawns +6

AHI + AVOCADO 18.5

Seared ahi tuna layered with avocado, nestled on a citrus and sesame salad with snap peas and pickled watermelon radish, finished with crispy wontons, and drizzled with togarashi mayo.

ORGANIC GREENS 10

Mixed greens, seasonal berries, toasted almonds, and snow goat cheese in a poppy seed vinaigrette.

starter 7.5
chicken +5
prawns +6

TROPICAL SALAD W/ CAJUN CHICKEN 16.5

Grilled cajun chicken, spinach, curry vinaigrette, fresh mango, quinoa, black beans, onion, cucumber and fresh cilantro.

GF

SALTY'S KALE SEA-ZER 11

Fresh kale and romaine tossed in an in-house Caesar dressing and topped with Grana Padano Parmesan, and cracked black pepper.

starter 8
chicken +5
prawns +6

THE MAIN HAUL

FISHERMAN'S POT 23.5

PEI mussels, clams, prawns, scallops and whitefish simmered in a red curry coconut cream with garden fresh vegetables, and topped with green onion and vine ripened tomato. Accompanied by coconut jasmine rice and fresh baked naan.



BUTTER CHICKEN 17.75

Spiced chicken, roasted corn and cauliflower simmering in a rich, Indian butter curry sauce. Served with coconut jasmine rice and fresh baked naan.

PISTACHIO MAHI MAHI 23

Pistachio crusted mahi mahi baked to perfection and topped with an in-house pistachio and lime butter. Served with garlic mashed potatoes and feature vegetables.

GF

ANGRY CHICKEN 20

Roasted chicken with spicy yogurt sauce, jalapeños, jasmine rice, and seasonal vegetables.



FISH & CHIPS 17

Fresh beer battered cod, homestyle tartar sauce and slaw.



MSC

HONEY BOURBON SALMON 23

Cedar planked, honey bourbon marinated salmon, topped with citrus zest and scallions. Served with garlic mashed potatoes and seasonal vegetables.

SIRLOIN STEAK 21

A 6oz. Creekstone Farms Black Angus steak, garlic mashed potatoes, and seasonal vegetables.

8oz sirloin 25

GF

STEAK N'AWLINS' 28

This decadent version of 'Steak and Frites' may have you re-thinking your favourite food. A 6oz. Creekstone Farms Black Angus beef sirloin topped with plump, juicy prawns and drenched in a tangy cream sauce inspired by The French Quarter.

GF

CAUGHT IN BETWEEN

THE ISLANDER 17

Creekstone Farms Black Angus beef patty, a grilled pineapple slice, dry-cured bacon, smokey BBQ Sauce, lettuce & banana peppers all atop a creamy goat cheese coulis.

TORTUGA BURGER 17

Hand pressed Creekstone Farms Black Angus beef, dry cured bacon, manchego, slaw, pickled beets, umami relish, balsamic mayo.

SALTY'S CLASSIC BURGER 14

Hand pressed, Creekstone Farms Black Angus beef, lettuce, onion, tomato, pickle and Salty's sauce.

Ask for dry cured bacon & aged cheddar. 16

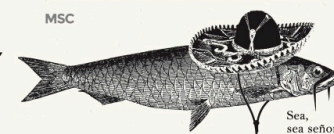
JERK CHICKEN SANDWICH 15

Jerk spiced chicken, aged cheddar, lettuce, tomato, jerk mayo, ciabatta bun.

BAJA FISH TACOS 16

Seasoned fish, shrimp and onion, quick fried, served on guacamole, topped with cilantro, cabbage, lettuce and jalapeño, drizzled with a delicious coriander crema.

MSC



CHIMI-CHURRI CHICKEN TACOS 14.25

Chimi-churri marinated chicken on fresh guacamole, and topped with cilantro, cabbage, lettuce and jalapeño, drizzled with a delicious coriander crema.

KOREAN PULLED PORK SANDWICH 15

Korean BBQ pulled pork on toasted sourdough with pineapple relish, coleslaw, Gochujang sauce, spicy mayo, and fresh cilantro.

All come with fries, or substitute: Side Salad 1.5 Yam Fries 1.5 Soup 2

All of our beef is Creekstone Angus, and is Certified Humane®



Oceanwise



Gluten Free



MSC Marine Stewardship