

PLEASE READ MENU CAREFULLY-
ITEMS ORDERED BY MISTAKE CAN
NOT BE RETURNED—ASK STAFF

SEAFOOD

ADD A CUP OF SOUP OR SALAD TO ANY ENTRÉE FOR \$4

GRILLED SALMON & SHRIMP 19 GF

FRESH HICKORY LIGHTLY SMOKED SALMON W/ GRILLED SHRIMP SKEWER WITH VEGGIES

GRILLED FLOUNDER WITH SHRIMP MEDITERRANEAN SAUCE 22 GF

FLOUNDER TOPPED WITH ARTICHOKE, MUSHROOM, SUN-DRIED TOMATOES, CAPERS, OLIVES & GARLIC

GRILLED SMOKED SALMON AIOLI 19 GF

HICKORY SMOKED SALMON WITH A SIDE OF TOMATO AIOLI SERVED WITH SAUTÉED VEGETABLES

SEARED TUNA 19 GF

SEARED AHI TUNA WITH TERIYAKI GLAZE AND WASABI AIOLI ON SIDE WITH VEGGIES

GRILLED SEAFOOD PLATE 29

GRILLED SHRIMP, BLACKENED SCALLOPS AND CRAB CAKE SERVED WITH SAUTÉED VEGETABLES

BLACKENED MAHI & CRABCAKE AIOLI 26

BLACKENED GRILLED MAHI TOPPED WITH GRILLED CRABCAKE & AIOLI SAUCE

GRILLED MAHI WITH SHRIMP SCAMPI BASILICO SAUCE 26 GF

GRILLED MAHI, SAUTÉED SHRIMP, CHERRY TOMATOES & BASIL IN A LITE GARLIC WINE SAUCE

FIRECRACKER SHRIMP ALFREDO 19

PANKO CRUSTED FRIED SHRIMP, DRIZZLED WITH OUR FIRECRACKER SAUCE OVER FETTUCINE ALFREDO

SIGNATURE FRIED FLOUNDER & GRILLED CRABCAKE 25

PANKO CRUSTED FLOUNDER & GRILLED CRAB CAKE OVER CRAWFISH & SHRIMP ALFREDO ANGEL HAIR

SOUTHERN FRIED SEAFOOD PLATTER 24

SOUTHERN FRIED SHRIMP, FLOUNDER STRIPS, CRAB CAKE, HUSH PUPPIES & FRIES

SHRIMP SCAMPI BASILICO 16 (ADD SCALLOPS 13)

SAUTÉED SHRIMP IN A GARLIC, BASIL, TOMATO WHITE WINE SAUCE OVER ANGEL HAIR PASTA

SPICY SHRIMP FRA DIAVOLO 16 (ADD SCALLOPS 13)

SAUTÉED SHRIMP IN A GARLIC, CRUSH RED PEPPER, BASIL, MARINARA OVER ANGEL HAIR PASTA

CRABCAKE FETTUCINE 22

FRIED CRAB CAKE TOPPED WITH ALFREDO SERVED OVER FETTUCINE ALFREDO

SOUTHERN FRIED SHRIMP OR FLOUNDER PLATE 17

GOLDEN FRIED SHRIMP OR FLOUNDER WITH COLE SLAW & FRIES

SIGNATURE SHRIMP & CRAWFISH ALFREDO 18

SHRIMP AND CRAWFISH SAUTÉED IN A ROASTED GARLIC ALFREDO SERVED OVER PENNE PASTA

SALUTE SHRIMP & GRITS 18

SHRIMP, GARLIC, ANDOUILLE, & MUSHROOMS, IN GARLIC HERB CREAM WITH TWO FRIED GRIT CAKES

SEAFOOD RAVIOLI 21

RICOTTA CHEESE STUFFED RAVIOLI, TOPPED WITH SHRIMP & CRAWFISH ALFREDO SAUCE

EGGPLANT GONDOLA 18

ITALIAN FRIED EGGPLANT TOPPED WITH SIGNATURE SHRIMP AND CRAWFISH CREAM

HOUSE SPECIALTY: CATFISH SUPREME 24 (U. S. FARM RAISED CATFISH)

FRIED CATFISH STRIPS, IN A SPICY SHRIMP, CRAWFISH, ANDOUILLE, MUSHROOMS, GARLIC CREAM OVER RICE

VEGAN

SALUTE'S BEYOND BURGER! 16

GRILLED VEGETARIAN BURGER, LETTUCE, TOMATO, ONION W VEGGIE BROWN RICE, SERVED ON WHOLE WHEAT BUN

GRILLED EGGPLANT WITH VEGETABLE PRIMAVERA 12 GF

GRILLED EGGPLANT SLICES: ZUCCHINI, SQUASH, CARROTS, BASIL W/ LITE MARINARA

VEGETARIAN BOLOGNESE 15 GF

VEGETARIAN BEEF, GARLIC, TOMATO & ONION SAUCE SERVED OVER VEGGIE BROWN RICE

VEGAN HAMBURGER STEAK PLATE 15 GF

GRILLED VEGETARIAN BEEF PATTY, SERVED OVER VEGGIE BROWN RICE & GRILLED TOMATO & BROCCOLI

PARTIES OF 6 OR MORE ARE SUBJECT TO AN 18% GRATUITY

SALUTE SUNDAY BRUNCH

(ONLY AVAILABLE 11AM -3PM)

\$3 CHAMPAGNE, MIMOSAS & BLOODY MARYS

SUNDAY BRUNCH PANCAKES 13

SWEET AND FLUFFY SALUTE PANCAKES SERVED WITH MAPLE SYRUP, BACON & CREAM CHEESE GRITS W/GOUDA

CHOCOLATE CHIP PANCAKES 14

MILK CHOCOLATE CHIPS MELTED INTO HOMEMADE PANCAKES SERVED WITH MAPLE SYRUP, BACON & CREAM CHEESE GRITS W/GOUDA

BLUEBERRY CREAM STUFFED FRENCH TOAST 14

DEEP FRIED & FINISHED WITH POWDERED SUGAR SERVED WITH A SIDE OF MAPLE SYRUP BACON & CREAM CHEESE GRITS W/GOUDA

SALUTE HAM & CHEESE OMELET 15 GF

ITALIAN PROSCIUTTO & SHREDDED CHEDDAR IN A LIGHT AND FLUFFY OMELET SERVED WITH BACON & CREAM CHEESE GRITS W/GOUDA

MANICOTTI OMELET 15 GF

LIGHT AND FLUFFY OMELET FILLED WITH A SPINACH AND RICOTTA BLEND, SERVED WITH BACON & CREAM CHEESE GRITS W/GOUDA

SUPREME OMELET 19 GF

CHEDDAR OMELET WITH A SPICY SHRIMP, CRAWFISH, ANDOUILLE, MUSHROOM CREAM WITH BACON & CREAM CHEESE GRITS W/GOUDA

SURF & TURF OMELET 20 GF

SHAVED TENDERLOIN WITH A SHRIMP & CRAWFISH CHEDDAR OMELET SERVED WITH CREAM CHEESE GRITS W/GOUDA

ITALIAN EGGS BENEDICT 15

TOASTED CIABATTA, POACHED EGGS, PROSCIUTTO, TOMATO & BASIL HOLLANDAISE SERVED WITH BACON & CREAM CHEESE GRITS W/GOUDA

CRAB CAKE BENEDICT 19

PANKO ENCRUSTED CRAB CAKE (1), POACHED EGGS (2) WITH HOLLANDAISE SERVED WITH BACON & CREAM CHEESE GRITS W/GOUDA

SHRIMP & GRITS BENEDICT 17

FRIED GRIT CAKE, POACHED EGGS WITH A SHRIMP, ANDOUILLE, MUSHROOM CREAM SERVED WITH BACON & CREAM CHEESE GRITS W/GOUDA

SMOKED SALMON SARDOU (NEW ORLEANS SPECIALTY) 18

SMOKED SALMON ON TOASTED CIABATTA TOPPED WITH A SPINACH ARTICHOKE CREAM SERVED WITH BACON & CREAM CHEESE GRITS W/GOUDA

GRILLED PORK LOIN & CRABCAKE CHEESE OMELET 19

GRILLED CENTER CUT PORK LOIN & CRABCAKE OVER A CHEESE OMELET WITH BASIL HOLLANDAISE, SIDE OF BACON & CREAM CHEESE GRITS W/GOUDA

SALUTE DINNER MENU AVAILABLE ALL DAY SUNDAY

DUE TO HIGH VOLUME THERE ARE NO EGG SUBSTITUTIONS ON BRUNCH



HOLLIE LARKINS:
CATERING DIRECTOR
CALL: 228-864-2500



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OR HARBORVIEW ROOM FOR
PRIVATE CATERED PARTIES OR
LET US CATER AT YOUR LOCATION:
FULL OFF PREMISE CATERING!



CASUAL FAMILY DINING



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\$9.99 LUNCH MENU

AVAILABLE MON-SAT 11-3

NO SUBSTITUTIONS ON ANY MENU ITEM

PLEASE READ MENU CAREFULLY-
ITEMS ORDERED BY MISTAKE CAN
NOT BE RETURNED—ASK STAFF

TURKEY & VEGGIE TACOS

FRESH SMOKED TURKEY BREAST & VEGGIES IN WHOLE WHEAT SHELLS & SALSA ON SIDE

TURKEY VEGETABLE SOUP

DECONSTRUCTED SOUP: FRESH SMOKED TURKEY, TASTY BROWN RICE, VEGGIE SOUP

TURKEY ALFREDO PASTA

FRESH SHREDDED TURKEY SEARED IN GARLIC OIL SERVED OVER PASTA ALFREDO

FOUR CHEESE TORTELLINI PASTA WITH ROASTED GARLIC ALFREDO

CHEESE TORTELLINI PASTA TOSSED WITH ALFREDO TOPPED WITH PARMESAN

SHRIMP ALFREDO RAVIOLI

SHRIMP ALFREDO CREAM OVER CHEESE RAVIOLI TOPPED WITH FRESH SHREDDED PARMESAN

FIRECRACKER SHRIMP TACOS

2 SOFT TACOS, PANKO-FRIED SHRIMP TOSSED WITH SRIRACHA SAUCE SERVED WITH CHIPS & SALSA

GRILLED PORK FILET WITH TERIYAKI VEGGIES OVER BROWN RICE

CENTER CUT PORK TENDERLOIN GRILLED WITH SAUTEED VEGGIES IN TERIYAKI GLAZE OVER BROWN RICE

CHEDDAR CHEESE BURGER

GRILLED GROUND BEEF PATTY, CHEDDAR, LETTUCE, TOMATO & ONION & FRIES
ADD GOUDA & BACON: \$5

FRIED FLOUNDER SANDWICH

SOUTHERN FRIED FLOUNDER ON A BUN, DRESSED & FRIES

SHRIMP OR FLOUNDER PLATE WITH FRIES

SOUTHERN FRIED SHRIMP OR FLOUNDER SERVED WITH COLE SLAW, COCKTAIL SAUCE & FRIES

PANEED SHRIMP ALFREDO

ITALIAN BREADED FRIED SHRIMP SERVED ON A BED OF ANGEL HAIR ALFREDO

VEGETABLE BASILICO PASTA

HOUSE VEGETABLES SEARED IN GARLIC OIL WITH BASIL & TOMATOES SERVED OVER ANGEL HAIR PASTA LITE & TASTY!

FRESH GNOCCHI WITH SHRIMP TOMATO BASIL CREAM SAUCE

CLASSIC HAND ROLLED POTATO PASTA DUMPLINGS TOPPED WITH SAUTEED SHRIMP IN OUR HOUSE SPECIAL TOMATO BASIL CREAM SAUCE

1/2 SHRIMP OR 1/2 MEATBALL PO-BOY & SOUP COMBO

SOUTHERN FRIED SHRIMP OR HOMEMADE ITALIAN MEATBALL 1/2 PO-BOY WITH CHOICE OF TOMATO BASIL CREAM OR MINESTRONE

FIRECRACKER SHRIMP WRAP

PANKO FRIED SHRIMP, ROMAINE AND SRIRACHA AIOLI WITH FRIES

SHRIMP PESTO PASTA

PAN SEARED SHRIMP, GARLIC, PESTO, SUNDRIED TOMATOES TOSSED IN ALFREDO & PENNE PASTA

EGGPLANT GONDOLA WITH ANGEL HAIR ALFREDO

THIN FRIED EGGPLANT TOPPED WITH SHRIMP & CRAWFISH SIGNATURE ALFREDO OVER PASTA

FRIED PORK LOIN MARSALA

FRIED PORK LOIN, SERVED OVER RICE WITH SALUTE'S MARSALA WINE REDUCTION SAUCE WITH SAUTEED MUSHROOMS

EGGPLANT PARMESAN OR CHICKEN PARMESAN

ITALIAN FRIED TOPPED WITH OUR HOMEMADE MARINARA & FRESH MELTED MOZZARELLA WITH A SIDE OF PASTA

GRILLED BLACKENED FLOUNDER WITH VEGGIES

GRILLED BLACKENED FLOUNDER SERVED WITH FRESH SEARED HOUSE VEGGIES

SHRIMP PESTO PASTA

PAN SEARED SHRIMP, GARLIC, PESTO, SUNDRIED TOMATOES TOSSED IN ALFREDO & PENNE PASTA

WWW.SALUTEITALIAN.COM



THE SALUTE HEART HEALTHY SEAL OF APPROVAL IDENTIFIES HOSPITAL APPROVED MENU ITEMS DESIGNED TO BE FLAVORFUL AND HEALTHY

STARTERS & LITE BITES

GRILLED GARLIC BREAD 4

(ADD MOZZARELLA CHEESE \$2)

GRILLED OR FRIED CRAB CAKES 18

PANKO FRIED OR GRILLED CRAB & SHRIMP CAKES WITH WASABI AIOLI SERVED WITH SEASONAL VEGETABLES CRAWFISH BREAD 16

TOASTED CIABATTA BREAD TOPPED WITH SAUTEED CRAWFISH AND BLACKENED ANDOUILLE CREAM FRIED MOZZARELLA 12

FRESH SLICED MOZZARELLA BATTERED IN ITALIAN BREAD CRUMBS FRIED GOLDEN BROWN AND PLACED UPON A BED OF HOMEMADE MARINARA *THE ORIGINAL FRIED MOZZARELLA FROM ITALY!*

PANEED CHEESE RAVIOLI 12

JALAPENO AND RICOTTA CHEESE STUFFED RAVIOLI FRIED GOLDEN BROWN, PLACED ON A BED OF DELICIOUS ALFREDO WITH JUST A TOUCH OF HOMEMADE MARINARA WITH PARMESAN CHEESE HOUSE FAVORITE EGGPLANT FRIES 9

THINLY SLICED ITALIAN FRIED EGGPLANT SERVED WITH WASABI AIOLI SPINACH DIP 13

A DELICIOUS BLEND OF SPINACH & ARTICHOKE HEARTS IN A RICH GARLIC CREAM, SERVED WITH PITA CHIPS FRIED GREEN TOMATOES 14

TOPPED WITH SUPREME SAUCE (SPICY SHRIMP, CRAWFISH, ANDOUILLE SAUSAGE & MUSHROOM CREAM) EGGPLANT CAPRESE NAPOLEON 12

ITALIAN BREADED EGGPLANT TRIPLE LAYERED WITH FRESH SLICED TOMATO AND FRESH MOZZARELLA GARNISHED WITH TOMATO AIOLI AND OUR BALSAMIC VINAIGRETTE TOPPED WITH SLICED BASIL CALAMARI FRITTI 1/2 ORDER 8 FULL ORDER 15

"LEGS & RINGS" GOLDEN FRIED EVER SO LIGHTLY SERVED WITH A SPICY HOMEMADE MARINARA-GREAT! FIRECRACKER SHRIMP PLATE 14

CRISPY PANKO FRIED SHRIMP WITH A SPICY PINEAPPLE SRIRACHA DIPPING SAUCE SHAVED TENDERLOIN TIPS & MOZZARELLA 16

SHAVED TENDERLOIN IN A RED WINE MARSALA REDUCTION OVER MOZZARELLA BREAD SHRIMP FLORENTINE 15

ITALIAN BREADED SHRIMP SERVED WITH SPINACH & ARTICHOKE DIP

SALAD

LARGE CAESAR SALAD 9

FRESH ROMAINE & TRUE HOMEMADE CAESAR DRESSING WITH GARLIC BREAD TOAST POINTS

SALUTE SOUPS

TOMATO BASIL CREAM 5 CUP 7 BOWL GF

MINESTRONE SOUP 5 CUP 7 BOWL GF

SALUTE "HEART HEALTHY" LITE BITES:

GRILLED SHRIMP SKEWER 13 GF

SEASONED SHRIMP SKEWER GRILLED AND SERVED WITH SEASONAL VEGGIES

BLACKENED SCALLOPS 18 GF

LIGHTLY BLACKENED SCALLOPS BASTED WITH A LEMON GARLIC OIL SERVED WITH SEASONAL VEGGIES

GRILLED SMOKED SALMON 15 GF

PERFECTLY SMOKED SALMON SERVED WITH VEGGIES AND A TOMATO AIOLI

BLACKENED SEARED TUNA 15 GF

SEARED AHI GRADE TUNA, SERVED WITH A TERIYAKI GLAZE & WASABI AIOLI WITH VEGGIES

SALUTE "HEART HEALTHY" SALADS

LARGE HOUSE SALAD 12

MIXED GREENS, CHERRY TOMATOES, PURPLE ONION, GOUDA CHEESE (CROUTONS IF DESIRED)

CAPRESE SALAD GF 9

MIXED GREENS, FRESH MOZZARELLA, TOMATO, ONION, BASIL WITH BALSAMIC VINAIGRETTE

SMOKED SALMON SALAD 18

GRILLED SMOKED SALMON, AIOLI, MIXED GREENS, TOMATOES, ONION, GOUDA CHEESE

SEARED TUNA SALAD 18

PEPPER CRUSTED TUNA SEARED, WITH WASABI AIOLI & TERIYAKI GLAZE ON LARGE HOUSE SALAD

HARVEST TURKEY OR CHICKEN SALAD 19

TURKEY OR CHICKEN, ARTICHOKE HEARTS, SUN-DRIED TOMATOES, ONIONS, BLUE CHEESE CRUMBLES

SHRIMP MEDITERRANEAN SALAD 19 HOUSE FAVORITE!

SHRIMP, ARTICHOKE HEARTS, SUN-DRIED TOMATOES, CAPERS, OLIVES, MUSHROOMS, GARLIC SERVED WARM OVER SALAD GREENS WITH BALSAMIC DRESSING ON THE SIDE

GF: DENOTES GLUTEN FREE

COMPLIMENTARY BREAD SERVED WITH ENTREES: LIMITED QUANTITIES ONLY

ENTREES

ADD A CUP OF SOUP OR SALAD TO ANY ENTRÉE FOR \$4

ZOODLES: CHICKEN LEONORA OR LEMON BEEF OR SHRIMP MARINARA 17
HOMEMADE ZUCCHINI NOODLES: CHOICE OF LEMON PEPPER BEEF TENDERLOIN- OR: CHICKEN LEONORA: ARTICHOKE, MUSHROOM, CAPERS WITH CITRUS SAUCE- OR: SHRIMP MARINARA ZOODLES- ALL TASTY & HEALTHY!

BALSAMIC GLAZED GRILLED CHICKEN 16 GF

GRILLED CHICKEN BREAST GLAZED WITH HONEY BALSAMIC REDUCTION SERVED WITH VEGETABLES

*** BLACK N BLUE PASTA 19 ***

BLACKENED TENDERLOIN TIPS OVER PENNE ALFREDO PASTA W/ ROASTED RED PEPPERS, GORGONZOLA & BASIL

VEAL PICATTA 23 OR CHICKEN PICATTA 18

VEAL CUTLETS SAUTEED IN A LEMON WINE BUTTER WITH CAPERS & ARTICHOKE HEARTS & SIDE PASTA

SALUTE VEAL MARSALA 23 OR CHICKEN MARSALA 18 GF W/ VEGGIES

VEAL OR CHICKEN SAUTEED IN A MARSALA, MUSHROOM GRAVY SERVED WITH PASTA OR VEGGIES

SALUTE SUPREME PASTA 21

SHRIMP, CRAWFISH, ANDOUILLE & MUSHROOMS IN A SPICY ROASTED GARLIC ALFREDO OVER FETTUCCE

MARINARA PASTA 11 (ADD CHICKEN 8 ADD SHRIMP 6)

PLUM TOMATOES, SAUTEED GARLIC, ONIONS, & FRESH BASIL SLOW COOKED DAILY SERVED OVER ANGEL HAIR

ALFREDO PASTA 12 (ADD CHICKEN 8 ADD SHRIMP 6)

RICH FOUR CHEESE CREAM SAUCE WITH ROASTED GARLIC COOKED DAILY SERVED OVER FETTUCCE

TRADITIONAL SPAGHETTI W/ MEATBALLS OR BOLOGNESE 17

CHOICE OF MEATBALLS, OR BOLOGNESE OVER SPAGHETTI TOSSED WITH OUR HOMEMADE MARINARA

MANICOTTI 18 SEAFOOD MANICOTTI 22

RICOTTA CHEESE, BASIL & SPINACH WRAPPED IN PASTA, FINISHED WITH ROASTED GARLIC ALFREDO, MOZZARELLA & MARINARA. ADD OUR DELICIOUS SHRIMP & CRAWFISH ALFREDO!

LASAGNA AL FORNO 18 OR FRIED LASAGNA 18 (YES WE HAVE IT FRIED!)

FRESH PASTA, BOLOGNESE, ROASTED GARLIC ALFREDO, RICOTTA, SPINACH, MARINARA & MELTED MOZZARELLA

TUSCAN FUSION 18

EGGPLANT PARMIGIANA, MANICOTTI, & JALAPENO CHEESE RAVIOLI. A VEGETARIAN DELIGHT!

CHICKEN PARMESAN 18 EGGPLANT PARMESAN 17 VEAL PARMESAN 23

FRIED IN ITALIAN BREAD CRUMBS TOPPED WITH HOMEMADE MARINARA & MELTED MOZZARELLA & PASTA

CHEESE RAVIOLI WITH SALUTE BOLOGNESE SAUCE 17

6 LARGE CHEESE RAVIOLI TOPPED WITH HOMEMADE MEAT SAUCE- INCREDIBLE!

TOUR OF SALUTE 23

LASAGNA, CHICKEN PARMESAN, SIGNATURE SHRIMP & CRAWFISH RAVIOLI

VEAL SALUTE 25

VEAL CUTLETS, CRISPY EGGPLANT & BUFFALO MOZZARELLA WITH TOMATO BASIL CREAM & SIDE PASTA

CRABCAKE PORK LOINS 22

GRILLED CENTER CUT PORK LOINS (2) TOPPED WITH A GRILLED CRABCAKE, SERVED WITH WASABI AIOLI ON THE SIDE AND CHOICE OF SIDE

CHICKEN SALUTE PASTA—HOUSE SPECIALTY! 19

GRILLED CHICKEN BREAST, SLICED SAUSAGE, MUSHROOMS, GARLIC, ROASTED RED PEPPERS, IN GARLIC CREAM ALFREDO OVER PENNE PASTA

SALUTE BACON GOUDA BURGER 16

FRESH GROUND BEEF PATTY, GRILLED & TOPPED WITH SHREDDED GOUDA & CANDIED BACON SERVED ON A FRESH BRIOCHE TOASTED BUN! COMES WITH FRIES, LETTUCE, TOMATO & ONION ON THE SIDE

GRILLED FILET 6 OZ 28

HAND CUT CENTER FILET WITH VEGGIES & GARLIC TOAST POINTS

NEW LOBSTER RAVIOLI 34 NEW

LOBSTER STUFFED RAVIOLI (5) WITH OUR DELICIOUS TOMATO BASIL CREAM SERVED WITH GARLIC TOAST POINTS

GRILLED SURF & TURF: FILET & SHRIMP SKEWER 34

GRILLED SHRIMP SKEWER AND 6OZ CENTER CUT FILET TOPPED OVER GARLIC BREAD CHOICE OF SIDE

CURBSIDE & TOGO

CALL 228-864-2500 AND PLACE YOUR ORDER TO GO OR HAVE IT BROUGHT TO YOUR CAR!

MENU AVAILABLE AT: WWW.SALUTEITALIAN.COM