

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 (GUMBO \$5)

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 AIOILI 19 GF

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

SEARED TUNA 19 GF

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

GRILLED SEAFOOD PLATE 29

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

BLACKENED MAHI & CRABCAKE AIOILI 26

BLACKENED GRILLED MAHI TOPPED WITH GRILLED CRABCAKE & AIOILI 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 18

PANKO CRUSTED FRIED SHRIMP, DRIZZLED WITH OUR FIRECRACKER SAUCE OVER FETTUCCINE 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 15 (ADD SCALLOPS 13)

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

SPICY SHRIMP FRA DIAVOLO 15 (ADD SCALLOPS 13)

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

CRABCAKE FETTUCCINE 22

FRIED CRAB CAKE TOPPED WITH ALFREDO SERVED OVER FETTUCCINE 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 & ALMONDS 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

GRILLED PORK LOIN & CRABCAKE CHEESE OMELET 18

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

SUNDAY BRUNCH PANCAKES 12

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

CHOCOLATE CHIP PANCAKES 13

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

BLUEBERRY CREAM STUFFED FRENCH TOAST 13

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

SALUTE HAM & CHEESE OMELET 14

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

MANICOTTI OMELET 14

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

SUPREME OMELET 18

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

SURF & TURF OMELET 19

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

ITALIAN EGGS BENEDICT 14

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

CRAB CAKE BENEDICT 18

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

SHRIMP & GRITS BENEDICT 16

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) 17

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

SALUTE DINNER MENU AVAILABLE ALL DAY SUNDAY



HOLLIE LARKINS:

CATERING DIRECTOR

CALL: 228-864-2500

SALUTE'S WINE ROOM, TOWER ROOM
OR HARBORVIEW ROOM FOR
PRIVATE CATERED PARTIES OR
LET US CATER AT YOUR LOCATION:
FULL OFF PREMISE CATERING!



CATERING CREATIONS



CASUAL FAMILY DINING





\$9.99 LUNCH MENU

AVAILABLE MON-SAT 11-3

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

NEW! TURKEY & VEGGIE TACOS

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

NEW! TURKEY VEGETABLE SOUP

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

GUMBO TACO COMBO

SHRIMP & ANDOUILLE GUMBO TACO W/ CUP OF GUMBO FOR DIPPING!

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

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

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 W TERIYAKI VEGGIES OVER BROWN RICE GF

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

EGGPLANT GONDOLA W/ ANGEL HAIR ALFREDO

THIN FRIED EGGPLANT TOPPED WITH SHRIMP & CRAWFISH SIGNATURE ALFREDO OVER ANGEL HAIR

PANEED SHRIMP ALFREDO

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

VEGETABLE BASILICO PASTA

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

CLASSIC RAVIOLI MARINARA

4 LARGE RICOTTA CHEESE STUFFED RAVIOLI WITH OUR HOMEMADE MARINARA

CLASSIC SPAGHETTI BOLOGNESE (MEAT SAUCE) OR SPAGHETTI MEATBALL

SPAGHETTI PASTA TOPPED WITH OUR DELICIOUS HOMEMADE MEAT SAUCE OR MEATBALL

ITALIAN BREADED MEATBALL SLICES

HOMEMADE MEATBALL, SLICED AND BREADED SERVED OVER MOZZARELLA & MARINARA—CHOICE OF SIDE

GRILLED BLACKENED FLOUNDER WITH VEGGIES GF

GRILLED BLACKENED FLOUNDER SERVED WITH FRESH SEARED HOUSE VEGGIES

FRIED PORK LOIN MARSALA

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

EGGPLANT PARMESAN OR CHICKEN PARMESAN

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

GRILLED PORK TENDERLOIN FETTUCCINE ALFREDO

CENTER CUT TENDERLOIN OF PORK, GRILLED & SLICED OVER FETTUCCINE ALFREDO W PARMESAN

FRIED FLOUNDER TACOS

FRESH GULF FLOUNDER SOUTHERN FRIED IN TACOS OVER HOUSE SLAW WITH CHIPS & SALSA

SHRIMP & BROCCOLI STIR FRY GF

PAN SEARED SHRIMP & BROCCOLI TOSSED IN OUR DELICIOUS TERIYAKI OVER WHITE RICE (CAN SUB BROWN RICE)

FIRECRACKER SHRIMP WRAP

PANKO FRIED SHRIMP, ROMAINE & SRIRACHA AIOLI W/ FRIES

SIDES

SIDE OF ANGEL HAIR PASTA: MARINARA OR ALFREDO OR GARLIC OIL - FRENCH FRIES

SAUTEED FRESH MIXED VEGGIES - BROWN OR WHITE RICE - SIDE OF BROCCOLI \$5



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 15

TOASTED CIABATTA BREAD TOPPED WITH SAUTEED CRAWFISH AND BLACKENED ANDOUILLE CREAM

FRIED MOZZARELLA 11

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 11

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 12

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 11

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 13

CRISPY PANKO FRIED SHRIMP WITH A SPICY PINEAPPLE SRIRACHA DIPPING SAUCE

SHAVED TENDERLOIN TIPS & MOZZARELLA 15

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

SEAFOOD GUMBO GF

6 CUP 9 BOWL GF

MINESTRONE SOUP

5 CUP 7 BOWL GF

SALUTE “HEART HEALTHY” LITE BITES:

GRILLED SHRIMP SKEWER 12 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 14 GF

PERFECTLY SMOKED SALMON SERVED WITH VEGGIES AND A TOMATO AIOLI

BLACKENED SEARED TUNA 14 GF

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

SALUTE “HEART HEALTHY” SALADS

LARGE HOUSE SALAD 11

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, CRAISINS, ARTICHOKE HEARTS, SUN-DRIED TOMATOES, ALMONDS, 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

SUBSTITUTE ZOODLES FOR PASTA ANY DISH: \$1

ENTREES

ADD A CUP OF SOUP OR SALAD TO ANY ENTRÉE FOR \$4 (GUMBO \$5)



ZOODLES: CHICKEN LEONORA OR LEMON BEEF OR SHRIMP MARINARA 17



HOMEMADE ZUCCHINI NOODLES; CHOICE OF LEMON PEPPER BEEF TENDERLOIN- OR: CHICKEN, ARTICHOKE, MUSHROOM

WITH CITRUS SAUCE- OR: SHRIMP MARINARA ZOODLES- ALL TASTY & HEALTHY!

BALSAMIC GLAZED GRILLED CHICKEN 15 GF



GRILLED CHICKEN BREAST GLAZED WITH HONEY BALSAMIC REDUCTION SERVED WITH VEGETABLES

GRILLED FILET 4 OZ 25 GF (ADD 4OZ FILET: \$15) GF



HAND CUT CENTER FILET WITH VEGGIES & GLUTEN FREE TOAST POINTS

*** BLACK N BLUE PASTA 19 ***

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

A NEW OLD DISH! 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 20

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

MARINARA PASTA 10 (ADD CHICKEN 8 ADD SHRIMP 6)

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

ALFREDO PASTA 11 (ADD CHICKEN 8 ADD SHRIMP 6)

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

TRADITIONAL SPAGHETTI W/ MEATBALLS OR BOLOGNESE 16

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

MANICOTTI 17 SEAFOOD MANICOTTI 21

RICOTTA CHEESE, BASIL & SPINACH WRAPPED IN PASTA, FINISHED WITH ROASTED GARLIC

ALFREDO, MOZZARELLA & MARINARA. ADD OUR DELICIOUS SHRIMP & CRAWFISH ALFREDO!

LASAGNA AL FORNO 17

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

TUSCAN FUSION 17

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 16

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 SURF & TURF: FILET & SHRIMP 29

2 LARGE SHRIMP AND 4OZ CENTER CUT FILET TOPPED OVER GARLIC BREAD WITH 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