

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 22 IMPORT GF

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

FLOUNDER WITH SHRIMP MEDITERRANEAN SAUCE 22 IMPORT & DOMESTIC

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

GRILLED SMOKED SALMON AIOLI 21 IMPORT GF

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

SEARED TUNA 20 IMPORT GF

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

NEW GRILLED SEAFOOD PLATE 25 IMPORT & DOMESTIC

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

BLACKENED REDFISH & CRABCAKE AIOLI 26 IMPORT & DOMESTIC

BLACKENED GRILLED REDFISH (RED DRUM) TOPPED WITH GRILLED CRABCAKE & AIOLI SAUCE

REDFISH W/ SHRIMP SCAMPI BASILICO SAUCE 26 IMPORT & DOMESTIC GF

GRILLED REDFISH (RED DRUM), SAUTÉED SHRIMP, CHERRY TOMATOES & BASIL IN A LITE GARLIC WINE SAUCE

FIRECRACKER SHRIMP ALFREDO 19 DOMESTIC

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

SIGNATURE FRIED FLOUNDER & GRILLED CRABCAKE 25 IMPORT & DOMESTIC

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

SOUTHERN FRIED SEAFOOD PLATTER 24 DOMESTIC

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

SHRIMP SCAMPI BASILICO 16 DOMESTIC

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

SPICY SHRIMP FRA DIAVOLO 16 DOMESTIC

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

CRABCAKE FETTUCINE 22 DOMESTIC

FRIED CRAB CAKE TOPPED WITH ALFREDO SERVED OVER FETTUCINE ALFREDO

SOUTHERN FRIED SHRIMP OR FLOUNDER PLATE 17 DOMESTIC & IMPORT

GOLDEN FRIED SHRIMP OR FLOUNDER WITH COLE SLAW & FRIES

SIGNATURE SHRIMP & CRAWFISH ALFREDO 18 DOMESTIC & IMPORT

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

SALUTE SHRIMP & GRITS 18 DOMESTIC

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

SEAFOOD RAVIOLI 21 DOMESTIC & IMPORT

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

EGGPLANT GONDOLA 18 DOMESTIC & IMPORT

ITALIAN FRIED EGGPLANT TOPPED WITH SIGNATURE SHRIMP AND CRAWFISH CREAM

HOUSE SPECIALTY: CATFISH SUPREME 24 DOMESTIC & IMPORT

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/ SIDE VEGGIE OR FRIES, SERVED ON 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)

\$3⁵⁰ 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 15

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

SALUTE HAM & CHEESE OMELET 16 GF

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

MANICOTTI OMELET 16 GF

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

SUPREME OMELET 20 GF DOMESTIC & IMPORT

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

SURF & TURF OMELET 21 GF

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

ITALIAN EGGS BENEDICT 16

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

CRAB CAKE BENEDICT 21 DOMESTIC

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

SHRIMP & GRITS BENEDICT 18 DOMESTIC

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

SMOKED SALMON SARDOU 19 IMPORT

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

PORK LOIN & CRABCAKE CHEESE OMELET 22 DOMESTIC

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

FRIED GREEN TOMATO BENEDICT SUPREME 19 DOMESTIC & IMPORT

POACHED EGGS OVER FRIED GREEN TOMATOES TOPPED WITH SUPREME SAUCE: SHRIMP, CRAWFISH, MUSHROOMS, ANDOUILLE SPICY CREAM W BACON & GOUDA GRITS

SALUTE DINNER MENU AVAILABLE ALL DAY SUNDAY

DUE TO HIGH VOLUME THERE ARE NO EGG SUBSTITUTIONS ON BRUNCH



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