



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 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 21 GF

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

### SEARED TUNA 20 GF

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

### NEW GRILLED SEAFOOD PLATE 25

GRILLED SHRIMP, BLACKENED FLOUNDER 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

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

### SPICY SHRIMP FRA DIAVOLO 16

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/ 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)

**\$3<sup>50</sup> CHAMPAGNE, MIMOSAS & BLOODY MARYS**

### NEW! FRIED GREEN TOMATO BENEDICT SUPREME 19

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

### 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

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

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

### SHRIMP & GRITS BENEDICT 18

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) 19

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 22

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

DO TO HIGH VOLUME THERE ARE NO EGG SUBSTITUTIONS ON BRUNCH



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



CATERING CREATIONS

SALUTE'S WINE ROOM, TOWER ROOM  
OR HARBORVIEW ROOM FOR  
PRIVATE CATERED PARTIES OR  
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CASUAL FAMILY DINING

