

## A DAYBOAT FRESH SAMPLING

The Salt Rock Grill features fresh specialty seafoods from around the world as well as our own "Dayboats" fishing the deep waters of the Gulf of Mexico.

This DAYBOAT FRESH Sampling represents what a our typical seafood offerings might be. This Dayboat menu changes daily to reflect the current supply. Please call us for current specials!

### RAW BAR

#### SHELLFISH TOWERS

THE DELUXE 18	THE GRANDE 36	THE ROYALE 54	FIRE & ICE 72
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#### FRESH OYSTERS & SHELLFISH

BOUQTIQUE OYSTER 1.9

BLUE POINT CONNECTICUT	RASPBERRY POINT PRINCE EDWARD ISLAND, CANADA	FLYING POINT BRITISH COLUMBIA, CANADA	BEAVERTAIL NEWCASTLE, MAINE
SALT AIRE PRINCE EDWARD ISLAND, CAN.	LITTLE ISLAND HOOD CANAL, WA	CANADA CUP PRINCE EDWARD ISLAND, CAN.	TATAMAGOUCHE PRINCE EDWARD ISLAND, CAN.
CEDAR KEY CLAMS 1/2 DOZEN... 7.9	GULF OYSTERS 1/2 DOZEN... 7.9	OYSTER SAMPLER ONE DOZEN... 18.9	

#### FRESH APPETIZERS

WASABI - SESAME CRUSTED TUNA TEASERS...5.9

CHICKEN, BRIE & TASSO QUESADILLA adobo aioli...7.9

GROUPER CAKES roasted red pepper & basil infused, garlic-ginger aioli...9.9

FRANKIE'S TUNA ROLL tempura roll of tuna, kani-kama, cream cheese & vegetables...14.9

FLASH FRIED SNAPPER BREAST tender breast meat of red snapper tossed in thai chile sauce...6.9

GRILLED PRIME OYSTERS topped with key lime-tabasco butter, parmesan cheese...9.9

GREEK OLIVE HUMMUS with grilled whole wheat pita points...7.9

OAK & CITRUS SMOKED TUNA SPREAD w / boursin cheese, saltines...6.9

All entrees are served with a house or caesar salad, sour dough bread with herbed olive oil, and your choice of mediterranean orzo, garlic mashed potatoes, or baked potato, unless otherwise noted.

#### DAYBOAT FRESH, SIMPLY GRILLED

garnished with mango-papaya salsa

SEARED HALIBUT...17.9 SWORDFISH...15.9 MAHI-MAHI...22.9

SALMON...17.9 BLACK GROUPER...23.9 SEA BASS...31.9

LOCAL DAYBOAT WAHOO...18.9 AMERICAN RED SNAPPER...23.9

#### DAYBOAT FRESH FISH SPECIALTIES

PAN SEARED TUNA teriyaki glaze, garlic-ginger aioli and wasabi... 25.9

BLACKENED WAHOO OSCAR king crab meat, grilled asparagus and hollandaise sauce... 25.9

ROASTED MAHI MAHI blue crab meat stuffed, hollandaise sauce... 29.9

ROSETTE OF SALMON blue crab meat stuffing, finished with crab veloute... 17.9

TWIN NEW ZEALAND LAMB PORTERHOUSES oak and citrus pit fired, fresh mint sauce... 27.9

SEARED TERIYAKI TUNA MEDALLIONS served over steamed jasmine rice w / baby bok choy... 17.9

PAN SEARED TUNA STEAK cooked to your desired temperature, teriyaki, garlic-ginger aioli, wasabi... 26.9

SCHOOL OF FISH cedar plank salmon, tuna medallion skewer, grouper cake (add scallops for \$6)... 19.9

MACADAMIA NUT CRUSTED SWORDFISH w / adobo aioli... 18.9

SEA BASS NAPOLEON grilled portabella & pineapple, & roasted red pepper mascarpone sauce... 33.9

CRISPY ROASTED DUCK w / grand marnier glaze... 19.9

ATLANTIC SALMON cedar plank... 18.9 - or - king crab meat oscar... 25.9

THAI WHOLE SNAPPER flash fried, over jasmine rice, sauteed vegetables and a coconut red curry sauce... 19.9

PECAN CRUSTED SEA BASS w / Chef Tom's gourmet tartar sauce... 32.9

MACADAMIA NUT-CRUSTED MAHI-MAHI adobo aioli... 17.9

SUBSTITUTE OUR TWICE "ROCKED" POTATOES feta, sour cream, chive, dill, & broiled manchego

-OR- OVER-LOADED MASHED POTATOES (bacon, cheddar cheese, sour cream, chives)

-OR- SUN DRIED TOMATO, BASIL & PARMESAN RISOTTO as your side dish for \$4

## THE SALT ROCK GRILL...

is about the burning passion for delectable food, enticing drink and pleasurable surroundings...

The first Indians and early settlers to arrive here were driven by similar appetite...

Mostly fishermen, they camped along shores lined with huge saltrock boulders. While the sun was melting into the Gulf, big crackling fires were built in open pits made of piled saltrock...

All gathered around for a grilled feast that lasted well into the evening.

This old beach tradition is legendary, and it's still on fire at the Salt Rock Grill- plus, no mosquitoes...

Please relax, sit back and let us take care of you. We're glad you came!

SALTROCK is a common name for travertine, a porous, light cream colored crystalline lime-stone, formed by deposits from spring waters. This rare native material is as versatile as it is beautiful when crafted. Used as a building material, a skilled craftsman may shape this rock by using conventional woodworking tools and techniques.

### THE SALT ROCK GRILL

19325 Gulf Boulevard, Indian Shores, FL

727-593-ROCK (7625)

All Major Credit Cards Accepted



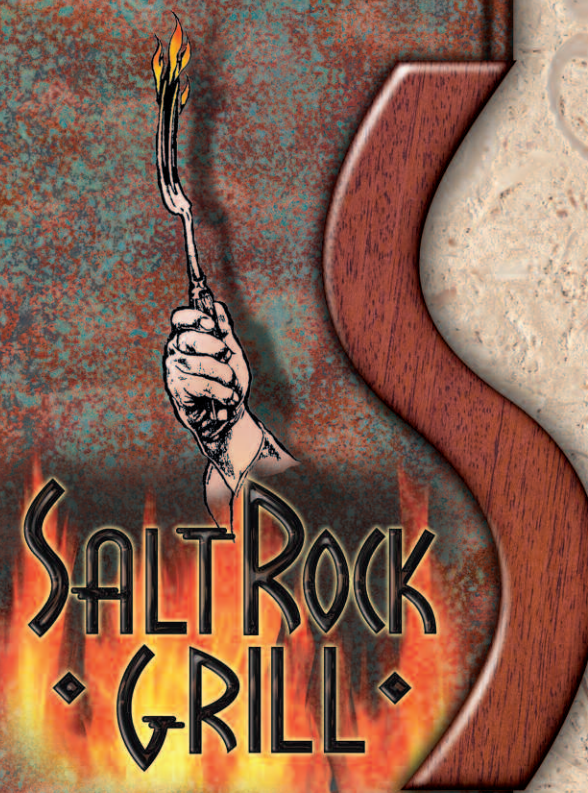
Let us cater your next event or party.

Visit our other fine locations:

Island Way Grill • Rumba Island Bar & Grill  
Marlin Darlin Key West Grill

Thank you for supporting your locally owned and operated businesses!

Menu printed 4/2012



## ABOUT OUR SEAFOOD

Our chefs have developed partnerships with local fisherman and companies that provide us with fresh dayboat caught seafood selections from our gulf waters and beyond. See our fishing fleet unloading daily on our docks.

## ABOUT OUR STEAKS

All of our Steaks are hand cut U.S.D.A. Prime or Choice Grade Beef from top midwestern feeders. We age them four to six weeks in our in-house temperature controlled aging room to develop maximum flavor and tenderness. Then we grill them over our natural oak and citrus wood pit fire. You won't find a better steak!

visit us online at:  
[www.saltrockgrill.com](http://www.saltrockgrill.com)

# WELCOME!

## ◀ APPETIZERS ▶

**GROUPEL CHOWDER... 5.5**

**LOBSTER BISQUE... 6.9**

**JUMBO SHRIMP COCKTAIL... 9.9**

**KINGSTON TRIO... 8.9**

Marinated skewers of filet mignon, chicken and pork tenderloin. Grilled and served with peanut sauce and cucumber ribbon.

**MEDIBEAN SHRIMP... 8.5**

Sautéed with olive oil, fresh garlic, parsley, vermouth, cracked black pepper, Kalamata olives and crumbled feta cheese, grilled garlic bread to dip.

**OYSTERS BIENVILLE... 9.9**

Fresh shucked and topped with crab, shrimp and mushrooms, broiled with Parmesan Cheese.

**FRANKIE TUNA ROLL... 14.9**

Tempura roll of tuna, kani-kama, cream cheese, vegetables.

**CRAB PORTOBELLA... 13.9**

Topped with Alaskan king crab, brie, smoked gouda and Manchego cheeses, then broiled.

**MUSSELS PROVENÇALE... 8.9**

In a white wine, garlic, basil, saffron broth with plum tomato, basil and lemon zest.

**STEAK TARTARE... 10.9**

**JUMBO COCONUT CRUSTED SHRIMP... 9.9**

Served with an orange-ginger sauce.

**TRADITIONAL ESCARGOT... 8.5**

In mushroom caps with fresh herbs and garlic butter.

**CALAMARI... 8.9**

Lightly fried with a Thai chile citrus sauce.

**TUNA SASHIMI... 14.9**

(Served rare) Seared tataki tuna with wasabi, Japanese sesame seaweed salad, pickled ginger, and sake-soy dipping sauce.

## ◀ SALADS ▶

**House or Caesar Salad... 3.9 / with entrée 2.9**

**Wedge of Iceberg... 5.9**  
Red onions, Neuske bacon, grape tomatoes, Maytag blue cheese dressing.

**Caprese... 6.9**  
Beefsteak tomatoes, mozzarella, basil, house vinaigrette, and balsamic drizzle.

**Seared Filet Mignon... 14.9**  
Young arugula & spinach, feta cheese, and balsamic reduction.

**Frankie Tuna Roll... 14.9**  
Mixed baby greens, carrots, jicama, cucumbers, with a soy-mirin dressing.

## SHAREABLE SIDES

**Twice Rocked Potatoes... 5.9**

**Roasted Jalapeno & Three Cheese Au Gratin Potatoes... 5.9**

**Fire Roasted Vegetable K-bob... 3.9**

**Truffled Mac & Cheese... 4.9**

**Fresh Sautéed Spinach... 4.9**

**Grilled Asparagus... 5.9**

# WOOD

# FIRE

# STEAKS

# AND

# SEAFOOD

# ENTREES

## ◀ OUR RAW BAR ▶

### — OYSTERS & SHELLFISH —

**1/2 DOZEN OYSTERS... 7.9**   **1/2 DOZEN CLAMS... 7.9**  
**BOUTIQUE OYSTERS... 1.9 ea.**   **STONE CRAB CLAWS... Market**

### — SHELLFISH TOWERS —

**DELUXE... 18**   **GRANDE... 36**   **ROYALE... 54**   **FIRE AND ICE... 72**

## ◀ PASTAS ▶

**LOBSTER AND SHRIMP SAUTE... 24.9**

Lobster, shrimp, broccoli, red peppers, mushrooms, with quill pasta in a light sherry cream sauce.

**WITH SHRIMP ONLY... 17.9**

**SEARED JUMBO SCALLOP PASTA... 23.9**

Bacon wrapped sea scallops with a citrus butter cream sauce over linguine with toasted almonds.

**AZTEC CHICKEN PASTA... 14.9**

Grilled chicken, asparagus, sundried tomatoes, adobo broth, cilantro coulis and Manchego garni.

**VEGETARIAN DELIGHT... market**

Something new, fresh and different every night.

## ◀ LOBSTER · CRAB · SHELLFISH ▶

Served with your choice of garlic mashed potatoes or baked potato.

**ALASKAN KING CRAB LEGS... 1 1/4 POUNDS... MKT**

Wood grilling makes these crab legs a serious culinary experience. Served split with drawn butter.

**CARIBBEAN FIRE ROASTED LOBSTER TAILS**

Twin 1/2 pound tails... 39.9

**HALF LOBSTER TAILS STUFFED WITH CRAB MEAT**

Two half tails... 24.9   Three half tails... 36.9

**JUMBO COCONUT CRUSTED SHRIMP... 17.9**

Bluewater shrimp rolled in coconut. Served with an orange-ginger sauce.

**JUMBO LUMP CRAB CAKES... 19.9**

Aztec corn with sautéed Nueske bacon. Cajun remoulade.

**JUMBO STUFFED SHRIMP... 21.9**

With lump blue crab meat.

**TIS THE SAISON... 28.9**

Tampa Bay styled seafood boil. Lobster, fresh catch, mussels, clams, and shrimp, corn, new potatoes, sausage, in a fresh farmhouse ale broth.

## ◀ 1200°F ▶

Served with your choice of garlic mashed potatoes or baked potato.

**NEW YORK CENTER CUT STRIP STEAK... 29.9**

**T-BONE STEAK... 1 1/4 LB... 25.9**

**PORTERHOUSE... 1 1/2 LB... 29.9** -or- **2 LB... 36.9**

**RIBEYE STEAK, bone in... 1 1/4 LB... 36.9**

**TOP SIRLOIN STEAK ... 1/2 LB... 15.9**

**FILET MIGNON... 1/3 LB... 21.9, 1/2 LB... 27.9** -or- **3/4 LB... 35.9**

For your steak, please choose one if you would like an accompany sauce.

*Béarnaise, Gorgonzola Cheese Butter, Chimichurri, Salt Rock's House Steak Butter, or A-1 "Our Way"*

**OSCAR YOUR STEAK:**

King crab meat and asparagus, topped with Béarnaise sauce... add 7.9

## ◀ YOU CAN SURF ▶

**HALF LOBSTER TAIL STUFFED WITH CRAB MEAT... add 12.5**

**CARIBBEAN FIRE ROASTED LOBSTER TAIL... add 19.5**

## ◀ OTHER SPECIALTIES ▶

Served with garlic mashed potatoes.

**SURF & TURF MIXED GRILL... 29.9**

Half lobster tail stuffed with crab meat, filet mignon K-bob, shrimp scampi.

**TWIN FILET OSCAR... 24.9**

Twin grilled filet mignons crowned with king crab meat, grilled asparagus and topped with Béarnaise sauce.

**CRUSTED SEVEN BONE RACK OF LAMB... 29.9**

Marinated, basil, chervil and garlic crusted. Pit grilled whole then slow roasted.

**DOUBLE CUT BONE-IN PORK CHOP... 19.9**

Wood-fire grilled, with Asian influences of soy-ginger and pomegranate.

**MILE-HIGH MEATLOAF... 12.9**

Roasted red pepper and mushroom laced loaf, topped with crispy onion straws.

**CHICKEN ROCK'N BLEU... 14.5**

Roasted chicken breast stuffed with Virginia ham, mozzarella cheese and fresh spinach, served with a Champagne mushroom sauce.

**THAI COCONUT RED CURRY... 12.9**

Mild red curry spices cooked in coconut milk with carrots, zucchini, bell pepper and basil. Served with rice\*.

**Fresh Catch • Chicken • Roasted Vegetables • Salmon • Whole Fish**  
mkt   14.5   13.9   15.5   mkt

# SUPPER CLUB DINNERS

## TWO FOR \$25

All Early Dinners come with sour dough bread and herbed olive oil, house or Caesar salad, a chef's dessert, and your choice of tea, coffee, or soft drinks.

**SALMON SALT ROCK**

Mild red curry spices, coconut milk, carrots, zucchini, bell pepper and basil. Served over rice.

**ROCK THE BOAT**

Fresh dayboat fish roasted with shrimp in a crab cream sauce, served with garlic mashed potatoes.

**SALMON ROSETTE**

Fresh salmon stuffed with our blue crab stuffing, oven baked and served with a crab veloute. Garlic mashed potatoes.

**CHICKEN ROCK'N BLEU**

Roasted chicken breast stuffed with Virginia ham, mozzarella cheese and fresh spinach, served with a Champagne mushroom sauce. Garlic mashed potatoes.

**FILET MIGNON K-BOB**

Skewered medallions of beef tenderloin, wood-fire grilled, with peppers and onions. Garlic mashed potatoes.

**JUMBO LUMP CRAB CAKE**

Aztec corn with sautéed Nueske bacon. Cajun remoulade, with garlic mashed potatoes.

**PAN-SEARED BEEF TENDERLOIN MEDALLIONS**

Rich marsala and mushroom sauce over garlic mashed potatoes, with market vegetables.

**MILE-HIGH MEATLOAF**

Roasted red pepper and mushroom laced loaf, over garlic mashed potatoes. Topped with crispy onion straws.

**SALMON CROQUETTES OSCAR**

Grilled asparagus, blue crab, and Béarnaise sauce. Garlic mashed potatoes.

**COCONUT CRUSTED SHRIMP**

Served with orange-ginger sauce and garlic mashed potatoes.

**ONION CRUSTED SALMON**

Toasted onions, white wine, key lime juice and whole butter. Garlic mashed potatoes.

**SHRIMP PASTA SAUTE**

Sautéed shrimp, grilled asparagus, quill pasta, with a white truffle cream sauce.

**MUSSELS PROVENÇALE**

In a white wine, garlic, basil, saffron broth over linguine, with plum tomato, basil and lemon zest.

## Early Drinking and Dining

**Sundays:  
Noon to 5:30 pm  
Live Island Music  
from 1 to 6 pm on  
our Tiki Bar & Deck**

**Monday - Saturday:  
4:00 to 5:30 pm**

**Seated by 5:30  
Ordered by 6:00 pm**

Draft Beers... 2  
(Bud or Bud Light)

Domestic Beers... 2.5

Import/Microbrew Beers... 3.5

House Wine... 3.5

Well Cocktails... 3.5

Well Martinis,  
Manhattans... 4.5

Island Sangria

Red or White... 4.5

**Our House Specialty  
Baystar Mojito... 4.5**

