



Dinner Menu

17 Lockwood Boulevard
843-723-6325

~ SERVING CHARLESTON SINCE 1945 ~

Appetizers

"We fry in peanut oil"

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| <p>Lowcountry Fried Green Tomatoes 4.50
Sliced green tomatoes dipped in seasoned batter and fried. Served with 'Salty Mike's' famous dipping mustard sauce or marinara sauce. ¹⁷</p> <p>Calamari 5.25
Sliced squid rings dredged in seasoned flour and lightly fried. Served with 'Salty Mike's' famous dipping mustard sauce or marinara sauce. ¹⁷</p> <p>Folly River Crab Dip 5.50
A blend of fresh hand-picked crabmeat mixed in our own special recipes, served with assorted crackers. ¹⁷</p> <p>Bacon Wrapped North Atlantic Large Scallops (4) . . . 6.50
Served with a mango glaze and spicy pepper sauce or 'Salty Mike's' famous dipping mustard sauce. ²</p> | <p>Large Local Shrimp Bacon Wrapped (5) 5.25
Served with a mango-glaze and spicy pepper sauce or 'Salty Mike's' famous dipping mustard sauce. ⁸</p> <p>Salty Mike's Chicken Fingers 5.50
Boneless chicken tenderloin fingers dredged in seasoned flour, dipped in buttermilk, then deep fried and served with honey mustard sauce. ¹⁷</p> <p>Shrimp Cocktail 6.25
Fresh local shrimp served with our homemade cocktail sauce. ⁴</p> <p>Buffalo Style Oysters 7.25
Topped with Clemson bleu cheese grilled or fried. ⁷</p> <p>Prince Edward Island Mussels 6.95
Fresh steamed mussels in white wine butter and fresh chopped garlic or marinara sauce. Served with grilled garlic bread. ⁵</p> |
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Salads

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| <p>Seafood Caesar Salad 10.95
With shrimp or oysters (fried or grilled)</p> <p>Shrimp Salad Platter 7.99
With fresh fruit or garden fresh greens with cucumber, tomatoes, red onions and blended cheeses with choice of dressing.</p> <p>Caesar Salad 5.99</p> | <p>"Altine's" Greek Salad Small 6.95 Large 8.50
Garden fresh mixed greens, tomatoes, cucumbers, onion, mushrooms, imported peppercocini peppers, feta cheese, olives and anchovies with "Altine's" Homemade Greek dressing made with extra virgin olive oil.</p> <p>Garden Salad 4.50</p> |
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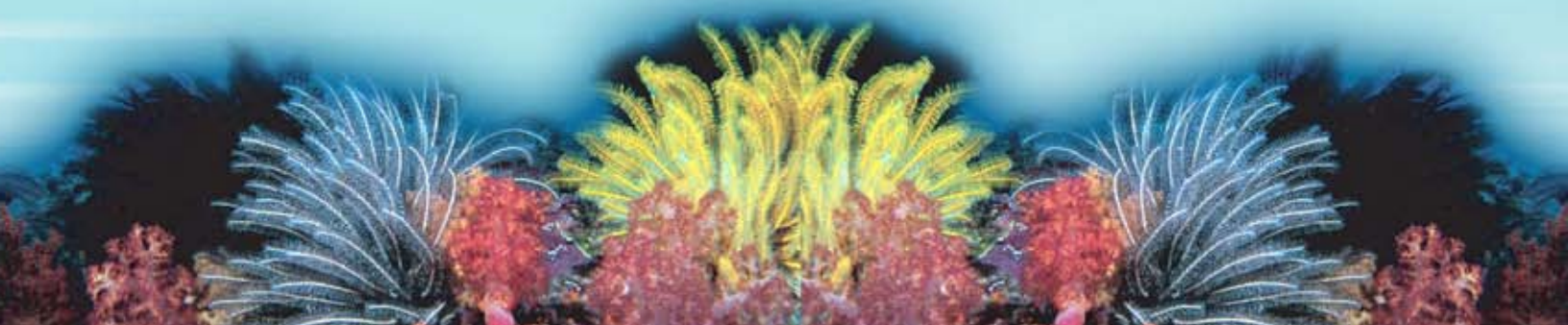
Choose from our Dressings: Raspberry or Balsamic Vinaigrette, Italian or Caesar and our Homemade Honey Mustard, Ranch, Parmesan, Thousand Island, Homemade Bleu Cheese (1.95 extra)

TOP YOUR SALAD WITH: Chicken \$3.95 Oysters \$4.95 Shrimp \$4.95

Soups

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| <p>New England Clam Chowder Cup 2.95 Bowl 3.95
A New England base chowder (optional - a dash of sherry on top)</p> <p>Richard's Lowcountry She Crab Soup . . . Cup 3.95 Bowl 4.95
Made with fresh hand-picked crab meat with a dash of sherry on top or on side.</p> <p>Signature Shellfish Chowder Cup 3.95 Bowl 4.95
New England base chowder with shrimp, clams, scallops, potatoes and seasoning.</p> | <p>Lowcountry Okra Soup Cup 2.95 Bowl 3.95
Fresh stewed tomatoes with corn, lima beans, cut okra and seasoned with hamhocks.</p> <p>Mike's Cuban Black Bean Soup Cup 2.75 Bowl 3.75
Chipotle based black bean soup with a hint of lime topped with cheddar cheese and red onion.</p> |
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¹⁷ Mike Altine has personally paired our wines with our food selections for your enjoyment.



Seafood Platters

Cooked Your Way: Grilled, fried, Pan Sautéed or Poached

"We fry in peanut oil and no trans fat"

All dinners served with beer bread and honey butter and choice of one side. Add a garden or caesar salad for 2.25

Fresh Local Shrimp13.95



Oysters13.95

Scallops market price


Atlantic Flounder Filet13.95

Two Fresh Hand-Picked Lump Crab Meat Crab Cakes...15.95

Seafood Combination

PlattersSelect Two 14.95 Select Three 16.95
Choice of Atlantic flounder filet, local shrimp, oysters, North Atlantic scallops or one crab cake.  

Captain's Platter18.95


Flounder filet, shrimp, oysters, crab cakes. 

Add North Atlantic scallops 2.00



Captain "Holcombe" Crunchy Flounder Filet14.95

Grouper filet dipped in egg batter and rolled in a light crunchy blend, then deep fried. Delicious!  

"Bear Island" Local Shrimp & Grits14.50

Grilled shrimp, smoked sausage, onions and peppers served over Salty Mike's creamy grits and topped with peasant gravy. 

Mike's Shrimp & Sausage Jambalaya14.50

Blackened shrimp and all beef smoked Hillshire sausage with sauteed onions and peppers mixed with Salty Mike's secret recipe of red peasant gravy and spices (not too spicy)  

Fried Soft Shell Crab Platter Market Price

(when available) 

Beef, Pork & Poultry

Chopped Sirloin Steak 10.50

Grilled or pan fried, topped with sauteed yellow, red and green peppers. Vidalia onions and peasant gravy. 



Angus Ribeye Steak (12 oz.)  17.95

Angus Filet Mignon (7 oz.)   Market Price

Two Center Cut Pork Chops   10.95

Pan seared

Broad Street Chicken Dinner 11.95

Grilled chicken breast, topped with grilled pineapple, honey maple ham and swiss cheese.  

Buttermilk Fried Chicken Breast Dinner  11.95

Sandwiches

All sandwiches are served with a kosher pickle and a choice of one side: french fries, onion rings, fresh fried potato chips, cole slaw or a vegetable of the day. Add salad or small caesar salad for 1.75

Seafood Sandwiches grilled, fried or blackened

Oysters 9.50

Fish Sandwich 8.50

Shrimp 9.50

Crab Cake (made with Fresh picked crab meat) 9.50

1/2 lb. Ground Chuck Hamburger Platter 6.99

A thick juicy homemade burger topped with lettuce, tomato, onion, mayonnaise and mustard, served on a fresh bun.

Bacon Burger 7.10

Cheeseburger 7.10

Bacon Cheeseburger 7.50

Classic Triple Decker Club Sandwich 6.50

With ham, turkey or roast beef or pick two meats 7.25

A classic sandwich served with lettuce, tomato, bacon and mayonnaise.

Fresh Boneless Chicken Breast Sandwich 6.99

A large breast of chicken that can be grilled or fried with cheese, lettuce, tomato and classic mayonnaise. Add cheese 40¢

Gyro Platter 7.95

Your choice of lamb or chicken, with onions and tomatoes topped with lettuce and our special sauce served on pita bread.

Desserts

Our #1 Best - Key West Lime Pie

We bake our own! Real Key Lime gives this creamy filling it's authentic zesty flavor. The graham cracker crust - lightly flavored with cinnamon, compliments this rich key lime pie ... 4.25

Reese's Chocolate Peanut Butter Pie ... 4.25

Our #2 Dessert - Mud Pie

Made with coffee ice cream and chocolate cookies topped with whipped cream and Hershey's chocolate syrup ... 4.25

Five Layer Chocolate Cake ... 4.25

Add coffee or vanilla ice cream ... 1.25

 Mike Altine has personally paired our wines with our food selections for your enjoyment.

Beverages

Coffee, Tea, Hot Tea, Hot Chocolate with whipped cream . . . 1.75

Milk - Whole or Skim . . . Regular 1.50 Large 2.29

Coke, Diet Coke, Ginger Ale, Sprite, Pink Lemonade . . . 1.99

Bottled Beer - Domestic

Budweiser, Bud Light, Bud Select, Miller Lite,

Michelob Light, Michelob Ultra, Coors Light, Yuengling . . . 2.75

Bottled Beer - Imports

Newcastle, Palmetto Amber, Red Stripe, Corona, Heineken,

Harpoon, Bass, Sierra Nevada. Guinness, Amstel Light . . . 3.95

Wine

Mike Altine has personally paired our wines with our food selections for your enjoyment.

White Wine

	glass	bottle
1 Beringer White Zinfandel, Napa	4.00	15.00
2 Snoqualmie Chardonnay, Washington State	5.00	17.00
3 Chateau St. Jean Chardonnay, California	5.50	19.00
4 Beringer Napa Valley Chardonnay, California	6.50	22.00
5 Montevina Pinot Grigio, California	5.50	19.00
6 Chateau Ste. Michelle Riesling, Washington	6.00	21.00
7 Casa Lapostolle Sauvignon Blanc, California	5.50	19.00
8 Coppola Sauvignon Blanc, California	6.50	22.00

Red Wine

9 Irony Pinot Noir, California	7.50	25.00
10 Trapiche Pinot Noir, Argentina	5.00	17.00
11 Chateau Ste. Michelle Merlot, Washington State	7.00	23.00
12 Wyndham Merlot, Australia	5.50	19.00
13 Trinchero Merlot, California	6.50	22.00
14 14 Hands Cabernet Sauvignon, Washington	5.50	19.00
15 Coppola Claret Cabernet Sauvignon, Napa	8.00	25.00
16 Rodney Strong Cabernet Sauvignon, Sonoma	7.50	24.00
17 Ruffino Aziano Chianti Classico, Italy	6.00	21.00