

SMALL PLATES

edamame 7
togarashi citrus soy

french onion soup dumplings 7

jumbo shrimp cocktail 7

tavern buffalo chicken dip 8
served warm with tavern chips

coconut shrimp bites 8
orange chutney

buffalo cauliflower 8
bleu cheese, celery

twin filet k bobs 9
roasted peppers & onions with chimichurri

chicken wings 9
bleu cheese, celery

freshly shucked or grilled oysters 10
half dozen

handcrafted nachos 10
pulled chicken, black beans, pico de gallo,
cilantro lime aioli, green onions, cheddar
and monterey jack cheese, jalapeños

bacon wrapped scallops 10

calamari kung pao 12
lightly fried with roasted peanuts,
chili peppers and crisp noodles

tuna poke 12
sriracha, sesame chili oil, avocado, green
onions, seaweed salad, jalapeño crema

tuna sashimi 13
szechwan spiced & seared, soy dipping
sauce, wakame, pickled ginger

GREENS

house salad 4/3 with entrée
mixed greens, tomatoes, golden
raisins, cucumber, house croutons,
honey-lime vinaigrette

chilled caesar 4/3 with entrée
sourdough croutons
white anchovies available upon request

steakhouse wedge 6
crisp iceberg lettuce, tomatoes,
nueske bacon, blue cheese dressing

caprese 6
beefsteak tomatoes, mozzarella, basil,
house vinaigrette, and balsamic drizzle

chopped chicken salad 9
crispy iceburg lettuce, pico de gallo,
nueske bacon, golden raisins, cucumber,
goat cheese, shaved parmesan, sourdough
croutons, honey-lime vinaigrette

add blue cheese crumbles 1.5

SIDES

fresh-cut fries 3.5

garlic mashed potatoes 3.5

sautéed vegetable 2.9

truffle mac and cheese 5.9



ENTREES 15

chicken rock'in blue
chicken stuffed with ham, spinach, and cheese,
served with garlic mashed potatoes

steakhouse stir fry
seared filet mignon with sautéed vegetables tossed in a
rosemary demi-glace over garlic mashed potatoes

nut & seed crusted chicken
truffle agave mustard vinaigrette, garlic mashed

baby back ribs
danish baby back ribs with a sweet and smokey BBQ sauce
served with fresh hand-cut french fries

meatloaf
roasted red peppers and mushroom laced loaf topped with garlic
mashed potatoes, rosemary demi-glace, and crispy onion straws

shrimp alfredo over linguini
sautéed gulf shrimp, tossed in our creamy
alfredo and served over linguine pasta

crispy ginger salmon
flash seared with sautéed vegetables, garlic mashed
potatoes and finished with teriyaki glaze

scallop scampi over linguini
panko & parmesan crusted sea scallops sautéed in garlic
bacon butter and served over linguine pasta

parmesan encrusted mahi
herb & bacon butter, parmesan crusted,
served with garlic mashed potatoes

just caught grouper
grilled, blackened or fried crispy served
with garlic mashed potatoes

STEAKS

filet mignon 22
chimichurri & garlic mash

bone-in ribeye 29
chimichurri & garlic mash

HAPPY ENDINGS 5

hot apple crisp pie
upside-down with crunchy bourbon pecan crust, working cow
homemade vanilla bean ice cream and whipped cream

salted caramel brownie gf
peanuts, sea salt, vanilla bean ice cream
with a caramel drizzle

key west key lime pie
à la meringue

espresso or cappuccino

BURGERS 10

burgers are half-pound 100% Certified
Angus Beef® fresh ground chuck
on a brioche bun with house-brined
pickles, and fresh-cut fries
sub truffle-parmesan fries 2

cheese burger in paradise
jimmy's favorite. shredded lettuce,
tomato, sliced onion & pickles

add bacon 1.5
add a fried egg, sunny side up 1.5

look ma, no bun gf
dill pickles, tomato, wrapped in lettuce,
scallion cream cheese aioli. we took away
our buns so you'll stay happy with yours

the ybor burger
guava jelly, melted swiss, potato
sticks, bacon, and secret sauce

the rooster
fried egg - sunny side up,
nueske bacon, and sharp cheddar

oldsmar bacon burger
nueske bacon, caramelized onions,
wild mushrooms, mozzarella,
and bacon aioli

FLATBREADS 10

margherita
fresh tomatoes, mozzarella, & basil

italian sausage
mozzarella, tomato sauce and basil

wild mushroom & goat cheese
shaved cremini, shiitake, portobello
and white mushrooms with slivered
scallions, cracked black pepper, romano
and mozzarella. finished with parmesan

roasted veggie
mozzarella, roasted tomatoes, fresh
spinach, fire-roasted peppers,
goat cheese and wild mushrooms

oldsmar
chopped chicken, nueske bacon,
caramelized onions, wild mushrooms,
mozzarella, fresh herbs

HANDHELDS

served with fresh cut fries
yard bird chicken sandwich 9
grilled, blackened or fried crispy, lettuce,
tomato & baby swiss

tuna poke taco 15
sriracha, sesame chili oil, avocado, green
onions, seaweed salad, jalapeño crema

just caught grouper sandwich 15
grilled, blackened or fried crispy, lettuce,
tomato & baby swiss

HAPPY HOUR

SUNDAY &
MONDAY / ALL DAY
Tues-Sat/ Open-7PM

Best
Happy Hour
EVER!

selected craft beers & martinis 6
well cocktails 4.5 house wines 4.5
red or white sangria 4.5

pints 2.75:
amberbock, killian's, bud light,
shock top and pbr

HOUSE JUICE

coastal vines, chardonnay, pinot grigio
white zinfandel, merlot, pinot noir
or cabernet sauvignon 5

REDS

cabernet sauvignon, hahn, monterey 7/27
cabernet sauvignon, j lohr, paso robles 9/34
cabernet sauvignon, hess "select", napa 10/38
cabernet sauvignon, stave & steel, paso robles 12/39
malbec, norton reserve, mendoza, argentina 10/38
pinot noir, firesteed, oregon 9/34
pinot noir, la crema, monterey 10/38
red blend, apothic red, california 8/31
shiraz, jam jar, south africa 7/27
zinfandel, deloach, california 7/27

WHITES

chardonnay, william hill, central coast 7/27
chardonnay, carmel road, monterey 9/34
chardonnay, sonoma cutrer, russian river ranches 12/40
moscato, castella poggia, italy 8/31
pinot grigio, tiziano, italy 7/27
riesling, schmitt sohne, germany 7/27
sauvignon blanc, murphy-goode, california 7/27
savignon blanc, frenzy, new zealand 8/31

ROSE

whispering angel, france 12/45

BUBBLES

zonin prosecco, italy, split 10, full 20

BOTTLED BEER

domestics & imports

budweiser 3.5	bud light 3.5
miller lite 3.5	coors light 3.5
mich ultra 4	
corona 4.5	heineken 4.5

gluten free

angry orchard crisp apple 4.5

bud light hard seltzer 4
white claw hard seltzer 4.5

non-alcoholic

clausthaler 3.5
heineken zero 4.5



ON TAP

craft beers

	pint	schooner
3 daughters, beach blonde, 5%	5.5	6.5
funky buddha, floridian hefeweizen, 5.2%	6.5	7.5
big storm, tropic pressure, florida ale, 4.7%	6.5	7.5
green bench, postcard, pilsner, 4.7%	6	7
blue point, toasted lager, 5.3%	5	6
cider, rotating	7	8
tampa bay brewing, reef donkey, apa, 5.5%	6.5	7.5
swamphead, stump knocker, apa, 5.5%	6.5	7.5
big storm, wavemaker, amber, 4.9%	6.5	7.5
brew bus, "my boy blue", blueberry wheat, 5%	7	8
cigar city, jai alai, ipa, 7.5%	6.5	7.5
elysian, space dust, ipa, 8.2%	7	8
green bench, sunshine city, ipa, 6.8%	6.5	7.5
cigar city, maduro, brown ale, 5.5%	6	7
swamphead, midnight oil, oatmeal coffee stout, 5%	7.5	8.5
big top, hawaiian lion, coffee coconut porter, 7.5%	7.5	8.5
kentucky bourbon barrel, english ale, 8.2%	8	9
coppertail, unholy, belgian trippel, 9.5%	8	9

taps in rotation

we keep many tap handles in rotation to make sure
we offer you the best of what's new and exciting.
see our chalkboard for current selections, or ask your server.

can't decide what to order?

order a flight of four samplers 8

domestics

pabst blue ribbon, 4.74%	3.5	4
bud light, 4.2%	3.5	4
amberbock, 5.2%	3.5	4
killian's red, 4.9%	3.5	4
yuengling, 4.4%	4	5
michelob ultra, 4.2%	4	5
shocktop, orange wheat, 5.2%	4	5

imports

corona, 4.6%	5.5	6.5
guinness, 4.2%	6	7
stella artois, 5.0%	7	8

Ask your server about our
reserve bourbon list.



MARTINIS 8.5

cosmopolitan
360 vodka, triple sec,
cranberry juice and lime juice

tavern pearl
grey goose pear vodka, elderflower
liqueur, ruby red grapefruit juice,
and lemon juice

blueberry thrill
stoli blueberi vodka,
muddled with fresh blueberries
and lime juice, shaken up
with a dash of club soda

tropical storm
new amsterdam mango vodka,
pomegranate blueberry juice

lemon drop
new amsterdam citron vodka,
lemon juice, sugar rim glass

pineapple
new amsterdam pineapple vodka,
coconut and pineapple juice

dirty
360 vodka, olive juice, and olives

watermelon
3 olives watermelon vodka,
lemon juice, simple syrup

COCKTAILS 8.5

all hand crafted with fresh ingredients

tavern margarita
maestro dobel diamante,
agave, fresh lime juice. choose
either classic or jalapeño

barrel aged manhattan
barrel aged evan williams bourbon,
sweet vermouth, bitters
and a maraschino cherry

barrel aged old fashioned
barrel aged evan williams bourbon,
demerara sugar cube, bitters
and a twist of citrus rind
let us "smoke" your cocktail - add 1.5

coconut margarita
cuervo 1800 coconut, triple sec,
fresh lime, agave nectar, and
fresh grapefruit

blackberry bourbon lemonade
bird dog blackberry bourbon,
blackberries, cardamom infused
lemonade, ginger beer

moscow mule
360 vodka, squeezed fresh lime,
ginger beer and a lime wedge

aperol spritzer
aperol, prosecco, club soda
and an orange wedge

www.saltrocktavern.com
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