

SMALL PLATES

edamame 6  
togarashi citrus soy

french onion soup dumplings 6

jumbo shrimp cocktail 7

tavern buffalo chicken dip 7  
served warm with tavern chips

filet k bobs 8  
roasted peppers & onions with chimichurri

coconut shrimp bites 8  
orange chutney

chicken wings 8  
bleu cheese, celery

buffalo cauliflower 8  
bleu cheese, celery

freshly shucked or grilled oysters 9  
half dozen

handcrafted nachos 9  
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, aztec corn, 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, sweet corn,  
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

stuffed sea bass  
shrimp stuffing, hollandaise and bacon bits,  
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 9

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 9

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 / 12PM - Close  
MONDAY / ALL DAY  
Tues-Sat / Open-7PM

selected craft beers & martinis 6

well cocktails 4.5 house wines 4.5

pints 2.75:  
amber bock, 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  
widmer bros omission lager 4.2  
bud light seltzer  
strawberry, black cherry, mango and lemon lime 4  
white claw seltzer, black cherry & mango 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
funky buddha, hop gun, ipa, 7%	6.5	7.5
green bench, sunshine city, ipa, 6.8%	6.5	7.5
cigar city, maduro, brown ale, 5.5%	6	7
big storm, oats in hose, oatmeal stout, 6.5%	7.5	8.5
swamphead, midnight oil, oatmeal coffee stout, 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

bellini tini  
360 vodka, peach scnhaps,  
triple sec, peach pureé

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

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