

Dinner



Over 35 Years of Making Memories
HILTON HEAD ISLAND | BLUFFTON | CHARLESTON

1987

THE SALTY DOG SEABROOK | 1882 ANDELL BLUFF BLVD | SEABROOK ISLAND



Waterfront Views, Legendary Experience

For over 35 years the Salty Dog Cafe has provided Hilton Head Island and South Beach Marina with a legendary, one-of-a-kind waterfront dining experience.



Beginning in May 2019, the Salty Dog brought the same lowcountry magic to Bohicket Marina Market on Seabrook Island with the opening of Salty Dog Seabrook.



The beauty of Bohicket pairs perfectly with our signature Salty Dog hospitality! Breathtaking waterfront dining, unbelievable sunset views, live music and the freshest seafood combine for an island experience like no other.

Salty Dog Gear with Seabrook Island Flair!

The riddle of The Salty Dog is which came first - the restaurant or the t-shirt?

No one really knows the answer because they have both been around since 1987. Originally, the Classic Salty Dog T-shirt was screen printed from a handmade screen and dried in a kitchen oven on Hilton Head Island.

Soon the Salty Dog shirt started a revolution that required its own store starting in 1990 and The Salty Dog T-Shirt Factory was born. The original shirt has evolved into a variety of colors, sweatshirts, jackets and products that are all created locally on Hilton Head Island.

Salty Dog Seabrook Gear Available Through the Restaurant on the Riverside



If you lived here, you'd be fishing by now!

Blue Water Tackle Shop and Bohicket Trading Company at Bohicket Marina offers not only bait, fishing tackle, t-shirts, crabbing supplies and fishing gear, but also any of those last minute essentials you may have accidentally left at home.

Whether its sunscreen, bug spray or snacks for on the water, we've got your last minute needs covered.

ALL OF THE ESSENTIALS

- BAIT
- FISHING TACKLE
- T-SHIRTS
- CRABBING SUPPLIES
- FISHING GEAR
- ICE & MORE!



Captain John's Raw Bar

OYSTERS ON THE HALF SHELL*

Served by the half dozen or full dozen
ask your server about daily selections

PEEL & EAT SHRIMP

Wild caught East Coast peel & eat shrimp, steamed or chilled and covered in Captain John's secret spices.

¼ LB • ½ LB • 1 LB

CEVICHE STACK*

Wild caught East Coast shrimp marinated in fresh lime juice, pico de gallo and spices, stacked on sweet mango and smashed avocado. Finished with a drizzle of chipotle aioli and served with a side of crispy tortilla chips

THE RIDDLE OF THE DOG

WHICH CAME FIRST THE T-SHIRT OR THE RESTAURANT?

No one really knows for sure, but they have both been around since 1987.

Setting Sail

JAKE'S HUSH PUPPIES

Fresh made sweet cornbread bites fried to a golden brown and served with our homemade honey butter. We cooked up over a zillion of these puppies last year!

GATOR BITES

When in gator country...we fry up hearty chunks of gator tail and serve it with a sweet chili dipping sauce

FISH BITES

A generous portion of our bite-sized fish, fried and served with our homemade remoulade sauce. These bites are off the hook!

CHADWICK'S AHI*

Ahi tuna seared rare and served on Wakame seaweed salad, drizzled with a sweet chili soy sauce and topped with crispy wontons

RINGS OF FIRE

Crispy calamari drizzled with our original calypso sauce and island spices. These blazing rings are cooled off with a fresh pineapple salsa and served with ranch.

PIMENTO CHEESE DIP

A southern treat! Blended cheeses folded with chopped pimento and robust spices. Served with our homemade pita chips, homemade chips and carrots. It's OK to cheese if you please.

BUFFALO SHRIMP

Wild caught East Coast shrimp fried golden brown and tossed in Jake's homegrown Salty Dog buffalo sauce. Served with celery and blue cheese dressing.

LOWCOUNTRY CRAB DIP

A creamy blend of blue crab, herbs and spices. Served chilled with our homemade pita chips, homemade chips and carrots. Don't be shellfish, this dip is meant to be shared.

SIGNATURE HOUSE WINGS

We promise you won't run afoul with whatever sauce you choose. Ten fried crispy & delicious wings - we are not just winging it. Served with ranch and celery. **Buffalo | Spicy Island Style | Even Spicier Calypso | Muddy Creek | Jake Shake Dry Rubbed | Carolina Mustard**


THE SALTY DOG CAFE
Small outside bar opens
1987

THE SALTY DOG T-SHIRT FACTORY
T-shirt production needs outgrew printing shirts out of a Bluff Villa kitchen
1990

THE SALTY DOG BRANCHES OUT FROM SEA PINES
The Salty Dog T-Shirt Factory opens at Arrow Road
1994

THE SALTY DOG CAFE
The Salty Dog Cafe grows into a year-round, all-weather restaurant
1995



JAKE'S CARGO
The famous Jake's Cargo opens carrying a full assortment of Salty Dog gear and apparel
2001

*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Homemade Soup

SHE CRAB SOUP // cup • bowl

A creamy favorite that is legendary at this point. Lump crab in a creamy broth that is enjoyed no matter the time of year. We give it 3 thumbs up.

BUFFALO CHICKEN CHILI // cup • bowl

Pulled chicken with fire roasted tomatoes, yellow corn, navy beans and a bunch of other stuff that is a secret.

From the Garden

Dressing choices: french, balsamic vinaigrette, chunky blue cheese, buttermilk ranch, honey dijon mustard, raspberry walnut vinaigrette and classic caesar

- add cheddar, parmesan, feta or blue cheese crumbles •

THE CAFE GARDEN SALAD

Fresh mixed greens and romaine lettuce topped with cucumbers, carrots, tomatoes, onions, peppers and croutons.

THE CLASSIC CAESAR SALAD

Crisp romaine lettuce tossed with croutons and our caesar dressing, topped with parmesan cheese.

THE JAKE SHAKE SALAD

Wild caught East Coast shrimp with our very own Jake Shake seasoning over mixed greens, sweet cranberries, candied pecans, feta cheese and heirloom tomatoes served with balsamic vinaigrette.

SEARED AHI TUNA SALAD*

Fresh ahi tuna, seared rare and chilled, served over a crisp bed of romaine, wakame seaweed salad, cucumbers and tomatoes topped with teriyaki glaze and wasabi cucumber dressing on the side.

GRILLED SHRIMP CAPRESE

Juicy, wild caught East Coast shrimp seasoned with our Jake Shake seasoning and served over grilled baby romaine and topped with fresh mozzarella, heirloom tomatoes and a balsamic-basil reduction.

add chicken // shrimp // fresh catch* grilled, blackened or fried // salmon grilled or blackened

THE WRECK OF THE SALTY DOG

The Salty Dog expands it's South Beach dining options

2004

LAND'S END TAVERN

One of the oldest restaurants on Hilton Head Island becomes part of the Salty Dog South Beach family.

2006

BLUE WATER BAIT & TACKLE

Blue Water Bait & Tackle joins the Salty Dog South Beach family

2007



SALTY DOG HAPPY HOUR CRUISE

The 63-foot catamaran with upper and lower decks joins the Salty Dog South Beach family

2015

SALTY DOG BLUFFTON

The Salty Dog Cafe opens a location at the Tanger Outlets in Bluffton along with a retail shop

2016

SALTY DOG SEABROOK

The Salty Dog Cafe opens a location at Bohicket Marina, along with a retail store and Blue Water Tackle Shop

2019

SALTY DOG ICE CREAM

The Salty Dog opens Salty Dog Ice Cream and Marina Eats featuring sweet treats and breakfast all day.

2020

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Bohicket's Bounty

WHATEVER WAY YOU CHOOSE - WE SERVE IT UP WITH HOPPIN' JOHN RICE AND OUR FRESH VEGETABLE SELECTION

STEP ONE // CHOOSE YOUR FISH

FRESH CATCH*

We went out and found the freshest fish possible. Now tell us how you'd like it prepared.

FLOUNDER

White, lean, boneless and flaky. This fish is great any way you choose. Grilled, fried or blackened - then choose your style.

SALMON

Mild, subtle and refreshing, salmon delights however you choose. Served grilled, fried or blackened.

SHRIMP

Wild caught East Coast shrimp fried, grilled or blackened. We love island-style, but respect your decision.

STEP TWO // CHOOSE YOUR STYLE

ISLAND STYLE Myers's Rum Butter and fresh pineapple salsa. You'll feel like you're on an island...oh, wait - you are!

CALYPSO STYLE House made calypso sauce featuring our favorite Matouk's Sauce straight from the islands. Hot like fire, cooled with fresh pineapple salsa.

MARGARITA STYLE House made tequila lime butter with a sprinkle of sea salt for good measure. It's 5-o'clock...now!

MUDDY CREEK The east meets the south with this sweet and spicy take on teriyaki. Wishbone makes a ton of our sauces and he doesn't disappoint with this one.

STYLE OF THE DAY Ask your server for the details.

**All Bohicket's Bounty selections available nekkid.*

Seafood Standards

Add a side house salad or Caesar salad



CRAB CAKE DINNER

Lump is the word. Two of our chef's freshly prepared Maryland-style crab cakes with signature remoulade sauce. Served with Hoppin' John rice & fresh vegetables

FISH N CHIPS or SHRIMP N CHIPS

Southern style fried flounder or hand-battered wild caught East Coast shrimp, served traditionally with fries, malt vinegar, lemon wedge and a side of Captain John's tartar sauce with a side of slaw

Add some fish AND shrimp!

JAKE'S LOWCOUNTRY BOIL

Peel and eat wild caught East Coast shrimp, Andouille sausage, potatoes and corn on the cob steamed up with Old Bay butter

JOHN'S ISLAND GRILLED SHRIMP

Two skewers of wild caught East Coast shrimp grilled to perfection and brushed with Old Bay butter. Served with Hoppin' John rice and fresh vegetables

THE CAST NET

Fried wild caught East Coast shrimp, scallops and flounder served with fries and coleslaw.

Add fried oysters

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Land & Sea

Add a side house salad or Caesar salad

SOUTHERN FRIED CHICKEN

Hand-battered boneless chicken breast fried to a crispy golden brown, smothered in bacon and Andouille sausage gravy. Served with mashed potatoes and corn on the cob.

PESTO GRILLED CHICKEN & SHRIMP

Grilled chicken and shrimp brushed with housemade basil pesto and topped with sliced fresh mozzarella. Served with Hoppin' John rice and fresh vegetables.

NEW YORK STRIP STEAK*

A 12 oz Black Angus strip steak seasoned and grilled to your liking. Served with mashed potatoes and fresh vegetables. "Sea" below and add some surf.

STEAK FRITES

Seven ounce filet mignon wrapped in applewood smoked bacon and grilled to your liking. Served with thick cut fries.

Add Some Surf

LUMP CRAB CAKE GRILLED OR FRIED SHRIMP



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Salty Dog Originals

Add a side house salad or Caesar salad

CAROLINA COUNTRY SALMON

Atlantic salmon brushed with South Carolina mustard barbecue glaze, then fire-grilled and served with Hoppin' John rice and seasonal vegetables

SHRIMP N GRITS

A lowcountry staple. Stone ground grits topped with tender sautéed wild caught East Coast shrimp and finished with creamy Andouille sausage and bacon gravy. Chadwick's favorite.

SEAFOOD POT PIE

Wild caught East Coast shrimp, scallops, fresh fish and vegetables smothered in our delicious cream sauce topped with a fluffy puff pastry and baked golden brown. You can have pie for dinner.

FISHERMAN'S PASTA

Wild caught East Coast shrimp, lobster and lump crabmeat sautéed in a lobster cream sauce over cavatappi pasta. Finished with shredded parmesan cheese. This dish gets you ready for a long night at sea.

JAMBALAYA PASTA

Chicken, wild caught East Coast shrimp and Andouille sausage tossed in a cajun cream sauce with cavatappi pasta, parmesan cheese and green onions.

LOWCOUNTRY MAC N CHEESE

Wild caught American shrimp, lobster and lump crabmeat blended with jack, cheddar and parmesan cheeses, signature spices and tossed with cavatappi pasta, topped with bread crumbs.

WE'VE GOT WILDLIFE

Bohicket Marina is home to an assortment of unique wildlife. One fan-favorite in particular is the bottlenose dolphin. It is not out-of-the-ordinary to spot a dolphin or even a whole pod in the area! Be sure to keep your eyes peeled!

Build Your Bun

Salty Dog sandwiches are served on a toasted brioche roll with lettuce, tomato, onion and a dill pickle spear with a choice of stone ground grits, Captain's mashed potatoes, coleslaw, fresh vegetables or thick cut fries.

STEP 1

PICK YOUR PATTY

Half-Pound Prime Beef Burger*
Maryland-Style Lump Crab Cake
Fried Flounder
Grilled Chicken Breast
Black Bean Burger
Turkey Burger
Fresh Catch*

LOAD IT UP!

American, Cheddar, Provolone or Swiss are on us!
Pimento Cheese or Blue Cheese Crumbles
Hickory Smoked Bacon
Substitute a Pretzel Roll
Crispy Fried Onions

STEP 2

ENJOY YOUR PERFECTLY CRAFTED MASTERPIECE!

and maybe snap a quick photo for the 'gram >>  @saltydogcharleston

STEP 3

THE JAKE-ZILLA BURGER

YES, THIS BURGER IS 100% MAKE-YOUR-FRIENDS-JEALOUS, DROOL-INDUCING, INSTAGRAM-WORTHY GOODNESS!

A half-pound prime beef burger grilled over an open flame, topped with bacon, pimento cheese, slow-cooked hand-pulled pork, fried onions and drizzled with house made barbeque sauce.

Served with lettuce and tomato on a toasted pretzel roll and topped with a hushpuppy.

Don't forget the pickle! WARNING - if you eat the whole thing you might not have room for dessert.

Port & Starboard Sides

SEASONAL VEGETABLES • HOUSE MADE POTATO CHIPS • FRESH CUT FRUIT • POTATO SALAD
THICK CUT FRIES • HUSHPUPPIES • COLESLAW • GRITS • MASHED POTATOES • HOPPIN' JOHN RICE

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THERE'S ALWAYS ROOM FOR DESSERT!

Housemade Desserts

Key Lime Pie
Scoop of House Made Ice Cream

Salty Dog Ice Cream

HEAD NEXT DOOR FOR AN
ARRAY OF SWEET TREATS!

From shakes and sundaes to more topping choices than we can count, the Salty Dog Ice Cream shop is now open and serving up waterfront treats.



Beverages

Handheld Kegs

some folks call 'em cans

DOMESTIC

Budweiser | Coors Light | Michelob Ultra

PREMIUM

Bold Rock | Blue Moon | Corona | Corona Light
Dos Equis Lager | White Claw | Heineken NA

CAROLINA CRAFTS

Coast Hop Art | Palmetto Salted Lime Lager
Lone Rider Sweet Josie Brown | Coast 32/50 Kölsch
Holy City Pluff Mud Porter | Highland Gaelic Ale
Commonhouse Wise One | Westbrook One Claw

SIGNATURE SALTY DOG DRAUGHTS

Salty Dog Wheat crisp American wheat ale with honey-like sweetness, brewed with copious amounts of white wheat & orange blossom honey | 5.3% abv

Salty Dog Pale Ale classic American pale ale. slight caramel sweetness, hopped with cascade, amarillo & simcoe to give citrus pine aromatics | 5.8% abv

Salty Dog Amber full bodied malt-forward amber ale featuring toasted and sweet caramel notes | 5.8% abv

Salty Dog Pilsner saab hops and pilsner malt with floral notes and a crisp finish | 4.9% abv

Salty Dog Draughts
Brewed
Locally



Please ask your server for our full draft selection

Wine

HOUSE

California Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet

SPARKLING Segura Viudas Cava Brut Reserva, Spain

SPARKLING ROSÉ Segura Viudas Cava Brut Reserva, Spain

ROSÉ Dark Horse, California

PINOT GRIGIO Salty Dog, St. Helena, Napa Valley, California

SAUVIGNON BLANC Dark Horse, California

SAUVIGNON BLANC Starborough, Marlborough, New Zealand

RIESLING Chateau Ste. Michelle, Columbia Valley, Washington

CHARDONNAY Salty Dog, St. Helena, Napa Valley, California

CHARDONNAY Robert Mondavi - Private Selection, California

PINOT NOIR Robert Mondavi - Private Selection, California

CABERNET SAUVIGNON Salty Dog, St. Helena, Napa Valley, California

CABERNET SAUVIGNON Robert Mondavi - Private Selection, California

The Reserve Cellar

CHARDONNAY

Rodney Strong Chalk Hill, Sonoma, California

SAUVIGNON BLANC

Kim Crawford, Marlborough, New Zealand

PINOT NOIR

Benton Lane, Willamette Valley, Oregon

CABERNET SAUVIGNON

Girard Cabernet, Napa Valley, California

Soft Drinks & Juices

Coke, Diet Coke, Coke Zero, Cherry Coke, Sprite, Ginger Ale,
Mr. Pibb, Minute Made Lemonade, Barq's Root Beer
(free refills)

Southern Harmony Iced Tea | Sweet or Unsweet
(free refills)

Fresh Brewed Coffee

Cold Brew Coffee

Traditional or Nitro



Hot Tea

Hot Cocoa

Juice | apple, orange,
pineapple, cranberry

Perrier

Waterfront Treats

Be sure to save
room for dessert!



Add a floater of Myers's Rum or Bacardi Rum

PIÑA COLADA Served like it should be! Bacardi, Coco Lopez Cream of Coconut and pineapple juice

KIWI COLADA Bacardi Rum, melon liqueur, fresh kiwi, Coco Lopez Cream of Coconut and pineapple juice

TROPICAL FREEZE Bacardi Rum, orange juice, strawberries and Coco Lopez Cream of Coconut make this an island treat!

COCOBANA Kahlua, fresh banana and Coco Lopez Cream of Coconut

KAHLUA COLADA Kahlua, Coco Lopez Cream of Coconut and pineapple juice

COCONUT FREEZE An icy blend of local toasted coconut rum & Coco Lopez Cream of Coconut

BANANA BREEZE Bacardi Rum, banana purée, lime juice and fresh banana

CLASSIC DAIQUIRIS Blended with ice and Bacardi Rum. Pick your flavor
STRAWBERRY • PEACH • WATERMELON • BANANA • MANGO • RASPBERRY

SALTY DOG SANGRIA

Relax and refresh with this blend of California wine, fresh citrus fruits, berry-infused brandy and triple sec finished off with a splash of citrus soda.

select: white (pinot grigio) or red (cabernet sauvignon)

PAIN KILLER

Pusser's Rum, Coco Lopez Cream of Coconut, orange and pineapple juices and nutmeg

RUM RUNNER

Myers's and Bacardi Rums, pineapple and orange juices with a splash of raspberry and banana

BAHAMA MAMA

Bacardi Rum, pineapple and orange juices, Coco Lopez Cream of Coconut and strawberry purée

MAKE A MULE

Gosling's Ginger Beer with your choice of:

Moscow (Deep Eddy's Vodka)

Dark & Stormy (Gosling's Dark Rum)

Tennessee (Jack Daniel's)

Kentucky (Jim Beam)

MOJITO

Classically prepared with Bacardi Rum, simple syrup, muddled fresh mint, fresh lime juice and club soda

add: mango, strawberry, peach, watermelon or raspberry purée

MAI TAI

Tiki classic plain and simple. Layered with Meyers's and Bacardi Rums, grenadine and pineapple & orange juices

HURRICANE

Not from the Island, but a classic nonetheless. Bacardi Rum, pineapple and orange juices, sour mix and sloe gin.

TOP DOG MARGARITA

Take our house and turn it up a notch! Patron Silver Tequila, Grand Marnier and you know the rest. Served on the rocks or blended with a salted rim

BODOG MARGARITA

Milagro Silver, fresh lime juice, watermelon purée and fresh jalapeño. served on the rocks with a salted rim.

The Classics

Drink Local

handcrafted cocktails from local distilleries

jasper's gin

charleston distillery

FLORADORA Jasper's Gin | raspberry purée | fresh lime juice
Gosling's Ginger Beer

BOHICKET COOLER Jasper's Gin | muddled cucumber | fresh lime juice | Gosling's Ginger Beer

carolina reaper pepper vodka

charleston distillery

PINEAPPLE EXPRESS Reaper Vodka | pineapple juice | hibiscus syrup | fresh lemon juice | Angostura Bitters

WATERMELON CRAWL Reaper Vodka | watermelon purée simple syrup | fresh lemon juice | muddled mint

BLOODY REAPER Reaper Vodka | local handcrafted Bloody Point Bloody Mary mix

tolerance liqueur

charleston distillery

TOLERANCE MULE Tolerance | Angostura Bitters | fresh lime juice
Gosling's Ginger Beer

ESCAPE-COLLINS Tolerance | pineapple juice | Coco Lopez | simple syrup | fresh lime juice

salty dog coconut rum

hilton head distillery

COCONUT PALOMA Coconut Rum | Milagro Silver | simple syrup grapefruit juice | club soda | salted rim

COCONUT LIME SPRITZ Coconut Rum | fresh lime juice | club soda

PINA COLADA MULE Coconut Rum | fresh lime juice | piña colada mix | ginger beer

COCONUT MOJITO Coconut Rum | simple syrup | fresh mint fresh lime juice | Coco Lopez Cream of Coconut | club soda

Let's Kick It In Bohicket

FROM FIRE PIT FRIDAYS AND LOWCOUNTRY BOILS TO OUR WORLD FAMOUS HUSHPUFFYFEST - WE ALWAYS HAVE SOMETHING FUN ON THE SCHEDULE IN BOHICKET.

charleston.saltydog.com/events

FOR THE FULL SCHEDULE



- LIVE MUSIC
- WORLD CLASS SUNSET VIEWS
- WATERFRONT FIRE PIT
- WEEKLY FUN FOR THE WHOLE FAMILY

Let's Plan Your Next Special Event

THE PERFECT PICTURESQUE WATERFRONT VENUE

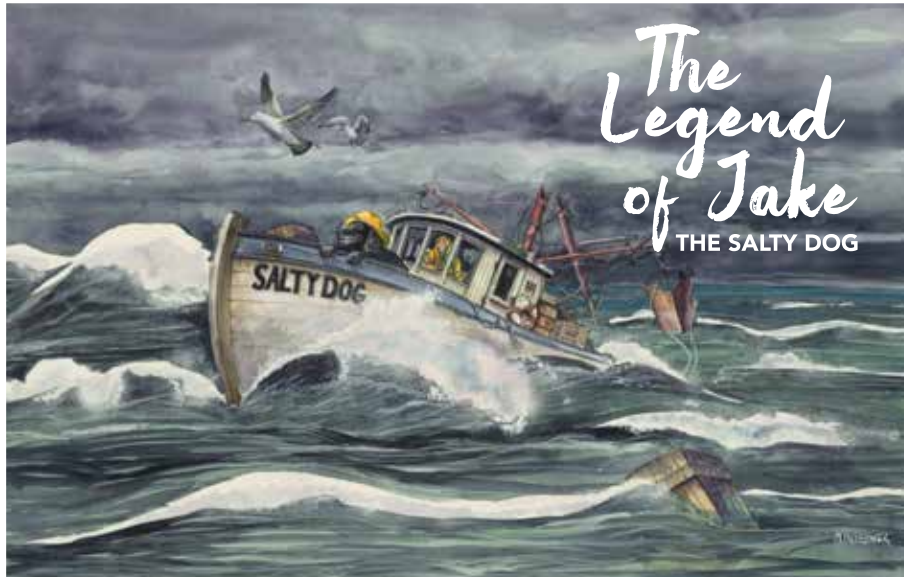
With breathtaking natural views, the Salty Dog at Bohicket Marina sets the perfect backdrop for an event to remember.

- WEDDING RECEPTIONS
- REHEARSAL DINNERS
- FAMILY REUNIONS
- ANNIVERSARY & BIRTHDAY CELEBRATIONS
- BUSINESS RETREATS

LET'S GET PLANNING!

events@saltydog.com





Let's go down south... to the beach! South Beach is the home of Captain John and his best friend, Jake. John earned his living as a fisherman. Jake shared John's love for the sea.

Early one Friday morning, John powered up their 36-foot fishing vessel and headed for the deep blue sea. It was a good day for fishing. The flying fish were flying and the jumping fish were jumping. A dolphin jumped so high that he was flying. A chorus of sea gulls sang their praises to a beautiful day.

Jake sat on the back deck sorting their catch while John kept a watchful eye on a distant storm. Suddenly, the sky began to darken and the wind whipped to 60 knots. Then out of nowhere, the Salty Dog was slammed by a 20-foot rogue wave. Jake dug his paws into the deck and tried to fend off the



storm with his mightiest growl. But it was too late... the next 20-footer engulfed the small craft. Jake and John were tossed into the raging sea. Jake instinctively swam to his master's side. John began to lose hope as he watched their boat sink to the bottom of the Atlantic Ocean, but...

Jake refused to give up. He paddled hard and headed in a westerly direction. Jake swam for three days and three nights with John holding fast to his collar.

Jake just kept going until he had paddled all the way back to South Beach. Jake had saved their lives! Jake's place in nautical history is assured.



Feed Us Back | saltydog.com/survey

FILL OUT OUR ONLINE SURVEY & WE'LL USE IT AS FOOD FOR THOUGHT.

charleston.saltydog.com

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