

RAW BAR

OYSTERS

Please see our daily oyster list for today's varieties

Oyster Sommelier's Choice: 6 for \$18 12 for \$36

BAKED OYSTERS (3pc)

ROCKERFELLER \$15

crab, raisin tomato, pernod spinach

TARTUFATA \$16

black truffle, burrata, melted leeks

PREMIUM RAW BAR SELECTIONS

served with classic cocktail sauce, mustard sauce

FLORIDA STONE CRAB CLAWS \$MKT

DUTCH HARBOR RED KING CRAB 1/2 LB \$32

CHILLED MAINE LOBSTER TAIL \$MKT

JUMBO WHITE SHRIMP COCKTAIL 3 for \$15

CAVIAR

Served with chive sour cream, egg mimosas & blinis

CALIFORNIA WHITE STURGEON 1 oz. \$145

IMPERIAL KALUGA BELUGA 1 oz. \$95

CRUDO

YELLOWFIN TUNA TARTARE \$18

avocado, red onion, capers, sweet chili truffle sauce

FAROE ISLAND SALMON TORO \$14

ruby red grapefruit, fennel, edamame, salmon roe

DIVER SCALLOP CRUDO \$18

aleppo pepper, candied ginger, pomegranate molasses

SEA URCHIN \$16

young coconut, lime, black cyprus salt

CHEF'S CRUDO TASTING 3 for \$30

PLATTERS

THE "FIRE & ICE" PLATTER \$95

ICE: Oysters on the Half Shell, Jumbo White Shrimp

Cocktail, Chilled Maine Lobster Tail,

FIRE: Crispy Calamari tossed in a Sweet Chili, Baked

Oyster Rockefeller, Crispy Oysters with a Jalapeño

Corn Tartar & Jumbo Lump Crab Cakes

GRAND "SEA AND OCEAN" PLATTER \$155

RAW: Oysters, Clams, Sea Urchin,

Salmon Toro, Sea Scallop Crudo, Tuna Tartare

CHILLED: Maine Lobster Tail, Langoustines,

Dutch Harbor King Crab Leg, Jumbo Shrimp Cocktail,

Colossal Blue Swimming Crab

LIQUID

WILD MUSHROOM SOUP \$10

brandy, pancetta, crispy brussel sprouts

ROASTED TOMATO BISQUE \$10

whipped goat cheese, oyster mushroom tempura

GARDEN

"NEW VISION" CAESAR \$12

soy paper wrapped romaine, parmesan, sherry

vinegar, tomato caviar

HONEYED BEETS & POACHED PEARS \$12

whipped goat cheese, hazelnut praline,

raspberry vinaigrette

BABY ARUGULA SALAD \$12

shaved fennel, crispy potato, currants,

white balsamic vinaigrette

PETITE MIXED GREENS \$11

tomato, cucumber, red onion, feta cheese,

aged red wine vinegar, extra virgin olive oil

STARTERS

BLACK MUSSELS \$16

nudja, calabrian chili, roasted garlic,

white wine herb broth

BEEF CARPACCIO \$18

crispy fingerling potato chips, caper berries,

horseradish-mascarpone sauce

DIVER SEA SCALLOPS \$18

cauliflower puree, apple, fennel, radicchio,

vadouvan curry nage

JUMBO LUMP CRAB CAKE \$18

sweet pickled cherry peppers, heirloom tomatoes,

balsamic vinegar

IBERICO "HAM & CHEESE" \$17

cured spanish ham, manchego cheese, chestnuts,

truffle honey, guava jam

SPANISH OCTOPUS \$18

smoked paprika, chorizo & beluga lentil ragu, tomato

marmalade

SEA & OCEAN

RED SNAPPER \$38

tuscan black kale, artichokes, red grapes,
truffle vinaigrette

SWORDFISH "AU POIVRE" \$36

melted napa cabbage, roasted beets, cognac
peppercorn sauce

BLACK GROUPER \$38

green bamboo rice, bbq hearts of palm, papaya
golden raisin salsa

FAROE ISLAND SALMON \$34

squid ink panko, braised onion, peruvian potatoes,
acorn squash, horseradish creme

CRISPY WHOLE FISH \$45 **limited*

broccolini, wakame seaweed, crispy gnocchi,
lobster cappuccino

VEGETARIAN

PAN SEARED TOFU STEAK \$25

wild mushrooms, tomato confit, red pepper glacé

LAND & FARMS

WAGYU BEEF SHORT RIBS \$37

pomegranate barbeque, celery root puree,
mixed wild mushrooms

NIMAN RANCH PORK CHOP \$31

roasted spaghetti squash, broccolini,
balsamic beet sauce

POULET ROUGE (free range chicken) \$29

mushroom bread pudding, jumbo asparagus,
apricot rosemary jus

PASTA / GRAIN

RIGATONI BOLOGNESE \$23

traditional wagyu beef ragu, parmesan cheese

RICOTTA CHEESE GNOCCHI \$24

walnuts, black truffle, taleggio cream sauce

SAFFRON CAVATELLI \$27

maine lobster, peas, mascarpone-prosecco sauce

LINGUINI NERO \$26

mussels, clams, crab meat, arugula pesto,
anna maria island botarga

FROM THE SEA GRILL

Filletts are simply grilled a la plancha, served with farro-corn succotash & citrus beurre blanc

RED SNAPPER, FLORIDA \$38

YELLOWFIN TUNA, GULF COAST \$38

ATLANTIC SWORDFISH \$36

BLACK GROUPER, FLORIDA \$38

JUMBO WHITE SHRIMP \$38

FAROE ISLAND SALMON, SCOTLAND \$34

MEDITERRANEAN BRANZINO \$34

DAYBOAT, DIVER SCALLOPS, MAINE \$36

Fishermen from around the globe are currently fishing for our fish display

WHOLE ROASTED FISH

cooked whole & filleted table side, ask your server about our selection

(caution, may contain small fish bones)

FROM THE LAND GRILL

*All steaks served with potato burrata mousseline, roasted garlic,
grilled lemon & rosemary oil*

26 oz BONE IN, COWBOY RIBEYE \$68

10oz CREEKSTONE FARMS PRIME NY STRIP \$48

12oz JOYCE FARMS DRY AGED DELMONICO \$56

8oz BLACK ANGUS FILET MIGNON \$45

Sea Salt Temperature Descriptions

BLUE : seared outside | raw inside 115 -120 ° F

RARE : mostly red 125-130 ° F

MEDIUM RARE : mostly pink | red center 130-140 ° F

MEDIUM : pink throughout 140-140 ° F

MEDIUM WELL : mostly brown | pink center 150-155 ° F

WELL DONE : brown throughout 160-212° F

ENHANCEMENTS

(3) Grilled Jumbo White Shrimp \$15

4 oz. Jumbo Lump Crab Cake \$15

(2) Hand Caught Diver Scallops \$15

1/2 Grilled Maine Lobster Tail \$16

TOPPINGS

Béarnaise \$5

Sauce Au Poivre \$7

Truffle Demi-Glace \$9

Gorgonzola Crust \$5

SIDES

BRUSSEL SPROUTS with maple & bacon \$12

BAKED ARTICHOKE & GORGONZOLA \$11

SAUTÉED SPAGHETTI SQUASH with cherries \$10

JUMBO ASPARAGUS with sauce béarnaise \$10

BURRATA WHIPPED POTATOES \$9

CLASSIC FRENCH FRIES \$9

TRUFFLE & PARMESAN FRITES \$12

SAUTÉED MIXED WILD MUSHROOMS \$12

Some items on our menu may be available in gluten-free or lactose-free options.

Sea Salt uses organic and local produce, wild caught seafood, poultry and meat raised naturally without hormones, antibiotics or animal by-products whenever possible.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.