

FISHERMAN'S GRILL & DISPLAY CASE

Fishermen from around the globe are currently fishing for our fish display.
 Please choose your own fish from our extensive selection in the fisherman's case.
 Baked whole and filleted tableside. Served with asparagus & citrus beurre blanc sauce
 Ask your server for today's fresh fish selection

RAW BAR

FRESH CHILLED MAINE LOBSTER TAIL \$MKT
 HAND SELECTED WILD SHRIMP COCKTAIL \$15
 YELLOWFIN TUNA TARTARE
 avocado, capers, red onion, thai chili sauce \$16

THE "FIRE & ICE" PLATTER \$95

ICE: Oyster Sommelier's assortment of; Oysters on the half shell, Jumbo White Shrimp Cocktail, Fresh Steamed Maine Lobster Tail
FIRE: Crispy Calamari, Baked Oyster Rockefeller, Crispy Oysters with a Jalapeño Corn Tartar & Mini Crab Cakes

OYSTERS

Oyster Sommelier's Choice:
 Chef's selection of our freshest varieties
 6 for \$18 12 for \$36

WEST COAST \$4.00 each
 EAST COAST \$3.50 each
 LOCAL GULF \$2.50 each

Wines By The Glass

SPARKLING

			GLS	BTL
550	Moscato d'Asti	Castello del Poggio, Piedmont, Italy	2015	9 36
2950	Glera/Chardonnay	Zardetto Private Cuvée, Valdobbiadene Prosecco, Italy	NV	10 40
350	Chardonnay	Schramsberg, Blanc de Blanc, Napa Valley, USA	2014	17 68
2940	Chardonnay	JCB No. 21, Cremant de Bourgogne, Burgundy, France	NV	13 45

WHITE

1048	Xarel-lo	Raventos i Blanc 'Silencis' Penedes, Spain	2015	13 45
2550	Pinot Grigio	Ca' Bolani, Friuli, Italy	2016	8 31
2250	Pinot Grigio	Tramin, Unterebner, Alto Adige, Italy	2016	15 50
2650	Riesling	T Schmitt, Kabinett, Ger,many	2016	8 30
1350	Sauvignon Blanc	Dog Point, Marlborough, New Zealand	2016	12 46
944	Sauvignon Blanc	Domaine Girard, Sancerre, Loire, France	2015	16 62
1150	Chardonnay	Hess Collection, Napa Valley, USA	2014	11 38
2150	Chardonnay	Domaine du Guette-Soleil, Chablis, France	2016	16 56
250	Chardonnay	Chateau Montelena, Napa Valley, USA	2014	20 75
245	Chardonnay	Les Tourelles de la Cree, Montagny 1er Cru, France	2014	20 70
1450	Cinsault/Grenache/Syrah	Artazuri Rosado, Navarra, Spain	2016	9 34

RED

2050	Sangiovese	Caparzo, Tuscany, Italy	2015	8 31
2750	Tempranillo	Bodegas Triton, Entresuelos, Castilla y León, Spain	2014	8 35
450	Pinot Noir	WillaKenzie, Gisele, Willamette Valley, USA	2014	13 48
150	Pinot Noir	Morgan, Twelve Clones, Santa Lucia Highlands, USA	2014	18 60
2450	Merlot	Canoe Ridge, Expedition, Columbia River, USA	2015	11 38
650	Malbec	Maal Wines, Biutiful, Mendoza, Argentina	2015	12 42
2850	Grenache/Syrah	Famille Perrin, Visobres, Rhone, France	2014	12 46
3150	Corvina/Rondinella	Tomassi, Ripasso, Valpolicella, Italy	2014	14 54
3250	Sangiovese	Caparzo, Brunello di Montalcino, Tuscany, Italy	2012	20 75
3350	Cabernet Sauvignon	Silver Palm, California, USA	2014	12 46

FEATURED WINE

750 Cabernet Sauvignon Arrowood, KnightsValley, Sonoma County USA 2013 23 90
 This Knights Valley Cabernet Sauvignon is bold with black forest fruit and spiced plum, offering undertones of roasted coffee and crushed rock. Caramel and anise come through on the palate accompanied by broad tanins and rich persistent finish.

APPETIZERS

- BEEF CARPACCIO \$14
crispy fingerlings, capers, horseradish mascarpone sauce
- SHRIMP TEMPURA \$12
sweet truffle chili sauce, seaweed salad, pickled ginger
- CRISPY CALAMARI \$13
aged gouda, black olive, soppressata, coco-chili mayo
- WILD MUSHROOM SOUP
crispy brussel sprouts, pancetta \$8
- ROASTED TOMATO BISQUE
whipped goat cheese, oyster mushroom tempura \$8
- FRIED OYSTERS \$16
tequila -corn -jalapeño remoulade

SALADS

- MIXED GREENS SALAD \$9
tomato, red onion, cucumbers, feta cheese, red wine vinaigrette
 - HONEY ROASTED BEETS \$12
pears, creamy goat cheese, hazelnut praline, raspberry vinaigrette
 - BABY ARUGULA \$12
shaved fennel, currants, crispy potato chips, white balsamic dressing
 - CLASSIC CAESAR \$10
shaved parmesan, avocado, tomato, garlic crouton
add to any salad –
- All Natural Joyce Farms Chicken Breast: \$7 Wild Caught Jumbo White Shrimp: \$9

SANDWICHES

- Served with classic french fries
- ATLANTIC SWORDFISH (BLACKENED OR GRILLED) \$16
lettuce, tomato, pickled celery, jalapeño corn tartar
- PULLED BERKSHIRE PORK SANDWICH \$14
tomato, feta cheese, tzatziki sauce
- FISH TACO \$14
soft corn tortilla, avocado, onion, tomato, romaine, cilantro, lemon-lime sriracha sauce
- LOBSTER RUEBEN \$24
fresh maine lobster, suaerkraut, 1001 dressing, gryuere cheese, rye bread
- CRUNCHY CHICKEN SANDWICH \$14
jalapeño red cabbage coleslaw, saffron aioli
- WAGYU BEEF BURGER \$16
asiago cheese, arugula, tomato jam, crispy enoki mushrooms, truffle aioli

ENTRÉES

- AVOCADO STUFFED WITH JUMBO LUMP CRAB MEAT \$18
bourbon sriracha sauce, sweet potato fries
- CHILLED GULF SHRIMP \$17
kale, pickled red peppers, olives, feta cheese, yogurt dill sauce
- BLACKENED TUNA MEDALIONS \$21
avocado, mango, red onion, tomato, spicy balsamic vinaigrette
- BLACK GROUPER \$20
artichoke, picholine olives, pancetta, roasted tomato, fingerling potatoes
- PIZZETTE \$14
fig jam, gorgonzola, prosciutto di parma, baby arugula
- LINGUINI NERO \$16
squid ink linguini, cedar key clams, calabrian chili, broccolini

Many items are or can be made gluten free. Please ask your server.
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.