

FROM THE RAW BAR

OYSTERS

Check our daily oyster list for the current selection

Oyster Sommelier's Choice: 6 for \$19 12 for \$38
served with cocktail sauce, pink peppercorn mignonette, horseradish

PREMIUM RAW BAR SELECTIONS

served with cocktail sauce, mustard sauce

MAINE LOBSTER TAIL \$28

JUMBO WHITE SHRIMP COCKTAIL 3 for \$15

FLORIDA STONE CRAB CLAWS \$MP

ALASKAN KING CRAB LEGS \$34 per 1/2 lb

CRUDO

FAROE ISLAND SALMON TORO
pistachios, balsamic-beet puree, smoked sea salt \$18

YELLOWFIN TUNA TARTARE
avocado, capers, thai chili sauce red onion \$21

CUSTOM RAW BAR PLATTERS

..... **PREMIER ...1 tier.....**\$95

6 Oysters on the Half Shell, 4 Jumbo White Shrimp Cocktail, 1 Chilled Maine Lobster Tail, Jumbo Lump Crab Meat

..... **GRANDE ...2 tier.....**\$225

12 Oysters on the Half Shell, 6 Jumbo White Shrimp Cocktail, 2 Chilled Maine Lobster Tail, 4 Florida Stone Crab Claws, 1/2 lb Alaskan King Crab Legs

[ASK ABOUT OUR SEASONAL 3 COURSE MENU](#)

Daily 5pm-7pm \$38

STARTERS FROM LAND & SEA

COLD

BURRATA & TOMATO
vine ripe tomato, burrata cheese, baby arugula, orange-saffron dressing \$17

CHARCUTERIE

ibérico coppa ham, point Reyes blue cheese, marcona almonds, fig jam, crostini \$20

WAGYU BEEF CARPACCIO

artichokes, baby arugula, shaved manchego cheese \$18

WARM

SPANISH OCTOPUS
gigante beans, arugula, vernaccia-caper sauce \$19

JUMBO LUMP CRAB CAKE
lemon aioli, watercress-sunchoke slaw \$24

BAKED OYSTERS TARTUFATA
straciatella cheese, nudja, black truffle jam \$18

LIQUID

BUTTERNUT SQUASH SOUP
sunflower seeds, pancetta, sage \$12

GARDEN

"NEW VISION" CAESAR
soy paper-wrapped romaine, parmesan, sherry vinegar, tomato caviar \$12

ROASTED BEETS & POACHED PEARS
whipped goat cheese, hazelnut praline, raspberry vinaigrette \$13

KALE & APPLE SALAD
shaved red & green apples, enoki mushrooms, candied pecans, gorgonzola-yogurt dressing \$13

PETITE MIXED GREENS
tomato, cucumber, red onion, feta cheese, white balsamic vinaigrette \$11

*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.

SEA & OCEAN

RED SNAPPER \$39

burrata whipped potato, porcini mushroom ragout, wilted watercress

DIVER SCALLOPS \$39

roasted spaghetti squash, saba, mushroom-fontina cappuccino

BLACK GROUPER \$39

roasted winter root vegetables, kale, apple cider brodo

YELLOWFIN TUNA \$41

black garlic hummus, sautéed snow peas, spiced tomato reduction

CRISPY WHOLE FISH \$45 *limited

crispy cauliflower, wakame seaweed, mango-lime sauce, soy caramel

THE WHOLE FISH

Fishermen from around the globe are currently fishing for our display case. Ask your server about our daily selection of whole roasted fish filleted table side.
(caution, may contain small fish bones)

PASTA / GRAIN

RIGATONI BOLOGNESE \$24

traditional wagyu beef ragout, parmesan cheese

SAFFRON CAVATELLI \$38

fresh maine lobster, roasted butternut squash, prosecco-marscarpone sauce

POTATO GNOCCHI \$27

roasted porcini mushrooms, artichokes, parma cotto ham, parmesan sauce

LINGUINE NERO \$34

rock shrimp, arugula, roasted peppers, spicy tomato sauce

LAND & FARMS

PAN-SEARED TOFU STEAK \$25

sautéed mixed mushrooms, tomato confit, red pepper glacé

BERKSHIRE PORK CHOP \$32

grilled eggplant, grainy mustard jus, crispy potato

JOYCE FARMS ORGANIC CHICKEN BREAST \$28

horseradish creamed brussel sprouts, honey roasted baby carrots

FROM THE GRILL

Served simply grilled, with black venere rice, fava beans, grilled lemon, extra virgin olive oil & sea salt

BLACK GROUPER, FLORIDA	\$39	32oz TOMAHAWK <i>for 2</i>	\$102
RED SNAPPER, FLORIDA	\$39	22oz BONE IN COWBOY RIBEYE	\$65
SWORDFISH, FLORIDA	\$36	16oz BONE IN KANSAS CITY STRIP	\$50
JUMBO GULF SHRIMP	\$38	12oz DRY AGE DELMONICO	\$60
YELLOWFIN TUNA, GULF COAST	\$41	8oz BLACK ANGUS FILET MIGNON	\$45
FAROE ISLAND SALMON, SCOTLAND	\$36		
DIVER SCALLOPS, MAINE	\$39		

ENHANCMENTS

POINT REYES BLEU CHEESE CRUST	\$6	LUMP CRAB with AERATED BÉARNAISE	\$14
CABERNET DEMI-GLACE SAUCE	\$8	JUMBO SHRIMP in SCAMPI SAUCE	\$15

SIDES

JUMBO ASPARAGUS with aerated bernaise	\$12	FINGERLING POTATOES with rosemary	\$10
HONEY ROASTED BABY CARROTS	\$12	CRISPY BRUSSEL SPROUTS with parmesan	\$12
BROCCOLINI with ANCHOVIES & CHILI	\$10	TRUFFLE & PARMESAN FRITES	\$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.