

New Years Eve 12/31/2018

OYSTERS

Oyster Sommelier's Choice: 6 for \$25 12 for \$49

CRUDO

YELLOWFIN TUNA TARTARE \$21
avocado, capers, thai chili
FAROE ISLAND SALMON CRUDO \$21
grapefruit, shaved fennel, edamame, salmon roe

PREMIUM RAW BAR COCKTAIL SELECTIONS

served with classic cocktail sauce, mustard sauce
CHILLED MAINE LOBSTER TAIL \$32
FLORIDA STONE CRAB CLAWS \$18/per
JUMBO WHITE SHRIMP COCKTAIL 3 for \$21

THE "FIRE & ICE" PLATTER \$125

ICE: Oysters on the Half Shell, Jumbo White Shrimp Cocktail, Fresh Steamed Maine Lobster Tail,
FIRE: Crispy Calamari tossed in a Sweet Chili, Baked Oyster Rockefeller,
Fried Oysters with a Jalapeño Corn Tartar & Curry Mussels

COLD APPETIZERS

NEW VISION SEA SALT CAESAR \$15
romaine, parmesan, sherry vinegar, tomato caviar
ROASTED BEETS & POACHED PEARS \$15
goat cheese, hazelnut praline, raspberry vinaigrette

WARM APPETIZERS

SPANISH OCTOPUS \$22
fregola, olives, roasted tomatoes, lemon-oregano jam
KABOCHA SQUASH SOUP \$14
granny smith apples, chestnuts, sage

PASTA

GNOCCHI

wagyu short rib ragout, black truffle, ricotta salatta \$34
SQUID INK LINQUINE
lobster bolognese, botarga di muggine \$39

FROM THE SEA

BLACK GROUPER \$49
roasted cauliflower, pine nuts, currants, pancetta-mustard emulsion
RED SNAPPER \$46
corn, chorizo, key west pink shrimp, smoked tomato butter
BRANZINO \$42
jumbo asparagus, beluga lentils, aqua pazzo

FISHERMAN'S DISPLAY CASE

WHOLE FISH \$mp

*** Ask your server about our whole fish *** (limited availability)
(caution may contain small fish bones)

FISHERMAN'S GRILL

Filets are simply grilled alla plancha, served with creamy polenta & citrus beurre blanc

RED SNAPPER, FLORIDA \$44	MAINE SEA SCALLOPS \$45	SCOTTISH SALMON, FAROE ISLAND \$40
BRANZINO FILET, SPAIN \$43	YELLOWFIN TUNA, GULF \$47	GULF BLACK GROUPER \$47

FROM THE LAND

RACK OF LAMB CHOPS \$49
sweet & sour eggplant caponata, white bean puree
JACKMAN RANCH AKAUSHI BEEF TENDERLOIN \$52
brussel sprouts, porcini mushroom, bordelaise sauce

SIDES

SAUTEED ASPARAGUS \$13
MAPLE GLAZED BRUSSELS SPROUTS & BACON \$13
TRUFFLE FRIES, SHAVED PARMESAN \$13



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2018 New Year's Eve Tasting Menu

\$130 pp

First Course

DIVER SCALLOP CARPACCIO

chives | kaluga beluga caviar

or

FOIE GRAS CROMESQUIS

vintage port | liquid foie gras crème | black truffle

Second Course

KABOCHA SQUASH SOUP

granny smith apples | chestnuts | sage

or

ESCARGOT & BONE MARROW

wild mushrooms | sea urchin sauce

Third Course

GNOCCHI

wagyu short rib ragout | blacktruffle | ricotta salatta

or

SQUID INK LINQUINE

lobster bolognese | bottarga di muggine

Fourth Course

BRANZINO

asparagus | beluga lentils | "aqua pazzo"

or

AKUASHI BEEF TENDEROIN

brussel sprouts | porcini mushroom sauce

Fifth Course

SEA SALT CHOCOLATE DOME

caramelsauce | chocolate mousse | murray river salt

or

CHAMPAGNE & STRAWBERRIES

sabayon | fresh strawberries | gold leaf

entire table must order prix fix** no substitutions

Sommelier Special Selections

359	Champagne Laurent Perrier, Brut Rose, NV Champagne, Fr	150
361	Champagne Laurent Perrier, La Cuvee, NV Champagne, Fr	220/1.5ML
950	Sauvignon Blanc, Vincent Delaporte, Sancerre, Loire, FR	62
1217	Chardonnay, Ch de Santenay, La Comme 1er Cru, Burgundy, Fr	115
2907	Chardonnay, Cakebread Cellars, Napa Valley, USA	98
3241	Pinot Noir, Walt, La Brisa, Sonoma Coast, USA	95
2043	Cabernet Sauvignon, Freemark Abbey, Napa Valley, USA	95

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.