

Sea Salt[®]

restaurant | oyster bar | lounge

BAR MENU

SANDWICHES

	Happy Hour	After 6pm
SWORDFISH (blackened or grilled) lettuce, tomato, pickled celery, jalapeño corn tartar	\$8	\$16
WAGYU BURGER frisee, sun dried tomato, applewood bacon, brie, balsamic ketchup	\$8	\$16
BBQ CHICKEN BREAST swiss cheese, applewood bacon, chipotle bbq sauce	\$7	\$14
FISH TACO jalapeño cabbage slaw, avocado, tomato, cilantro, sriracha aioli	\$7	\$14
PORK TINGA TOSTADAS black bean, corn, queso fresco, cilantro-lime crema	\$6	\$12

APPETIZERS

CRISPY CALAMARI black olive, soppressata, thai chilli sauce, coconut aioli	\$6.5	\$13
BUFFALO GROUPER CHEEKS & CAULIFLOWER lemon dill yogurt	\$7.5	\$15
CRAB & AVOCADO MARTINI bourbon cocktail sauce	\$9	\$18
BAKED GOAT CHEESE tomato sauce, crispy basil, rosemary flat bread	\$6	\$12

SNACKS

MOZZARELLA en CAROZZA fried mozzarella, tomato jam, basil	\$5	\$10
ASSORTED WARM OLIVES pecan dusted goat cheese & grape truffles	\$5	\$9
TRUFFLED DEVEILED EGGS free range eggs with a creamy dijon-truffle filling	\$5	\$10
MORROCAN LAMB KOFTA lemon dill yogurt	\$5	\$10

Daily Happy Hour Specials (3:00pm-6:00pm)
Dollar Oysters Monday - Thursday (Gulf Oysters)

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.