

RAW BAR

SHELLFISH

Please see our daily oyster list for today's varieties

Oyster Sommelier's Choice: 6 for \$19 12 for \$38

Local Clams on the 1/2 shell: \$2.5 ea

BAKED OYSTERS (3pc)

ROCKEFELLER \$15

colossal crab meat, pernod spinach, parmesan

TARTUFATA \$16

black truffle, burrata, melted leeks

PREMIUM RAW BAR SELECTIONS

served with classic cocktail sauce, mustard sauce

DUTCH HARBOR RED KING CRAB 1/2 LB \$34

CHILLED MAINE LOBSTER TAIL \$MKT

FLORIDA STONE CRAB CLAWS ea \$MKT

JUMBO WHITE SHRIMP COCKTAIL 3 for \$17

CAVIAR

Served with chive sour cream, egg mimosas & blinis CALIFORNIA

WHITE STURGEON 1 oz. \$145 IMPERIAL KALUGA

BELUGA 1 oz. \$95

CRUDO

CHEF'S CRUDO TASTING 3 for \$30

YELLOWFIN TUNA TARTARE \$19

avocado, red onion, capers, sweet chili truffle sauce

FAROE ISLAND SALMON TORO \$16

ruby red grapefruit, fennel, edamame, salmon roe

DIVER SCALLOP CRUDO \$18

aleppo pepper, candied ginger, pomegranate molasses

SEA URCHIN \$18

young coconut, lime, black cyprus salt

PLATTERS

THE "FIRE & ICE" PLATTER \$98

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 \$162

RAW: Oysters, Clams, Sea Urchin,

Salmon Toro, Sea Scallop Crudo, Tuna Tartare

CHILLED: Maine Lobster Tail, Key West Pink

Shrimp, Dutch Harbor King Crab Leg, Jumbo Shrimp Cocktail, Colossal Blue Swimming Crab

LIQUID

KABOCHA SQUASH BISQUE \$11

amontillado sherry, chestnuts, granny smith apples, crispy sage

GARDEN

"NEW VISION" CAESAR \$12

soy paper-wrapped romaine, parmesan, sherry vinegar, tomato caviar

ROASTED BEETS & POACHED PEARS \$13

whipped goat cheese, hazelnut praline, raspberry vinaigrette

SHAVED BRUSSEL SPROUTS & APPLES \$13

manchego cheese, roasted pecans, sherry-mustard vinaigrette

PETITE MIXED GREENS \$11

tomato, cucumber, red onion, feta cheese, white balsamic vinaigrette

STARTERS

STUFFED SQUASH BLOSSOMS \$16

ricotta cheese stuffed, saffron aioli, picholine olive tapanade

BEEF CARPACCIO \$18

crispy fingerling potato chips, caper berries, horseradish-mascarpone sauce

DIVER SEA SCALLOPS \$18

fava bean puree, dried cherries, saba, aleppo chili oil

JUMBO LUMP CRAB CAKE \$19

pickled cherry peppers, sweet pea shoots, aerated bernaise sauce

CHARCUTERIE \$17

prosciutto di parma, rogue smokey blue cheese, fig jam, marcona almonds, crostini

SPANISH OCTOPUS \$19

toasted sardinian couscous, picholine olives, oven roasted tomato, lemon-oregano jam

SEA & OCEAN

RED SNAPPER \$38

corn, chorizo & key west pink shrimp fricassée,
smoked tomato butter

ATLANTIC SWORDFISH \$36

butternut squash puree, baby bok choy,
shitake mushroom, red wine-ginger glaze

BLACK GROUPER \$39

roasted tri-color cauliflower, currants, pignoli,
pancetta-mustard emulsion

YELLOWFIN TUNA \$39

black venere rice, cucumber-chervil salad,
saffron-spiced yogurt sauce

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 \$36

pomegranate, creamy polenta, mixed mushrooms

RACK OF LAMB CHOPS \$43

sweet & sour eggplant caponata, white bean puree

JOYCE FARMS ORGANIC CHICKEN BREAST \$28

mushroom faro, asparagus, honey-truffle glazed

PASTA / GRAIN

RIGATONI BOLOGNESE \$24

traditional wagyu beef ragu, parmesan cheese

PAPPARDELLE \$27

duck confit, butternut squash, kale, chestnut cream

SAFFRON CAVATELLI \$28

maine lobster, peas, mascarpone-prosecco sauce

LINGUINI NERO \$26

key west pink shrimp, calabrian chili, ramp pesto,
anna maria island bottarga

FROM THE SEA GRILL

Fillets are simply grilled a la plancha, served with mascarpone polenta & citrus beurre blanc

RED SNAPPER, FLORIDA \$38

YELLOWFIN TUNA, GULF COAST \$39

ATLANTIC SWORDFISH \$36

BLACK GROUPER, GULF COAST \$39

JUMBO WHITE SHRIMP \$38

FAROE ISLAND SALMON, SCOTLAND \$36

MEDITERRANEAN BRANZINO \$32

DAYBOAT, DIVER SCALLOPS, MAINE \$38

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*

16oz PRIME, KANSAS CITY STRIP STEAK \$49

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

Grilled Jumbo White Shrimp \$17

Jumbo Lump Crab Meat \$18

Diver Sea Scallops \$18

1/2 Grilled Maine Lobster Tail \$15

TOPPINGS

Béarnaise \$5

Horseradish Sauce \$5

Truffle Demi-Glace \$9

Gorgonzola Crust \$5

SIDES

MAPLE GLAZED BRUSSEL SPROUTS & BACON \$12

JUMBO ASPARAGUS with bearnaise \$12

BAKED ARTICHOKE & GORGONZOLA GRATIN \$12

CAULIFLOWER with currants & pine nuts \$10

BURRATA WHIPPED POTATOES \$9

CLASSIC FRENCH FRIES \$9

TRUFFLE & PARMESAN FRITES \$12

SAUTÉED MIXED 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.