

**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 mimosa & 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 with Thai Chili Sauce, Baked Oyster Rockefeller, Crispy Oysters with a Jalapeño Corn Tartar & Sweet Curry Mussels

**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**

**SWEET CURRY MUSSELS \$17**

coconut milk, lemon grass, thai basil, grilled naan bread

**BEEF CARPACCIO \$18**

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

**DIVER SEA SCALLOPS \$18**

spaghetti squash, cranberry, blood orange-brown butter emulsion

**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

english pea puree, roasted red beets, molten center-  
foie gras & black truffle croustis

### 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.