

RAW BAR & PLATTERS

OYSTERS

Check our daily oyster list for the current selection

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

MAINE LOBSTER TAIL \$25

steamed & served with cocktail sauce, mustard sauce

JUMBO WHITE SHRIMP COCKTAIL 3 for \$15

steamed & served with cocktail sauce, mustard sauce

CRUDO DUO of SALMON & TUNA \$21

red onion parsley, capers, jalapeño, murray river salt

THE "FIRE & ICE" PLATTER \$98

ICE: Oyster Sommelier's assortment of: Oysters on the half shell, Jumbo White Shrimp Cocktail, Fresh Steamed Maine Lobster Tail

FIRE: Crispy Calamari & Rock Shrimp tossed in sweet chili; Crispy Assortment of Shrimp, Oysters Calamari, Zucchini, Red Bell Pepper

STARTERS FROM LAND & SEA

COLD

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

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

PROSCIUTTO DI PARMA, point Reyes blue, marcona almonds, fig jam, arugula \$18

WARM

STUFFED SQUASH BLOSSOMS
crispy tempura fried, ricotta cheese filled, lobster romesco sauce \$18

SPANISH OCTOPUS toasted sardinian couscous, picholine olives, oven roasted tomato, lemon-oregano jam \$19

SWEET CURRY MUSSELS coconut milk, lemon grass, thai basil, grilled naan bread \$18

FRITTO MISTO crispy assortment of shrimp, oysters calamari, zucchini, red bell pepper \$22

CHEF'S SUMMER 3-COURSE MENU 2019

Daily 5pm-7pm \$35

(choose one selection from each course)

First Course

TOMATO & BURRATA | orange-saffron vinaigrette | arugula

ARUGULA SALAD | fennel | gorgonzola cheese | lemon-honey vinaigrette

CRISPY CALAMARI | olives | soppressata | coconut aioli | sweet chili sauce

Second Course

POTATO GNOCCHI | mushrooms | peas | parmesan cream

SALMON FILLET | black venere rice | fava beans | lobster cappuccino

BLACK ANGUS SIRLOIN | crispy fingerlings | broccolini | aerated béarnaise

Third Course

RASPBERRY SORBET | pink peppercorns

CRÈME BRÛLÉE | dates | kahlua

THREE CHOCOLATE BRITTLE | fernet branca menta gelato | cocoa nibs

*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.

LIQUID & GARDEN

HEIRLOOM TOMATO GAZPACHO
chilled shellfish, basil \$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

SHAVED ZUCCHINI & SUMMER SQUASH
fennel, mint, toasted pistachio, pecorino cheese,
banyuls vinaigrette \$13

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

SEA & OCEAN

RED SNAPPER \$38
corn, chorizo & rock shrimp fricassée, smoked tomato butter

ATLANTIC SWORDFISH \$36
butternut squash puree, baby bok choy, shitake
mushroom, red wine-ginger glaze

BLACK GROUPER \$38
tumeric braised leeks, local little neck clams, dill fumé
blanc

FAROE ISLAND SALMON \$36
sweet & sour cipollini onions, black venere rice,
asparagus cream

CRISPY WHOLE FISH \$45 *limited
broccolini, wakame seaweed, crispy gnocchi, lobster
cappuccino

HOUSEMADE PASTA / GRAIN

RIGATONI BOLOGNESE
traditional wagyu beef ragout, parmesan cheese \$24

VEAL OSSO BUCCO RAVIOLI
braised veal shank & ricotta cheese filled, creamy black
truffle sauce \$26

SAFFRON CAVATELLI
jumbo lump crab meat, sweet english peas, mascarpone-
prosecco sauce \$28

POTATO GNOCCHI
langostino tails, artichokes, cherry tomato, creamy
pesto sauce \$24

LIGURIAN SEAFOOD PLATTER
linguine, langostino, scallops, calamari, shrimp,
mussels, spicy tomato sauce \$38

LAND & FARMS

PORT WINE BRAISED LAMB SHANK \$33
purple potato, apricots, almonds, hairicot vert

BERKSHIRE PORK CHOP \$32
fingerling potatoes, broccolini, fontina espuma

JOYCE FARMS ORGANIC CHICKEN BREAST \$28
spinach, mushroom, feta pane frico, pomegranate
molasses

VEGETARIAN

PAN-SEARED TOFU STEAK \$25
mixed mushrooms, tomato confit, red pepper glacé

FROM THE GRILL

Simply grilled a la plancha, served with asparagus, parmesan polenta

BLACK GROUPER, FLORIDA	\$38	22oz BONE IN COWBOY RIBEYE	\$65
RED SNAPPER, FLORIDA	\$38	16oz BONE IN KANSAS CITY STRIP	\$50
SWORDFISH, FLORIDA	\$36	12oz DRY AGE DELMONICO	\$60
JUMBO GULF SHRIMP	\$38	8oz BLACK ANGUS FILET MIGNON	\$45
YELLOWFIN TUNA, GULF COAST	\$42		
FAROE ISLAND SALMON, SCOTLAND	\$36		
DIVER SCALLOPS, MAINE	\$39		

ACCOUTREMENTS

POINT REYES BLEU CHEESE CRUST	\$6	CRAB BÉARNAISE	\$14
JUMBO SHRIMP SCAMPI	\$15	SCALLOPS with LOBSTER CREAM	\$12

Fishermen from around the globe are currently fishing for our fish display.
GRILLED WHOLE FISH (caution, may contain small fish bones)

SIDES

HAIRICOT VERT with almonds	\$12	CRISPY FINGERLING POTATOES	\$9
JUMBO ASPARAGUS with bearnaise	\$12	CLASSIC FRENCH FRIES	\$9
BROCCOLINI with anchovy sauce	\$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.