

### FISHERMAN'S GRILL & DISPLAY CASE

Fishermen from around the globe are currently fishing for our fish display.  
Please choose your own fish from our extensive selection in the fisherman's case.  
Baked whole and filleted tableside. Served with asparagus & citrus beurre blanc sauce  
Ask your server for today's fresh fish selection

### RAW BAR

FRESH CHILLED MAINE LOBSTER TAIL \$MKT  
HAND SELECTED WILD SHRIMP COCKTAIL \$15  
YELLOWFIN TUNA TARTARE  
avocado, capers, red onion, thai chili sauce \$16

THE "FIRE & ICE" PLATTER \$95

**ICE:** Oyster Sommelier's assortment of; Oysters on the half shell, Jumbo White Shrimp Cocktail, Fresh Steamed Maine Lobster Tail  
**FIRE:** Crispy Calamari, Baked Oyster Rockefeller, Crispy Oysters with a Jalapeño Corn Tartar & Mini Crab Cakes

### OYSTERS

Oyster Sommelier's Choice:  
Chef's selection of our freshest varieties  
6 for \$18 12 for \$36

WEST COAST \$4.00 each  
EAST COAST \$3.50 each  
LOCAL GULF \$2.50 each

### Wines By The Glass

#### SPARKLING

			GLS	BTL
550	Moscato d'Asti	Castello del Poggio, Piedmont, Italy	2015	10 38
2950	Glera/Chardonnay	Zardetto Private Cuvée, Valdobbiadene Prosecco, Italy	NV	10 38
350	Chardonnay	Schramsberg, Blanc de Blanc, Napa Valley, USA	2014	17 66
2940	Chardonnay	JCB No. 21, Cremant de Bourgogne, Burgundy, France	NV	14 54

#### WHITE

2550	Pinot Grigio	Ca' Bolani, Friuli, Italy	2016	10 38
1443	Melon de Bourgogne	Marquis de Goulaine, Muscadet de Sévre-et-Maine	2015	10 38
2650	Riesling	T Schmitt, Kabinett, Germany	2016	10 38
1350	Sauvignon Blanc	Dog Point, Marlborough, New Zealand	2016	12 46
950	Sauvignon Blanc	Domaine Vincent Delaporte, Sancerre, Loire, France	2016	16 62
1150	Chardonnay	Hess Collection, Napa Valley, USA	2014	11 42
2150	Chardonnay	Domaine du Guette-Soleil, Chablis, France	2016	16 62
250	Chardonnay	Pine Ridge, Carneros, Napa Valley, USA	2014	20 78
245	Chardonnay	Les Tourelles de la Cree, Montagny 1er Cru, France	2014	20 78
1450	Negroamaro	Tormaresca, Calafuria Salento Rosato, Italy	2017	10 38

#### RED

2050	Sangiovese	Caparzo, Tuscany, Italy	2015	10 38
2750	Tempranillo	Bodegas Triton, Entresuelos, Castilla y León, Spain	2014	10 38
450	Pinot Noir	WillaKenzie, Gisele, Willamette Valley, USA	2014	13 50
3345	Pinot Noir	Lincourt, Rancho Santa Rosa, Sta Rita Hills, USA	2014	18 70
2450	Merlot	Canoe Ridge, Expedition, Columbia River, USA	2015	11 42
650	Malbec	Angulo Innocenti, Mendoza, La Consulta Argentina	2016	12 46
2850	Red Blend	Ferrari Carano, Sonoma County, CA	2015	14 54
3150	Barbera d'Asti	Pico Maccario, Tre Roveri, Superiore	2014	14 54
3250	Sangiovese	Caparzo, Brunello di Montalcino, Tuscany, Italy	2012	20 78
3350	Cabernet Sauvignon	Long Meadow Ranch, Napa, CA	2016	15 58

#### FEATURED WINE

2747	Cabernet Sauvignon	Mt Brave, Mt Veeder Napa Valley, USA	2014	37 146
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This Mt Brave Cabernet Sauvignon is meant to show all that is Mt Veeder without overt tannins. The 2014 is a great example of that proposition. Black and red berry characters with hints of herb, Asian spice, espresso and toast combine with floral notes, weight and a wonderful finish.

APPETIZERS

- BEEF CARPACCIO \$14  
 crispy fingerlings, capers, horseradish mascarpone sauce
- CHARCUTERIE \$15  
 serrano coppa, truffle pecorino cheese, marcona almonds, fig jam
- CRISPY CALAMARI \$13  
 aged gouda, black olive, soppressata, coco-chili mayo
- HARVEST FARRO SOUP \$11  
 aromatic soffritto, marinated porcini mushrooms, crumbled kale
- FRIED OYSTERS \$16  
 tequila -corn -jalapeño remoulade

SALADS

- MIXED GREENS SALAD \$9  
 tomato, red onion, cucumbers, feta cheese, white balsamic vinaigrette
- HONEY ROASTED BEETS \$12  
 peaches, creamy goat cheese, hazelnut praline, raspberry vinaigrette
- BOSTON BIBB SALAD \$13  
 strawberries, sunchokes, dill-yogurt dressing, gorgonzola-pecan truffles
- CLASSIC CAESAR \$10  
 shaved parmesan, avocado, tomato, garlic crouton
- add to any salad -  
 All Natural Joyce Farms Chicken Breast: \$7 Wild Caught Jumbo White Shrimp: \$9

SANDWICHES

- Served with classic french fries  
 ATLANTIC SWORDFISH (BLACKENED OR GRILLED) \$16  
 bibb lettuce, tomato, pickled celery, jalapeño corn tartar
- FISH TACO \$14  
 soft corn tortilla, avocado, tomato, jalapeño-red cabbage slaw, cilantro, citrus-sriracha sauce
- LOBSTER REUBEN \$22  
 fresh maine lobster, sauerkraut, 1001 dressing, gruyere cheese, rye bread
- BBQ CHICKEN SANDWICH \$14  
 bibb lettuce, tomato, applewood smoked bacon, swiss cheese, chipotle bbq sauce
- WAGYU BEEF BURGER \$16  
 frisse lettuce, sundried tomato, applewood smoked bacon, brie cheese, balsamic ketchup

ENTRÉES

- AVOCADO STUFFED WITH JUMBO LUMP CRAB MEAT \$18  
 bourbon sriracha sauce, sweet potato fries
- CHILLED GULF SHRIMP \$17  
 kale, pickled red peppers, olives, feta cheese, yogurt dill sauce
- BLACKENED TUNA MEDALIONS \$21  
 avocado, mango, red onion, tomato, spicy balsamic vinaigrette
- BLACK GROUPER ENTREE \$20  
 artichoke, picholine olives, pancetta, roasted tomato, fingerling potatoes
- CHIPOTLE SPICED BERKSHIRE PORK "TINGA" \$17  
 black bean-corn salsa, cabbage slaw, avocado, queso fresca, tortilla strips, cilantro-lime crema
- LINGUINI NERO \$16  
 squid ink linguini, cedar key clams, calabrian chili, broccolini

Many items are or can be made gluten free. Please ask your server.  
 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.