

CHARCUTERIE \$17

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

CRISPY CALAMARI \$13

aged gouda, black olive, soppressata, coco-chili mayo

KABOCHA SQUASH BISQUE \$11

amontadillo sherry, amaretti crumble, green apples, crispy sage

FRIED OYSTERS \$16

tequila -corn -jalapeño remoulade

MIXED GREENS SALAD \$11

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

HONEY ROASTED BEETS \$13

peaches, creamy goat cheese, hazelnut praline, raspberry vinaigrette

SHAVED BRUSSEL SPROUTS & APPLES \$13

manchego cheese, roasted pecans, sherry-mustard vinaigrette

CLASSIC CAESAR \$10

shaved parmesan, avocado, tomato, garlic crouton

- add to any salad -

Joyce Farms Chicken Breast: \$7 Wild Caught Jumbo White Shrimp: \$9 Market Fresh Fish: \$MKT

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

AVOCADO STUFFED WITH JUMBO LUMP CRAB MEAT \$20

bourbon sriracha sauce, sweet potato fries

CHILLED GULF SHRIMP \$19

kale, pickled red peppers, olives, feta cheese, yogurt dill sauce

BLACKENED TUNA MEDALIONS \$24

avocado, mango, red onion, tomato, spicy balsamic vinaigrette

BLACK GROUPER ENTREE \$24

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 \$21

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.