

RAW BAR & CRUDO

Oyster Sommelier's Choice:

Chef's selection of our freshest varieties

6 for \$19 / 12 for \$38

WEST COAST \$4.25 each

EAST COAST \$3.50 each

LOCAL GULF \$2.50 each

JUMBO WHITE SHRIMP COCKTAIL 3 for \$15
steamed & served with cocktail sauce, mustard sauce

STARTERS FROM LAND & SEA

CRISPY CALAMARI black olive, soppressata, coco-chili mayo \$13

PROSCIUTTO DI PARMA point Reyes blue cheese, marcona almonds, fig jam, arugula \$17

FRIED OYSTERS tequila-corn-jalapeño remoulade \$16

HEIRLOOM TOMATO GAZPACHO chilled shellfish, thai basil \$12

AHI TUNA TARTARE \$19
avocado, capers, thai chili sauce, onion, bread leaf

SANDWICHES

served with classic house fries

ATLANTIC SWORDFISH (BLACKENED OR GRILLED) bibb lettuce, tomato, pickled celery, jalapeño corn tartar \$16

FISH TACO soft tortilla, avocado, tomato, jalapeño-red cabbage slaw, cilantro, citrus-sriracha sauce \$14

LOBSTER REUBEN fresh maine lobster, sauerkraut, 1001 dressing, gruyere cheese, rye bread \$24

BBQ CHICKEN SANDWICH bibb lettuce, tomato, applewood smoked bacon, swiss cheese, chipotle bbq sauce \$14

PRIME ANGUS BURGER frisée lettuce, sundried tomato, applewood smoked bacon, brie cheese, balsamic ketchup \$16

SALAD BOWLS

SEARED SALMON NIÇOISE romaine lettuce, deviled egg, capers, potato, tomato, olive, white balsamic \$22

SHRIMP COBB mesclun, bacon, avocado, egg, blue cheese, fried onions, yogurt-dill dressing \$19

GRILLED TOP SIRLOIN beefsteak tomato, burrata cheese, red onion, arugula, spicy balsamic dressing \$22

BLACKENED TUNA TACO BOWL avocado, tomato, jalapeño-red cabbage slaw, cilantro, citrus-sriracha sauce \$25

GRILLED CHICKEN CAESAR grilled organic chicken breast, shaved parmesan, cherry tomato, shaved crouton \$17

LAND & SEA ENTRÉES

AVOCADO STUFFED WITH JUMBO LUMP CRAB MEAT bourbon sriracha aioli, sweet potato fries \$21

FRITTO MISTO crispy assortment of shrimp, oysters, calamari, zucchini, red bell pepper \$19

RED SNAPPER ENTREE artichoke, picholine olives, pancetta, roasted tomato, fingerling potatoes \$27

STEAK FRITES choice top sirloin, classic house french fries \$22

GNOCCHI POMODORO potato gnocchi, cherry tomatoes, basil, burrata cheese \$20

FROM THE GRILL

RED SNAPPER, GULF COAST	\$27	6 oz BLACK ANGUS TOP SIRLOIN	\$22
SWORDFISH, FLORIDA	\$26	YELLOWFIN TUNA, GULF COAST	\$29
FAROE ISLAND SALMON, SCOTLAND	\$22	JUMBO GULF SHRIMP	\$25

Lunch portion fillets are simply grilled a la plancha, served with jumbo asparagus, sea salt, lemon & olive oil

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.