



Table Share

LEMON-THYME FOCACCIA BREAD SERVICE

herb infused chili-garlic oil, local honey butter, sea salt
2 for 4 / 4 for 8

MARINATED OLIVES 11

marinated in rosemary, citrus zest,
confit garlic & aged sherry

ARTISANAL CHEESE PLATE 20

selection of aged cheeses, truffle fig jam,
crostini, seasonal accompaniments

CHARCUTERIE PLATE 20

selection of cured meats, stone ground Dijon,
crostini, seasonal accompaniments

LA GRAND PLATEAU 57

assortment of charcuterie & cheeses, bread service for 5-6,
marinated olives and seasonal accompaniments

Chilled Seafood

SHRIMP COCKTAIL 21

radish, scallion, house made cocktail sauce, fresh lemon

LOCAL OYSTERS 3.50 each

champagne mignonette, house made cocktail sauce, lemon

CLAMS ON THE HALF SHELL 14

champagne mignonette, house made cocktail sauce, lemon

SEAFOOD FOR TWO 56

6 chilled shrimp, 6 local oysters, 6 raw clams,
champagne mignonette, house made cocktail sauce, lemon

Soup & Salad

FRENCH ONION GRATIN 17

aged gruyere, caramelized onion, crostini, chive

JERSEY TOMATO GAZPACHO 16

cucumber, radish, herb oil, aged sherry,
toasted pepitas & sunflower seeds
add shrimp 7

SEASALT CLASSIC CAESAR 16

crisp romaine, shaved parmesan,
herbed crouton, garlic-peppercorn dressing

ROASTED BEET & BURRATA 20

walnut, feta, golden raisin, apple,
prosciutto crumb, berry balsamic vinaigrette

SEASONAL GREEN SALAD 16

chickpea, tomato, cucumber, radish,
toasted seeds, lemon-thyme vinaigrette





Appetizer

GARLIC POACHED CLAMS & SHRIMP 22

chili flake, chorizo, herb infused garlic oil, grilled baguette

HERB CRUSTED MANCHEGO ARANCINI 16

fried Manchego risotto served with basil-tomato bisque, parmesan & petite herbs

FIRE ROASTED SPANISH OCTOPUS 22

almond romesco, chorizo, cucumber-tomato salad, kalamata olive, cilantro vinaigrette

LIGHTLY FRIED CALAMARI 21

grilled pepperoncini aioli, capers, smoke paprika oil, charred lemon

CHARRED CITRUS & CILANTRO HUMMUS 16

house tortilla chips, pico de gallo, cucumber, cotija cheese, sherry reduction

BLISTERED SHISHITO PEPPERS 14

tossed in sea salt, chopped hazelnuts and served with a fire roasted pepper aioli

MISO MARINATED TUNA TARTARE 22

sweet chili vinaigrette, wakame salad, scallion, sesame aioli, sweet soy, wonton crisp

COUNTRY STYLE PORK PATE 21

spiced tomato jam, petite herb salad, port wine Dijon, cornichons, crostini

LOBSTER GNOCCHI 26

locatelli cream, butter poached lobster, peas, shitake mushrooms





Entrees

PAN SEARED CATCH OF THE DAY 36

quinoa & chickpea tabbouleh, zucchini, brown butter-almond crust, citrus vinaigrette

FRENCHED CHICKEN BREAST 36

rosemary-duck fat potatoes, wild mushroom, heirloom carrot, truffle chicken jus

GRILLED FILET OF SALMON 37

rock shrimp & spring veg risotto, grana padano, pine nut, saffron-tomato beurre blanc

CREEKSTONE 10oz PRIME FLAT IRON 52

parmesan potato au gratin, asparagus, caramelized shallot aioli, peppercorn demi glace

FISHERMAN'S SEAFOOD STEW 48

shrimp, scallops, clams, daily catch, white wine tomato broth, grilled focaccia

BRAISED LAMB & MUSHROOM RAGOUT 39

hand rolled pasta, pistachio-pesto creme, seasonal root veg, ricotta salata

CABERNET BRAISED 10oz SHORT RIB 48

garlic-herb mash, roasted cipollinis & broccolini, bacon marmalade, port wine pan sauce

FENNEL DUSTED SHRIMP & SCALLOPS 48

pearl barley, grilled corn & edamame succotash, cilantro-lime crema, crisp pancetta

Sides

duck fat-rosemary potatoes 12

baked mac & cheese 14

garlic mashed 10

broccolini 10

truffle parmesan fries 12

grilled asparagus 11

