

Chef's Tasting Menus

we kindly request the participation of the entire table

Four course, served family style *optional wine pairing available* 55/75pp

Five course, served family style *optional wine pairing available* 70/95pp

Raw Bar

Oysters on the half shell, ½ dozen 18

Clams on the half shell, ½ dozen 10

Jumbo shrimp cocktail, by the piece 5

1.5 pound **chilled lobster** 38

Jonah crab claws, mustard dipping sauce 16
*Dairy**

SeaSalt Tower, for two 84

Appetizer

Jersey corn and crab soup, chives, lime crème fraiche, tabasco 11
Shellfish, dairy*, can be made vegan*

Fines herb mixed green salad, cucumber, grape tomatoes, lime-pepper dressing 10
Vegan

Coriander-crusted tuna, shaved asparagus, citrus sweet chili sauce 16

Crispy pork belly and arugula sala, sesame-soy vinaigrette 12
Can be made vegan

Roasted red and golden beet salad, quinoa cake, whipped goat cheese 14
Dairy, can be made vegan*

Duck confit and watermelon salad, hoisin vinaigrette, crispy shallots 16
Gluten

Scottish smoked salmon, grilled pumpernickel, chive-scented cream cheese 14
*Gluten**

Baby back ribs, spicy whole grain mustard barbeque sauce 12
Gluten

Crispy calamari, capers and meyer lemon confit, chili aioli 12
Gluten, dairy

Jumbo lump crab croquettes, lime tartar sauce 14
Gluten, egg

Lobster ravioli, brown butter, grilled asparagus, grape tomatoes 19
Gluten, shellfish, dairy

**Can be made without starred items*

Breakfast 8-11am daily
Dinner Sun-Wed 5:30-9pm, Thurs-Sat 5:30-9:30

20% gratuity included on parties of eight or more



Entrée

Pan-seared halibut , sautéed summer baby vegetables, roasted red pepper coulis	30
Scallop au poivre , roasted cauliflower purée, balsamic reduction	28
Grilled whole fish , grilled asparagus, burnt lemon	32
Sliced ahi tuna steak , in spicy penang curry, sautéed baby bok choy	30
Grilled arctic char , stewed tomato vinaigrette, charred romaine lettuce	26
Ginger-scallion prawns , coriander-scented rice, chive oil	28
Squid ink linguine fra diavolo , clams, mussels, squid, shrimp, lemon confit and capers <i>Gluten, shellfish</i>	26
Barbeque grilled chicken , sesame-chili dipping sauce, asian slaw, roasted peanuts <i>Peanuts*</i> , <i>gluten</i> , <i>sesame</i>	27
Grilled pork chop , apple butter, crisp green apple salad	31
28 day-aged rib eye , red wine reduction, grilled scallion, roasted yukon gold potatoes	40

Sides

Hand cut french fries , fines herbs <i>Vegan</i>	6
Sautéed summer baby vegetables , <i>Poultry stock*</i> , <i>dairy*</i> , <i>can be made vegan</i>	8
Roasted yukon gold potatoes , <i>Vegan</i>	7
Grilled asparagus , meyer lemon confit <i>Vegan</i>	9
Caramelized cauliflower and shallots , <i>Poultry stock*</i> , <i>dairy*</i> , <i>can be made vegan</i>	7
Asian slaw , ginger-soy dressing, roasted peanuts	5

**Can be made without starred items*



Executive Chef - Lulzim Rexhepi

SeaSalt Restaurant utilizes local and sustainable ingredients based on seasonality

Children's menu, vegetarian, and gluten-free options available upon request