

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, 1/2 dozen 18

Clams on the half shell, 1/2 dozen 10

Jumbo shrimp cocktail, by the piece 5

Jonah crab claws, mustard dipping sauce 16

1.5 pound **Chilled lobster** 38

SeaSalt Tower, for two 84

Appetizer

Jersey corn and crab soup, chives, lime crème fraiche, tabasco 11

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

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

Crispy pork belly and arugula salad, sesame-soy vinaigrette 12

Roasted red and golden beet salad, quinoa cake, whipped goat cheese 14

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

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

Baby back ribs, spicy whole grain mustard barbeque sauce 12

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

Jumbo lump crab croquettes, lime tartar sauce 14

Lobster ravioli, brown butter, grilled asparagus, grape tomatoes 19

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 , summer baby vegetables, roasted red pepper coulis	30
Scallop au poivre , cauliflower purée, balsamic reduction	28
Grilled whole fish , grilled asparagus, burnt lemon	32
Sliced ahi tuna steak , in spicy penang curry, 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	26
Barbeque grilled chicken , sesame-chili dipping sauce, asian slaw, roasted peanuts	27
Grilled pork chop , apple butter, crisp apple salad	31
28 day-aged rib eye , red wine reduction, grilled scallions, roasted yukon gold potatoes	40

Sides

Hand cut french fries , fines herbs	6
Sautéed summer baby vegetables	8
Roasted yukon gold potatoes	7
Grilled asparagus , meyer lemon confit	9
Caramelized cauliflower and shallots	7
Asian slaw , ginger-soy dressing, roasted peanuts	5



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