

# Raw Bar

**Cape May Salt Oysters** \$18

Cocktail sauce, Mignonette, Lemon

**Clams on the Half Shell** \$12

Cocktail Sauce, Lemon

**Jumbo Shrimp Cocktail** \$16

Cocktail Sauce, Lemon

**Chilled Colossal Crabmeat Cocktail** \$16

Old Bay Aioli, Honey Mustard

**Chilled Poached Lobster** \$35

1.5 lb. Chilled Lobster, Cocktail, Old Bay Aioli

**SeaSalt Tower for two** \$84

Cape May Salt Oysters, Clams on the Half, Shrimp Cocktail, Crabmeat Cocktail, Poached Whole Lobster

# Appetizers

**Jersey White Corn and Crab Soup** \$12

Lime Crème, Sweet Chili Drizzle

**SeaSalt House Salad** \$10

Field Greens, Tomato, Red Onion, Cucumber, Balsamic Vinaigrette

**Grilled Octopus Salad** \$14

Arugula, Hummus, Tomato, Bean Sprouts, Chard Cucumber, Lemon Pepper Vinaigrette

**Caesar Salad** \$12

Romaine Lettuce, Homemade Croutons and Caesar Dressing

**Tuna Poke** \$15

Mango, Red Onion, Nori, Pickled Cucumber, Soy-Sesame Glaze

**Baby Back Ribs** \$12

Spicy Whole Grain Mustard Barbeque Sauce

**Crispy Calamari** \$16

Chili Aioli, Caramelized Lemon

**Crab Croquettes** \$14

Chili Aioli

**Middle Neck Steamers** \$14

Butter Wine Sauce, Tomato, Red Onion, Oregano

**Lobster Ravioli** \$16

Blush Sauce, Tomato Confit

# Entrees

**Crab Crusted Seared Halibut** \$34

Summer Vegetables, Roasted Red Pepper Coulis

**Sea Salt Scallops** \$32

Cauliflower Puree, Tomato Relish, Balsamic Reduction

**Blackened Golden Tilefish** \$32

Warm White Corn and Applewood Bacon Ragout, Broccolini, Fingerling Potatoes

**Seafood Pasta** \$31

Linguini, Shrimp, Clam, Mussel, Scallop, Capers, Lightly-Spiced Marinara

**Crispy Skin Salmon** \$30

Quinoa Salad, Asparagus, Chimichurri

**Roasted ½ Herb Chicken** \$28

Roasted Fennel, Fingerling Potatoes, Kalamata Olives, Wilted Spinach, Herb Lemon Jus

**Grilled Cajun Porkchop** \$30

Black-eyed pea Dirty Rice, Green Tomato Jam, Hushpuppies

**Maryland Crab Cakes** \$32

Sauce Verde, Wilted Spinach

**Filet Mignon** \$42

Summer Vegetable, Roasted Fingerling Potatoes, Red Wine Reduction

**Rubbed Ribeye Steak** \$44

Wild Mushrooms, Grilled Asparagus, Whipped Potatoes, Red Wine Herb Butter

## Sides \$8

Roasted Cauliflower

Grilled Asparagus

Roasted Broccolini

Black-eyed pea Dirty Rice

Whipped Potatoes

Roasted Fingerling Potatoes