



restaurant : oyster bar : lounge

BAR MENU

SANDWICHES

	Happy Hour	After 7pm
SWORDFISH (blackened or grilled) lettuce, tomato, pickled celery, jalapeño corn tartar	\$8	\$16
WAGYU BURGER asiago cheese, arugula, tomato jam, crispy enoki, truffle aioli	\$11	\$16
CRUNCHY CHICKEN jalapeño cabbage slaw, saffron aioli	\$7	\$14
FISH TACO avocado, onion, tomato, romaine, cilantro, lemon-lime sriracha sauce	\$7	\$14
PULLED BERKSHIRE PORK SANDWICH tomato, feta cheese, tzatziki sauce	\$6	\$12

APPETIZERS

CALAMARI aged gouda, black olive, soppressata, coco-chili mayo	\$6	\$13
SHRIMP TEMPURA sweet truffle chili sauce, seaweed salad, pickled ginger	\$7	\$12
CRAB & AVOCADO MARTINI bourbon cocktail sauce	\$12	\$18
WAGYU BEEF & PORCINI MEATBALLS porcini mushroom ragu	\$6	\$10

SNACKS

BAKED GOAT CHEESE tomato sauce, crispy basil, rosemary flat bread	\$6	\$10
ASSORTED WARM OLIVES pecan dusted goat cheese & grape truffles	\$5	\$9
TRUFFLED EGG TEA SANDWICH crust-less white bread, truffled egg salad, arugula	\$6	\$10
MORROCAN LAMB KOFTA lemon dill yogurt	\$6	\$10

Daily Happy Hour Specials (4:00pm-7:00pm)

Bar & Lounge Only

Discounts on Wines by the Glass, Well Liquors, & Beers

Dollar Oysters Monday - Thursday (Gulf Oysters)

Some items on our menu may be available in Gluten-Free or Lactose-Free options.

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.

FISHERMAN'S GRILL & DISPLAY CASE

Fishermen from around the globe are currently fishing for our fish display.
Please choose your own fish from our extensive selection in the fisherman's case.
Baked whole and filleted tableside. Served with asparagus & citrus buerre blanc sauce
Ask your server for today's fresh fish selection

RAW BAR

FRESH CHILLED MAINE LOBSTER TAIL **\$MKT**
HAND SELECTED WILD SHRIMP COCKTAIL **\$15**
YELLOWFIN TUNA TARTARE
avocado, capers, red onion, thai chili sauce **\$16**

THE "FIRE & ICE" PLATTER **\$95**

ICE: Oyster Sommelier's assortment of; Oysters on the half shell,
Jumbo White Shrimp Cocktail, Fresh Steamed Maine Lobster Tail
FIRE: Crispy Calamari, Baked Oyster Rockefeller, Crispy Oysters
with a Jalapeño Corn Tartar & Mini Crab Cakes

OYSTERS

Oyster Sommelier's Choice:
Chef's selection of our freshest varieties
6 for \$18 12 for \$36

WEST COAST **\$4.00 each**
EAST COAST **\$3.50 each**
LOCAL GULF **\$2.50 each**

Wines By The Glass

<u>SPARKLING</u>			GLS	BTL
550	Moscato d'Asti	Castello del Poggio, Piedmont, Italy	2015	9 36
2950	Glera/Chardonnay	Zardetto Private Cuvée, Valdobbiadene Prosecco, Italy	NV	10 40
350	Chardonnay	Schramsberg, Blanc de Blanc, Napa Valley, USA	2014	17 68
2940	Chardonnay	JCB No. 21, Cremant de Bourgogne, Burgundy, France	NV	13 45
<u>WHITE</u>				
1048	Xarel-lo	Raventos i Blanc 'Silencis' Penedes, Spain	2015	13 45
2550	Pinot Grigio	Ca' Bolani, Friuli, Italy	2016	8 31
2250	Pinot Grigio	Tramin, Unterebner, Alto Adige, Italy	2016	15 50
2650	Riesling	T Schmitt, Kabinett, Ger,many	2016	8 30
1350	Sauvignon Blanc	Dog Point, Marlborough, New Zealand	2016	12 46
944	Sauvignon Blanc	Domaine Girard, Sancerre, Loire, France	2015	16 62
1150	Chardonnay	Hess Collection, Napa Valley, USA	2014	11 38
2150	Chardonnay	Domaine du Guette-Soleil, Chablis, France	2016	16 56
250	Chardonnay	Chateau Montelena, Napa Valley, USA	2014	20 75
245	Chardonnay	Les Tourelles de la Cree, Montagny 1er Cru, France	2014	20 70
1450	Cinsault/Grenache/Syrah	Artazuri Rosado, Navarra, Spain	2016	9 34
<u>RED</u>				
2050	Sangiovese	Caparzo, Tuscany, Italy	2015	8 31
2750	Tempranillo	Bodegas Triton, Entresuelos, Castilla y León, Spain	2014	8 35
450	Pinot Noir	WillaKenzie, Gisele, Willamette Valley, USA	2014	13 48
150	Pinot Noir	Morgan, Twelve Clones, Santa Lucia Highlands, USA	2014	18 60
2450	Merlot	Canoe Ridge, Expedition, Columbia River, USA	2015	11 38
650	Malbec	Maal Wines, Biutiful, Mendoza, Argentina	2015	12 42
2850	Grenache/Syrah	Famille Perrin, Visobres, Rhone , France	2014	12 46
3150	Corvina/Rondinella	Tomassi, Ripasso, Valpolicella, Italy	2014	14 54
3250	Sangiovese	Caparzo, Brunello di Montalcino, Tuscany, Italy	2012	20 75
3350	Cabernet Sauvignon	Silver Palm, California, USA	2014	12 46

FEATURED WINE

750 Cabernet Sauvignon Arrowood, KnightsValley, Sonoma County USA 2013 23 90
This Knights Valley Cabernet Sauvignon is bold with black forest fruit and spiced plum, offering undertones of roasted coffee and crushed rock.
Caramel and anise come through on the palate accompanied by broad tanins and rich persistent finish.

APPETIZERS	BEEF CARPACCIO \$14
	crispy fingerlings, capers, horseradish mascarpone sauce
	SHRIMP TEMPURA \$12
	sweet truffle chili sauce, seaweed salad, pickled ginger
	CRISPY CALAMARI \$13
	aged gouda, black olive, soppressata, coco-chili mayo
	WILD MUSHROOM SOUP
	crispy brussel sprouts, pancetta \$8
	ROASTED TOMATO BISQUE
	whipped goat cheese, oyster mushroom tempura \$8
SALADS	FRIED OYSTERS \$16
	tequila -corn -jalapeño remoulade
	MIXED GREENS SALAD \$9
	tomato, red onion, cucumbers, feta cheese, red wine vinaigrette
	HONEY ROASTED BEETS \$12
	pears, creamy goat cheese, hazelnut praline, raspberry vinaigrette
	BABY ARUGULA \$12
	shaved fennel, currants, crispy potato chips, white balsamic dressing
	CLASSIC CAESAR \$10
	shaved parmesan, avocado, tomato, garlic crouton
SANDWICHES	add to any salad –
	All Natural Joyce Farms Chicken Breast: \$7 Wild Caught Jumbo White Shrimp: \$9
	Served with classic french fries
	ATLANTIC SWORDFISH (BLACKENED OR GRILLED) \$16
	lettuce, tomato, pickled celery, jalapeño corn tartar
	PULLED BERKSHIRE PORK SANDWICH \$14
	tomato, feta cheese, tzatziki sauce
	FISH TACO \$14
	soft corn tortilla, avocado, onion, tomato, romaine, cilantro, lemon-lime sriracha sauce
	LOBSTER RUEBEN \$24
ENTRÉES	fresh maine lobster, suaerkraut, 1001 dressing, gryuere cheese, rye bread
	CRUNCHY CHICKEN SANDWICH \$14
	jalapeño red cabbage coleslaw, saffron aioli
	WAGYU BEEF BURGER \$16
	asiago cheese, arugula, tomato jam, crispy enoki mushrooms, truffle aioli
	AVOCADO STUFFED WITH JUMBO LUMP CRAB MEAT \$18
	bourbon sriracha sauce, sweet potato fries
	CHILLED GULF SHRIMP \$17
	kale, pickled red peppers, olives, feta cheese, yogurt dill sauce
	BLACKENED TUNA MEDALIONS \$21
	avocado, mango, red onion, tomato, spicy balsamic vinaigrette
	BLACK GROUPER \$20
	artichoke, picholine olives, pancetta, roasted tomato, fingerling potatoes
	PIZZETTE \$14
	fig jam, gorgonzola, prosciutto di parma, baby arugula
	LINGUINI NERO \$16
	squid ink linguini, cedar key clams, calabrian chili, broccolini

Many items are or can be made gluten free. Please ask your server.

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RAW BAR

OYSTERS

Please see our daily oyster list for today's varieties

Oyster Sommelier's Choice: 6 for \$18 12 for \$36

BAKED OYSTERS (3pc)

ROCKEFELLER \$15

crab, raisin tomato, pernod spinach

TARTUFATA \$16

black truffle, burrata, melted leeks

PREMIUM RAW BAR SELECTIONS

served with classic cocktail sauce, mustard sauce

FLORIDA STONE CRAB CLAWS \$MKT

DUTCH HARBOR RED KING CRAB 1/2 LB \$32

CHILLED MAINE LOBSTER TAIL \$MKT

JUMBO WHITE SHRIMP COCKTAIL 3 for \$15

CAVIAR

Served with chive sour cream, egg mimosa & blinis

CALIFORNIA WHITE STURGEON 1 oz. \$145

IMPERIAL KALUGA BELUGA 1 oz. \$95

CRUDO

YELLOWFIN TUNA TARTARE \$18

avocado, red onion, capers, sweet chili truffle sauce

FAROE ISLAND SALMON TORO \$14

ruby red grapefruit, fennel, edamame, salmon roe

DIVER SCALLOP CRUDO \$18

aleppo pepper, candied ginger, pomegranate molasses

SEA URCHIN \$16

young coconut, lime, black cyprus salt

CHEF'S CRUDO TASTING 3 for \$30

PLATTERS

THE "FIRE & ICE" PLATTER \$95

ICE: Oysters on the Half Shell, Jumbo White Shrimp

Cocktail, Chilled Maine Lobster Tail,

FIRE: Crispy Calamari tossed in a Sweet Chili, Baked

Oyster Rockefeller, Crispy Oysters with a Jalapeño

Corn Tartar & Jumbo Lump Crab Cakes

GRAND "SEA AND OCEAN" PLATTER \$155

RAW: Oysters, Clams, Sea Urchin,

Salmon Toro, Sea Scallop Crudo, Tuna Tartare

CHILLED: Maine Lobster Tail, Langoustines,

Dutch Harbor King Crab Leg, Jumbo Shrimp Cocktail,

Colossal Blue Swimming Crab

LIQUID

WILD MUSHROOM SOUP \$10

brandy, pancetta, crispy brussel sprouts

ROASTED TOMATO BISQUE \$10

whipped goat cheese, oyster mushroom tempura

GARDEN

"NEW VISION" CAESAR \$12

soy paper wrapped romaine, parmesan, sherry

vinegar, tomato caviar

HONEYED BEETS & POACHED PEARS \$12

whipped goat cheese, hazelnut praline,

raspberry vinaigrette

BABY ARUGULA SALAD \$12

shaved fennel, crispy potato, currants,

white balsamic vinaigrette

PETITE MIXED GREENS \$11

tomato, cucumber, red onion, feta cheese,

aged red wine vinegar, extra virgin olive oil

STARTERS

BLACK MUSSELS \$16

nudja, calabrian chili, roasted garlic,

white wine herb broth

BEEF CARPACCIO \$18

crispy fingerling potato chips, caper berries,

horseradish-mascarpone sauce

DIVER SEA SCALLOPS \$18

cauliflower puree, apple, fennel, radicchio,

vadouvan curry nage

JUMBO LUMP CRAB CAKE \$18

sweet pickled cherry peppers, heirloom tomatoes,

balsamic vinegar

IBERICO "HAM & CHEESE" \$17

cured spanish ham, manchego cheese, chestnuts,

truffle honey, guava jam

SPANISH OCTOPUS \$18

smoked paprika, chorizo & beluga lentil ragu, tomato

marmalade

SEA & OCEAN

- RED SNAPPER \$38
tuscan black kale, artichokes, red grapes,
truffle vinaigrette
- SWORDFISH "AU POIVRE" \$36
melted napa cabbage, roasted beets, cognac
peppercorn sauce
- BLACK GROUPER \$38
green bamboo rice, bbq hearts of palm, papaya
golden raisin salsa
- FAROE ISLAND SALMON \$34
squid ink panko, braised onion, peruvian potatoes,
acorn squash, horseradish creme
- CRISPY WHOLE FISH \$45 *limited
broccolini, wakame seaweed, crispy gnocchi,
lobster cappuccino

VEGETARIAN

- PAN SEARED TOFU STEAK \$25
wild mushrooms, tomato confit, red pepper glacé

LAND & FARMS

- WAGYU BEEF SHORT RIBS \$37
pomegranate barbeque, celery root puree,
mixed wild mushrooms
- NIMAN RANCH PORK CHOP \$31
roasted spaghetti squash, broccolini,
balsamic beet sauce
- POULET ROUGE (free range chicken) \$29
mushroom bread pudding, jumbo asparagus,
apricot rosemary jus

PASTA / GRAIN

- RIGATONI BOLOGNESE \$23
traditional wagyu beef ragu, parmesan cheese
- RICOTTA CHEESE GNOCCHI \$24
walnuts, black truffle, taleggio cream sauce
- SAFFRON CAVATELLI \$27
maine lobster, peas, mascarpone-prosecco sauce
- LINGUINI NERO \$26
mussels, clams, crab meat, arugula pesto,
anna maria island botarga

FROM THE SEA GRILL

Fillets are simply grilled a la plancha, served with farro-corn succotash & citrus beurre blanc

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|-----------------------------|-------------------------------------|
| RED SNAPPER, FLORIDA \$38 | YELLOWFIN TUNA, GULF COAST \$38 |
| ATLANTIC SWORDFISH \$36 | BLACK GROUPER, FLORIDA \$38 |
| JUMBO WHITE SHRIMP \$38 | FAROE ISLAND SALMON, SCOTLAND \$34 |
| MEDITERRANEAN BRANZINO \$34 | DAYBOAT, DIVER SCALLOPS, MAINE \$36 |

Fishermen from around the globe are currently fishing for our fish display

WHOLE ROASTED FISH

cooked whole & filleted table side, ask your server about our selection
(caution, may contain small fish bones)

FROM THE LAND GRILL

All steaks served with potato burrata mousseline, roasted garlic,
grilled lemon & rosemary oil

- 26 oz BONE IN, COWBOY RIBEYE \$68
- 10oz CREEKSTONE FARMS PRIME NY STRIP \$48
- 12oz JOYCE FARMS DRY AGED DELMONICO \$56
- 8oz BLACK ANGUS FILET MIGNON \$45

Sea Salt Temperature Descriptions

BLUE : seared outside | raw inside 115 -120 ° F
RARE : mostly red 125-130 ° F
MEDIUM RARE : mostly pink | red center 130-140 ° F
MEDIUM : pink throughout 140-140 ° F
MEDIUM WELL : mostly brown | pink center 150-155 ° F
WELL DONE : brown throughout 160-212° F

ENHANCEMENTS

- (3) Grilled Jumbo White Shrimp \$15
- 4 oz. Jumbo Lump Crab Cake \$15
- (2)Hand Caught Diver Scallops \$15
- 1/2 Grilled Maine Lobster Tail \$16

TOPPINGS

- Béarnaise \$5
- Sauce Au Poivre \$7
- Truffle Demi-Glace \$9
- Gorgonzola Crust \$5

SIDES

- BRUSSEL SPROUTS with maple & bacon \$12
- BAKED ARTICHOKE & GORGONZOLA \$11
- SAUTÉED SPAGHETTI SQUASH with cherries \$10
- JUMBO ASPARAGUS with sauce béarnaise \$10

- BURRATA WHIPPED POTATOES \$9
- CLASSIC FRENCH FRIES \$9
- TRUFFLE & PARMESAN FRITES \$12
- SAUTÉED MIXED WILD MUSHROOMS \$12

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