



Appetizers

LIGHTLY FRIED CALAMARI 21
peperoncini aioli, apers, smoked paprika oil

ARTISNAL CHEESE PLATE 20
selection of aged cheeses, white truffle fig jam,
crostini, seasonal accompaniments

CHARCUTERIE PLATE 20
selection of cured meats, stone ground dijon,
crostini, seasonal accompaniments

MISO MARINATED TUNA TARTARE 22
sweet chili vinaigrette, wakame salad, sesame aioli
sweet soy, wonton crisp

CILANTRO HUMMUS PLATE 16
tortilla chips, pico de gallo, cucumber,
tomato, cotija cheese

GUACAMOLE & CHIPS 10
tortilla chips, pico de gallo,
cilantro

Chilled Seafood

SHRIMP COCKTAIL 21
radish, scallion, house made cocktail sauce, fresh lemon

LOCAL OYSTERS 3.50 each
champange mignonette, house made cocktail sauce, lemon

CLAMS ON THE HALF SHELL 14
champange mignonette, house made cocktail sauce, lemon

SEAFOOD FOR TWO 56
6 chilled shrimp, 6 local oysters, 6 raw clams,
champange 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





Mains

BAKED LOBSTER MAC & CHEESE 27

orecchiette pasta,
locatelli cream,
poached lobster,
garlic-herb crumb

BEER BATTERED FISH & CHIPS 23

cape may brewery beer batter,
local catch,
tartar sauce served
with french fries

Fries

TRUFFLE-PARMESAN FRIES 12

aged parmesan, truffle aioli,
fresh herbs

GARLIC-OLD BAY FRIES 10

seasoned with garlic old bay &
served with ketchup

TRADITIONAL FRIES 5

served with ketchup

Handhelds

*all sandwiches are served with chips
enhance to fries for \$4*

OVEN ROASTED TURKEY CLUB 16

bacon, lettuce an tomato on toasted white or wheat
add avocado 3

SLOW BRAISED PULLED PORK 14

BBQ sauce, cabbage slaw on a butter
brioche roll

BACON CHEESEBURGER 17

lettuce, tomato, onion, american cheese, herb aioli
on a buttered brioche roll

CHIPOTLE SHRIMP TACOS 17

pico de gallo, cilantro-lime crema,
guacamole, cotija cheese

FRENCH DIP STEAK 17

beef au jus, sharp provolone, horseradish mayo,
caramelized onion, grilled baguette

GRILLED CHICKEN QUESADILLA 16

pico de gallo, salsa, sour cream, tortilla chips
sub shrimp 7

CHICKEN CAESAR WRAP 17

crisp romaine, shaved parmesan,
garlic-peppercorn dressing

