

# DINNER

## Soup & Salad

Corn & Crab Chowder / \$16

*Roasted poblano cream, bacon, crostini*

Beet Burrata Salad / \$18

*Charred kale, toasted hazelnuts, date vinaigrette*

Caesar Salad / \$16

*Romaine lettuce, croutons, shaved Parmesan, creamy Parmesan dressing*

Watermelon Baby Arugula Salad / \$16

*Crumbled feta cheese, fresh raspberry vinaigrette*

## Chilled Seafood

East Coast Oyster / \$3.25 each

*Raspberry mignonette, traditional cocktail sauce, lemon wedge*

Jumbo Shrimp Cocktail / \$19

*Traditional cocktail sauce, lemon wedge*

Tropical Oysters Crème Fraîche / \$20

*Peach, cucumber, ginger, mango, Champagne vinaigrette, salmon roe*

Chilled Maine Lobster / \$25

*Tropical fruit salsa, blood-orange vinaigrette*

---

## Appetizers

Cape May Crab Cake / \$20

*Hollandaise sauce, corn salsa*

Ahi Tuna Poke Stack / \$20

*Sushi rice, seaweed salad, cucumber, mango, avocado, soy sauce, sriracha aioli*

Grilled Shrimp & Tomato

Bruschetta / \$19

*Grilled sourdough bread, roasted garlic mascarpone, baby arugula, balsamic reduction*

Seared Local Scallops / \$22

*Parsnip-potato purée, pine nut relish*

Charred Baby Spanish Octopus / \$19

*Mediterranean salad, roasted garlic hummus, lemon vinaigrette*



**SeaSalt Restaurant**

Located at The Ocean Club Hotel  
1035 Beach Avenue, Cape May, NJ 08204  
609.884.7000

# Entrées

## Ocean

### Twin Maine Lobster Tails / \$58

*Cheese polenta, roasted vegetable, lemon beurre blanc*

### SeaSalt Seafood Pasta / \$45

*Fettucine pasta, clams, scallops, cod, calamari, shrimp, vegetables, tomato broth, Parmesan cheese, grilled bread, and basil pesto*

### Cape May Crab Cakes / \$40

*Potato cake, sautéed vegetables, Hollandaise sauce*

### Pan-Seared Halibut / \$45

*Jersey corn risotto, white-wine braised leeks*

### Seared Atlantic Salmon / \$35

*Parsnip potatoes purée, garlic-sautéed spinach, dill sauce*

## To Share

Cheese Polenta / \$12

Potato Cake / \$12

Garlic Sautéed Spinach / \$12

Parsnip Potatoes Purée / \$12

Potato Gratin / \$14

Jersey Corn Risotto / \$14

## Farm

### Ricotta Cavatelli Lamb Ragout / \$39

*Lamb shoulder, baby spinach, Castelvetrano olives, shaved Fontina cheese*

### Grilled 12 oz. Tomahawk Pork Chop / \$38

*Cheese-garlic mashed potatoes, braised greens, peach chutney, Robert sauce*

### Slowly Braised Beef Short Rib / \$45

*Mashed potatoes, garlic-sautéed French beans, shaved Parmesan cheese, horseradish au jus*

### Grilled 6 oz. Filet Mignon / \$58

*Roasted potatoes, mixed vegetables, garlic butter, red wine demi*

### Grilled Meyers Ranch Flat Iron Steak / \$42

*Cheese potatoes gratin, roasted Brussels sprouts, mushroom cream sauce*

*Surf & Turf add-on options for steaks:*

*4oz. Lobster Tail / \$18*

*3 shrimp / \$8*

*Crab Meat with Hollandaise Sauce / \$12*



**SeaSalt Restaurant**

Located at The Ocean Club Hotel  
1035 Beach Avenue, Cape May, NJ 08204  
609.884.7000