



RAW BAR

LOCAL OYSTER ON THE HALF SHELL

champagne mignonette, house made cocktail sauce, lemon

CLAMS ON THE HALF SHELL

champagne mignonette, house made cocktail sauce, lemon

SHRIMP COCKTAIL

house made cocktail sauce, radish, scallions, fresh lemon

SEA SALT TOWER FOR TWO

oysters, clams, poached shrimp, crabmeat, lobster, house made cocktail sauce, champagne mignonette

SOUP

FRENCH ONION SOUP GRATIN

aged gruyere & provolone, bone marrow broth, grilled french baguette

LOCAL SEAFOOD BISQUE

tarragon oil, sherry reduction, spiced crostini

YELLOW TOMATO GAZPACHO

chilled crab salad, pepitas, cherry tomato, cucumber, basil crema

SALAD

SEASALT CLASSIC CAESAR

crisp romaine, shaved parmesan, herbed crouton,
garlic-peppercorn dressing

BEET & BURRATA

prosciutto, heirloom tomato, walnut, pickled shallots,
grape, blood orange vinaigrette

PEPPER CRUSTED AHI TUNA

baby greens, radish, tomato, potato, haricot vert,
egg, avocado, honey dijon vinaigrette

CHEF'S SEASONAL HOUSE

featuring locally sourced vegetables &
greens with house made dressing





APPETIZER

HERB ROASTED SPANISH OCTOPUS

hazelnut romesco, chorizo, tomato jam, cucumber, hummus, kalamata olives

CIDER BRAISED PORK BELLY

cauliflower grits, smoked gouda, creamed kale, apple-pancetta chutney, sage pork jus

ROCK SHRIMP RISOTTO

saffron rice, heirloom, tomato, wild mushroom, peas, petite herbs

BAKED LOBSTER MAC & CHEESE

orecchiette pasta, NY cheddar, poached lobster, brown butter-herb crumb

ARTISANAL CHEESE & CHARCUTERIE PLATES

chef selection of aged cheeses and/or cured meats with seasonal accompaniments

CRISPY CAJUN CALAMARI

pepperoncini aioli, capers, citrus-chili oil, charred lemon

BRAISED LAMB RAGOUT

tomato-basil tagliatelle, broccoli rabe, pine nut gremolata, mint pesto, whipped lemon ricotta

GARLIC CLAMS & SHRIMP

chili flake, chorizo, citrus infused garlic oil, fried herbs, baguette

MISO MARINATED TUNA TARTARE

sweet chili vinaigrette, seaweed salad, sesame-ponzu, squid ink, avocado aioli, wonton crisp

CITRUS POACHED SHRIMP CEVICHE

cucumber, avocado, radish, tomato gazpacho, pineapple salsa, house chips



FROM THE SEA

LOCAL SEAFOOD BOUILLABAISSSE

local shellfish and atlantic cod in a roasted tomato-fennel broth, saffron remoulade, grilled baguette, add pasta 4

NEW ENGLAND STYLE LOBSTER POT PIE

butter poached lobster, roasted vegetables & potato in a seafood bechamel with golden flaky crust

CAPE MAY DAY BOAT SCALLOPS

saffron-rock shrimp risotto, asparagus, heirloom tomato, wild mushroom, seasonal herb puree

LOCALLY CAUGHT ATLANTIC FLUKE

quinoa, cauliflower puree, citrus brown butter, almond crumble haricot vert, lemon-caper bure blanc

HERB FILET OF SALMON

fregola tabouleh, piquillo pepper bisque, asparagus, shrimp bruschetta, sun dried tomato vinaigrette

FROM THE LAND

PAN SEARED DUCK BREAST

pearled barley, roasted carrot puree, heirloom carrots, pistachio pesto, blackberry compote, dijon duck jus

12oz NEW YORK STRIP STEAK FRITES

parmesan truffle fries, pepperoncini aioli, garlic-herb butter, toasted peppercorn demiglace

CABERNET BRAISED SHORT RIB

whipped potatoes, cipollini onion, wild mushroom, heirloom carrot, cabernet-port reduction

GRILLED PORK TENDERLION

white bean and bacon stew, mascarpone polenta, prosciutto, brussel sprouts, apricot marmalade

HERB ROASTED FRENCHED CHICKEN BREAST

duck fat fingerlings, brandy-truffle cream, charred broccolini, roasted pearl onion, bordelaise

WILD MUSHROOM RISOTTO

truffle cream, peas, melted leeks, fresh herbs, aged parmesan



SEASALT COCKTAILS

BLUEBERRY MOJITO 14

silver rum, fresh blueberries, muddled mint and lime

OCEAN CLUB COCKTAIL 14

cucumber vodka, fresh cucumber, basil, fresh lime juice, simple syrup & splash of club

CHERRY BOURBON SOUR 13

bourbon, cherry liqueur, house made sour mix & splash of club

STRAWBERRY MARGARITA 13

silver tequila, fresh muddles strawberries, house made sour mix, fresh lime juice

MANGO MOJITO 14

silver rum, fresh mangos, muddled mint and lime

BARREL-AGED MANHATTAN 16

whiskey, carpano antica vermouth, orange bitters

BLOOD ORANGE COSMOPOLITAN 15

mandarin orange vodka, blood orange juice, chili salt rim

CAPE MAY RYE 14

rye, dry vermouth, simple syrup, pineapple juice

WINES

WHITE

Sauvignon Blanco Crossing, Marlborough 10/38
Sauvignon Blanco, Ziata by Karen Cakebread, Napa 18/69
Albarino, Abadia de San Campio, Spain 11/40
Pinot Grigio, Baron Fini, Italy 8/30
Pinot Grigio 3 Pears 9/34
Chardonnay, Bravium, Russian River, CA 12/45
Chardonnay, Folie A. Deux, Russian River, CA 10/38
Riesling, Shades of Blue, Germany 8/30
Moscato D'Asti, Coppo, Italia 9/32

ROSE

Biebler Sabine Rose, Provence 9/32
Pitti, Toscana IGP Certified Organic 50

RED

Pinot Noir, Complicated, CA 13/51
Pinot Noir, Hangtime, California 10/38
Cabernet, Charles & Charles, Washington 10/38
Cabernet, Joel Gott "815" CA 13/50
Merlot, Benziger, California 10/38
Red Blend, Luke, WA 13/50
Malbec, Ruta 22, Mendoza, Argentina 10/38
Rubio Tuscan Red, Italy 10/38

SPARKLING

Prosecco Avissi, Italy 187ml 10
Champagne, Piper Heidsieck Brut, France 20/80
Champagne, Delmamott Blanc de Blanc, France 95
Veuve Cliquot 150
Dom Perignon 390

DRAFT BEER

CAPE MAY IPA 8

BLUE MOON 8

MILLER LITE 8

CORONA PREMIER 8