



## 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



# LUNCH



## APPETIZER

### CRISPY CAJUN CALAMARI

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

### BAKED LOBSTER MAC & CHEESE

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

### CITRUS POACHED SHRIMP CEVICHE

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

### MISO MARINATED TUNA TARTARE

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

### ARTISANAL CHEESE & CHARCUTERIE PLATES

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

### TRUFFLE PARMESAN FRIES

truffle-herb & paprika oil, fresh herbs, aged parmesan  
add pork belly

### HUMMUS PLATE

toasted pita, tomato bruschetta, cucumber chips, feta, tzatziki sauce

### SEASONAL FRUIT BOWL

assortment of seasonal fresh fruit





# LUNCH

## MAINS

### BEER BATTERED FISH & CHIP

cape may local beer, roasted garlic tartar sauce, old bay fries

### BAKED LOBSTER MAC & CHEESE

oreciette pasta, ny cheddar, poached lobster, brown butter-herb crumb

### OVEN ROASTED TURKEY CLUB

hickory smoked bacon, lettuce, tomato, on toasted white or wheat  
served with house pickles and chips  
add avocado

### SLOW BRAISED PULLED PORK

house made bourbon BBQ sauce, pickled slaw on toasted  
brioche with french fries

### SEASALT CLASSIC CHEESEBURGER

lettuce, tomato, onion, ny cheddar, herb aioli served with  
pickles & french fries on toasted brioche add bacon

### GRILLED ORGANIC PORTOBELLO BURGER

arugula, roasted tomato, caramelized onion, aged provolone,  
romesco aioli on toasted ciabatta

### CHICKEN TENDER

hot, mild, bbq, or sweet chili, served french fries

### BAJA SHRIMP OR FISH TACOS

pico de gallo, avocado, chipotle crema, onion-cilantro relish

### FRENCH DIP STEAK

bone marrow au jus dip, aged provolone, gruyere,  
horseradish cream, caramelized onion, toasted baguette

### CHEESE QUESADILLA

add chicken add shrimp

### GRILLED CHICKEN CAESAR SALAD WRAP

crisp romaine, shaved parmesan, toasted peppercorn dressing