



## SOUP

FRENCH ONION SOUP GRATIN 17  
aged gruyere & provolone, bone marrow broth,  
grilled french baguette

LOCAL SEAFOOD BISQUE 17  
tarragon oil, sherry reduction, spiced crostini

YELLOW TOMATO GAZPACHO 14  
pepitas, cherry tomato, cucumber, basil crema, add chilled crab salad 10

## SALAD

SEASALT CLASSIC CAESAR 16  
crisp romaine, shaved parmesan, herbed crouton,  
garlic-peppercorn dressing

BEET & BURRATA 18  
prosciutto, heirloom tomato, walnut, pickled shallots,  
berries, blood orange vinaigrette

PEPPER CRUSTED TUNA NICOISE 25  
baby greens, radish, tomato, potato, haricot vert,  
egg, avocado aioli, honey dijon vinaigrette

CHEF'S SEASONAL HOUSE SALAD 16  
featuring locally sourced vegetables & greens with  
house made dressing





## RAW BAR

LOCAL OYSTERS ON THE HALF SHELL 22  
champagne mignonette, house made cocktail sauce, lemon

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

SHRIMP COCKTAIL 19  
house made cocktail sauce, radish, fresh lemon

SEASALT TOWER FOR TWO 150  
oysters, clams, poached shrimp, crab salad, lobster, house made  
cocktail sauce, champagne mignonette

## APPETIZER

HERB ROASTED SPANISH OCTOPUS 21  
hazelnut romesco, chorizo, tomato jam, cucumber, hummus, kalamata olives

CIDER BRAISED PORK BELLY 18  
polenta, parmesan cream, citrus, apple-pancetta chutney

POACHED LOBSTER MAC & CHEESE 23  
orecchiette pasta, poached lobster, brown butter-herb crumb

ARTISANAL CHEESE PLATE 20  
chef selection of aged cheeses with seasonal accompaniments

CHARCUTERIE PLATE 20  
chef selection of cured meats with seasonal accompaniments

CRISPY CAJUN CALAMARI 18  
pepperoncini aioli, capers, citrus-chili oil, charred lemon

BRAISED LAMB RAGOUT 20  
hand rolled pasta, broccoli rabe, pine nut gremolata, almond pesto, ricotta

GARLIC CLAMS & SHRIMP 22  
chili flake, chorizo, citrus infused garlic oil, fried herbs, baguette

MISO MARINATED TUNA TARTARE 22  
sweet chili vinaigrette, seaweed salad, squid ink, sesame aioli, wonton crisp





## FROM THE SEA

### LOCAL SEAFOOD BOUILLABAISSE 47

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

### CAPE MAY DAY BOAT SCALLOPS 46

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

### PAN SEARED HALIBUT 38

quinoa, cauliflower puree, almond crumble, capers, haricot vert, citrus brown butter

### HERBED FILET OF SALMON 34

fregola sarda, cucumber, asparagus, shrimp bruschetta, sun dried tomato vinaigrette

## FROM THE LAND

### PAN SEARED DUCK BREAST 42

pearled barley, heirloom carrots, pistachio pesto, blueberry compote, dijon duck jus

### 14oz NEW YORK STRIP STEAK FRITES 60

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

### CABERNET BRAISED SHORT RIB 46

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

### GRILLED 12oz PORK CHOP 38

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

### HERB ROASTED FRENCHED CHICKEN BREAST 30

duck fat fingerlings, brandy-truffle cream, broccolini, cipollini onion, bordelaise

