

RAW BAR

LOCAL OYSTERS ON THE HALF SHELL 3.50 each 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

APPETIZER

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

BAKED LOBSTER MAC & CHEESE 23 orecchiette pasta, NY cheddar, poached lobster, brown butter-herb crumb

GRILLED LIME & CILANTRO HUMMUS 16

tortilla chips, pico de gallo, cucumber, cotija cheese, sherry reduction

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

ARTISANAL CHEESE PLATE 20 chef selection of aged cheeses, roasted garlic fig jam, infused honey, seasonal accompaniments

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

TRUFFLE PARMESAN FRIES 14 truffle-herb & paprika oil, fresh herbs, aged parmesan

SEASONAL FRUIT BOWL 14 assortment of seasonal fresh fruit







CHICKEN CAESAR SALAD WRAP 17 crisp romaine, shaved parmesan, toasted peppercorn dressing

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BEER BATTERED FISH & CHIPS 20 cape may local beer, roasted garlic tartar sauce, old bay fries

OVEN ROASTED TURKEY CLUB 16 hickory smoked bacon, lettuce, tomato, on toasted white or wheat served with house pickles and chips add avocado 3

SLOW BRAISED PULLED PORK 14

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

SEASALT CLASSIC CHEESEBURGER 17

lettuce, tomato, onion, ny cheddar, herb aioli served with pickles & french fries on toasted brioche add bacon 4

GRILLED ORGANIC PORTOBELLO BURGER 16

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

CHICKEN TENDER PLATTER 16 hot, mild, bbq, or sweet chili, served french fries

BAJA SHRIMP TACOS 17 pico de gallo, avocado, chipotle crema, onion-cilantro relish

FRENCH DIP STEAK 17 bone marrow au jus dip, aged provolone, gruyere, horseradish cream, caramelized onion, toasted baguette

> CHEESE QUESADILLA 12 add chicken 6 add shrimp 8

